

SAMPLE BLACK HORSE MENU

WHILE YOU WAIT

Hummus and crostini £6

Bread and oils £6

Olives £4

STARTERS

Crispy Pork belly, chorizo and black pudding bonbon, apple puree and pork and apple jus £8

Soup of the day grilled sourdough £6

Garlic king prawns with garlic and chilli butter emulsion served on sourdough £9

Smoked bacon wrapped pheasant with sweet potato puree and blackberry jus £9

Roast fennel, orange and chilli burrata salad dressed with herb vinergarete £8

MAIN COURSE

Fillet of beef, carrot puree, confit carrot and dauphinois potato, red wine sauce £26

Chicken supreme, creamy mushroom pappardelle £18

Creamy cod loin curry, basmati rice £20

Catch of the day- crushed new potatoes, tenderstem broccoli, caper and lemon pan sauce £18

Wild mushroom risotto with crispy sage and truffle oil £14

Fish and chips with creamy mushy peas and tartar sauce £15

Homemade burger with streaky bacon and smoked cheese on brioche bun with crispy skin on fries £16

Rump/Ribeye, handcut chips, mushroom, tomato £18/£24

Sides

Chunky chips £4 (add truffle oil and parmesan £2)

Garlic, chilli, soy tenderstem broccoli £5

Rocket and parmesan salad £4

Garlic bread £4 (add on cheese £1)

Sauces £2

Blue cheese, Peppercorn, Chimmichuri, Garlic butter

DESSERT

Chocolate fondant with raspberry puree and vanilla ice cream £8

Lemon cheesecake with raspberry clotted cream £8

Chefs favourite Sticky toffee pudding with toffee sauce and vanilla ice cream £8

Selection of cheeses with onion chutney £10

Warm chocolate brownie £8

Selection of ice creams £6



All our food is prepared in our kitchen where nuts, gluten & other allergens are present - we can not guarantee our dishes will be free of traces of these products. If you have a food allergy, please let us know before ordering. Olives may contain stones, fish and meat may contain bones, game may contain shot & all dishes may contain items not mentioned in the menu description. Discretionary service charge of 10% added to all tables of 6 or more. All tips are shared equally between kitchen & front of house staff. Please inform a staff member of all dietary requirements.