

STARTERS

- CREAM OF LEEK & POTATO SOUP £8.95**
Chive Oil, Warm Sourdough (V) (GFA)
- GARLIC FLATBREAD & DIPS £9.95**
Basil Pesto, Nocellara Olives, Sundried Tomatoes (V)
- MUSHROOMS ON TOAST £10.50**
Mascarpone Cream Sauce, Pickled Shallots, Sourdough Toast (V) (GFA)
- SMOKED MACKEREL PÂTÉ £10.95**
Marinated Cucumber, Pickled Radish, Horseradish Cream, Sourdough Toast (GFA)
- CLASSIC PRAWN COCKTAIL £11.95**
Marie Rose Sauce, Gem Lettuce, Tomato, Cucumber, Farmhouse Brown Bread (GFA)
- CHORIZO & BLACK PUDDING SCOTCH EGG £11.95**
English Curry Sauce

CHARGRILL

- 10OZ SIRLOIN STEAK £34.95**
8OZ FILLET STEAK £39.95
Proper Chips, Onion Rings, Beef Tomato, Portobello Mushroom, Rocket
Add Peppercorn, Béarnaise or Red Wine Sauce £3.50
- HOUSE BEEF BURGER £19.95**
Streaky Bacon, Monterey Jack, Chipotle Mayo, Crispy Shallots, Dill Pickles, Brioche Bun, Skinny Fries
- INDIAN CHICKEN BURGER £19.95**
Tandoori Chicken, Onion Bhaji, Tikka Masala Mayo, Mint Yoghurt, Pickled Jalapeños, Garlic & Coriander Naan Bread, Skinny Fries
- MARINATED HALLOUMI BURGER £18.95**
Chilli Jam, Hot Honey, Pickled Red Onion, Brioche Bun, Skinny Fries (V) (GFA)
- Upgrade to Truffle & Parmesan Fries for £2.50 on any burger**

PREMIUM SIDES

- TRUFFLE & PARMESAN FRIES £6.95 (GF)**
- MAC & CHEESE £6.95**
Aged Cheddar Crust (V)
- FRENCH STYLE PEAS £6.50**
Lamb Bacon, Shallots, Peas, Baby Gem (GF)
- BLACKENED HISPI CABBAGE £6.95**
Garlic Butter, Duck Fat Crumb

BLACK HORSE CLASSICS

- OUR FAMOUS CHICKEN PARMO £19.95**
Aged Cheddar, Marinara Sauce, Proper Chips, Pickled Red Onions, House Salad
Add Nduja & Pepperoni for £2.50
- STEAK & ALE SHORTCRUST PIE £21.95**
All Butter Mash, Red Wine Gravy, Buttered Kale
Cooked to order, please allow 30 minutes cooking time – It’s worth the wait!
Add Mushy Peas for £1.95
- BEER-BATTERED HADDOCK 8OZ £20.95 | 4OZ £13.95**
Proper Chips, Tartare Sauce, Mushy Peas, Grilled Lemon
Add Bread & Butter for £1.95
- CUMBERLAND SAUSAGE SWIRL £19.95**
All Butter Mash, Parsnip Purée, Red Wine Gravy, Crispy Kale
- PAN-ROASTED LAMBS LIVER £19.95**
Colcannon Mash, Bourguignon Sauce, Crispy Shallots (GF)

- SLOW-COOKED BABY BACK RIBS FULL RACK £29.95 | HALF RACK £19.95**
BBQ Sauce, Proper Chips, House Slaw (GF)

