



THE BLACK HORSE MENU

Lunch 12pm to 2pm | Dinner 6.30pm to 8.30pm

Monday to Saturday

SNACKS

Crispy jalapenos, with fresh home-made ranch dressing £4 (ve)

Salt cod croquettes, black olive mayo, salsa verde £6.50

Bread board, with olive oil & balsamic glaze £5 (ve)

Olives with sundried tomatoes, garlic & fresh rosemary £4 (ve)

Black horse rarebit, gherkin, mixed leaves £10

Sussex cheese board, grapes, crackers, red onion chutney £12

STARTERS

Spicy Guinness and Sussex Charmer soup, confit peppers £7 (v)

Smoked salmon, dill creme fraiche, rye croutons £12

Ham hock & confit chicken terrine, celeriac remoulade, piccalilli £10

Roasted beetroots, Sussex Slipcote cheese, candied walnuts, mixed leaves £9.50 (v)

Roasted cauliflower, romesco sauce, bloomed sultanas, toasted almonds £9 (ve)

Charred Sussex coast mackerel fillet, new potatoes, pickled shallots, mustard seed sour cream £10

MAINS

Sirloin steak, peppercorn butter, roasted tomato, grilled mushroom, chips £29

Roasted chicken supreme, mashed potato, kale, baby onions, smoked bacon, button mushrooms £18.50

Harveys beer battered fish & chips, crushed peas, tartar sauce £18

Climping beach fish pie, (catch of the day), parsley sauce, grilled cheddar mash £16

Beef burger, Brighton blue cheese, red onion chutney, grainy mustard mayo & chips £18 (gf available)

Confit celeriac, curried lentils, carrot puree, onion bhaji £18 (ve)

Potato & herb gnocchi, cauliflower puree, wild mushrooms, roasted onion, Parmesan crisp, truffle oil £18 (v)

SIDES All £5

Chips

Mashed potatoes

Buttered seasonal greens

Sweet potato fries

*Please speak to the team about the ingredients in your food when making your order & inform them of any allergies
A discretionary 12% service charge will be added to your bill which goes directly to the team*



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PUDDINGS

Affogato with Jude's ice cream with a freshly made double espresso £5

Sticky toffee pudding, vanilla ice cream £9

Mango, passion fruit & pistachio knickerbocker glory £12

Triple chocolate brownie, chocolate sauce, salted caramel ice cream £9

Bramley apple crumble, custard £9

Banana split, candied pecans, caramel sauce £9

Jude's ice cream & sorbets (three scoops) £8

COFFEE & TEA

Freshly ground Edgcumbes coffee & Novus tea

Espresso £2.50 | £3.50

Americano | flat white | cappuccino | latte £3.50

Tea £3.25

(Egyptian mint / Dragonwell green / Citrus chamomile / Sapphire Earl Grey / White pear & ginger / English Breakfast)

And if you can't wait until 6.30pm, here are some snacks and light bites available 2pm to 6.30pm.

Crispy jalapenos, with fresh home-made ranch dressing £4 (ve)

Salt cod croquettes, black olive mayo, salsa verde £6.50

Bread board, with olive oil & balsamic glaze £5 (ve)

Olives with sundried tomatoes, garlic & fresh rosemary £4 (ve)

Black horse rarebit, gherkin, mixed leaves £10

Sussex cheese board, grapes, crackers, red onion chutney £12

Spicy Guinness & Sussex Charmer soup, confit peppers £7 (v)

Chips £5

Cheesy chips £8

Sweet potato fries £5 (with cheese +£3)

Scones, raspberry jam, clotted cream £9

Affogato with Jude's ice cream with a freshly made double espresso £5

Jude's ice cream & sorbets (three scoops) £8

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