MAINS

- 16-HOUR BRAISED LAMB SHOULDER £28.50**
Potato Dauphinoise, Lamb Bacon, French Style Peas, Pea Purée, Mint Vinegar Sauce, Lamb Sauce (GF)
- PAN-ROASTED DUCK BREAST £27.50**
Duck Sausage, All Butter Mash, Onion Purée, Hispi Cabbage, Duck Fat Crumb, Madeira Jus
- SMOKED HADDOCK FISHCAKE £21.95**
‘Chowder’ Sauce, Poached Hen’s Egg, Crispy Leeks, Dill Oil
- KING PRAWN LINGUINE £21.95**
Shellfish Cream Sauce, Samphire, Cherry Tomatoes, Parsley & Lemon Crumb
- SMOKED CHICKEN CAESAR SALAD £18.95**
Gem Lettuce, Anchovies, Parmesan Shavings, Caesar Dressing, Garlic & Herb Croutons (GFA)

- PEA & MINT RAVIOLI £18.50**
Vegan Herb Butter, Blackened Shallots, Toasted Pine Nuts (VE)

SIDES

- SKINNY FRIES £4.95 (VE) (GF)**
- PROPER CHIPS £5.95 (VE) (GF)**
- HOUSE SALAD £4.95 (VE) (GF)**
- HONEY-GLAZED CARROTS £5.95 (V) (GF)**
- SEASONAL GREENS £5.95 (V) (GF)**

STONEBAKED PIZZAS

- MARINARA £14.95**
Italian Tomatoes, Basil, EVO Oil (VE)
- MARGHERITA £15.95**
Italian Tomatoes, Mozzarella, Basil, EVO Oil (V)
- GOATS CHEESE £16.95**
Italian Tomatoes, Goats Cheese, Mozzarella, Balsamic Onions (V)
- PEPPERONI £17.95**
Italian Tomatoes, Pepperoni, Salami, Mozzarella
- NDUJA £17.95**
Italian Tomatoes, Spicy Nduja, Fennel Sausage, Mozzarella, Pickled Jalapeños
- Add Garlic & Herb Crust Dipper for £2.50**

SANDWICHES *Served Mon-Sat until 2:30pm*

- Served with Salad Garnish & Yorkshire Crisps.
Gluten Free Bread is available.
- RARE BEEF £12.95**
Toasted Ciabatta, Horseradish Mayo, Balsamic Onions, Rocket, Pickled Red Onions (GFA)
- BEER-BATTERED FISH BUTTY £12.95**
Brioche Bun, Tartare Sauce, Gem Lettuce, Dill Pickles
- TURKEY PASTRAMI ‘REUBEN’ £12.95**
Toasted Ciabatta, Monterey Jack, Mustard Mayo, Rocket, Dill Pickles (GFA)
- VINTAGE CHEDDAR £12.50**
Toasted Ciabatta, Balsamic Onions, Rocket, Pickled Red Onions (V) (GFA)

DESSERTS

- STICKY TOFFEE PUDDING £9.95**
Butterscotch Sauce, Honeycomb, Salted Caramel Ice Cream (V)
- BLOOD ORANGE POSSET £10.95**
Yorkshire Rhubarb, Rhubarb Gel, House Shortbread (V)
- LEMON CURD TART £10.50**
Strawberry Ice Cream, Macerated Strawberries, Lemon Meringue Shards (V)
- 54% DARK CHOCOLATE MOUSSE £10.95**
Boozy Cherries, Cherry Compote, Hazelnut & Orange Tuile (GF) (N)
- AFFOGATO £6.95**
Espresso Shot, Madagascan Vanilla Ice Cream (V) (VEA) (GF)

If you have a food allergy or any dietary requirements, please inform a member of staff upon ordering.

DIETARY KEY:
(V) - Vegetarian, (VE) - Vegan, (VEA) - Vegan Available, (GF) - Gluten Free, (GFA) - Gluten Free Available, (N) - Contains Nuts

WHITE WINES

125ml175mlBottle

Sauvignon Blanc, Ocarina, Chile Flesh, clean & spritzzy with lively tropical fruit.	£5.10	£7.00	£26.00
Pinot Grigio, Ponte, Veneto, Italy Light & easy drinking with a hint of green apple.	£5.10	£7.00	£27.00
Chardonnay, Spearwood, Australia Beautifully balanced, fresh & aromatic.	£5.10	£7.00	£27.00
Sauvignon Blanc, Cloud Island, Marlborough, New Zealand Fresh & fruity, bursting with ripe and tropical fruit flavours.	£6.30	£8.10	£32.00
Chenin Blanc, Drop Dead Gorgeous, South Africa Elegant with aromas of citrus fruits & apricot.			£28.00
Rioja Blanco, Finca de Oro, Spain A vibrant fruity freshness, with delicate floral aromatics.			£28.00
Grüner Veltliner, Winzer Krems, Austria Aromas of flowers, peach and white pepper lead to a well-balanced acidity, flavours of citrus, light herbs and mineral overtones.			£35.00
Picpoul de Pinet, Cuvée Thetis, Languedoc, France Crisp, dry & lemon scented.			£37.00
Gavi, Le Terre, Terre del Barolo, Italy Light & elegant with a nutty finish.			£39.00
Chablis, Domaine Brocard, Pierre de Prehy, Burgundy, France Dry & balanced with crispy acidity.			£50.00
Sancerre, Marcel Martin ‘La Chenaye’, Loire, France Stylish & crisp aromas of gooseberries.			£50.00

RED WINES

125ml175mlBottle

Le Bouquet, George Duboeuf, France Cherry & blackberry on the nose with a subtle spice.	£5.10	£7.00	£25.00
Merlot, Aimery, France Soft, fruity & agreeably easy to drink.	£5.50	£7.50	£27.00
Shiraz, Pocketwatch, Australia A rich wine with spicy aromas of dried fruit & chocolate.	£6.00	£8.00	£28.00
Rioja Crianza, Medievo, Spain A traditional rioja with soft redcurrant and vanilla oak on the nose and palate.	£6.50	£8.10	£30.00
Malbec, Mendoza, Argentina Mid-deep pink ruby appearance. Crunchy dark berry fruit characterises the nose.	£6.70	£8.10	£31.00
Montepulciano d’Abruzzo DOC, Pasqua, Italy This is a characterful red wine with gentle tannins, excellent structure and intense colour.			£31.00
Primitivo di Manduria, Vitti, Italy An impressively intesne and complex (liquorice, dark fruit) full-bodied red.			£36.00
Crozes-Hermitage, Domaine Pradelle, France Full flavoured & deeply coloured.			£42.00
Barolo, Terre del Barolo, Italy This brick-red wine has a complex, woody nose.			£50.00
Gran Reserva Rioja, CVNE, Spain Top quality rioja from one of the most celebrated producers.			£52.00
Légende Médoc, Domaines Barons de Rothschild, France Beautiful deep garnet colour. The aromatic nose is dominated by spicy aromas (vanilla and nutmeg). The palate is full-bodied.			£56.00
Margaux, Domaine Zédé, France Ripe dark fruit, a good grip of tannin and a pretty long finish characterises this margaux.			£62.00

ROSÉ WINES

125ml175mlBottle

Zinfandel Rosé, Jack & Gina, USA Medium sweet and bursting with flavour.	£5.95	£7.00	£25.00
Pinot Grigio Blush, Zimor, Italy Well balanced with an extremely delicate almond note.	£5.20	£7.10	£27.00
Provence Rose, Henri Gaillard, France Notes of strawberries and raspberries with light aromas of exotic fruits.			£31.00

SPARKLING

175mlBottle

Prosecco, Terre del Doge, DOC Extra Dry, Italy Cremant de Limoux, Aimery, France Taittinger, Brut Reserve NV, France Bollinger Special Cuvée Taittinger Prestige Rosé Brut NV, France	£8.95	£31.00	£37.00	£67.00	£70.00	£70.00
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SPRITZ MENU

Aperol Spritz Aperol, Prosecco, Soda	£9.95
Elderflower Spritz St. Germain, Prosecco, Soda	£9.95
Passionfruit Spritz Passoã, Prosecco, Soda	£9.95
Orange Spritz Cointreau, Prosecco, Soda	£9.95