



BLACK HORSE INN

BLACKHORSEINN.KIRKBYFLEETHAM.COM

Served Mon-Sat 17.00-21.00

TO BEGIN

Baked Rustic Bread £3.95

Marinated olives, hummus, balsamic & olive oil (V)

Soup of the Moment £5.95

Baked rustic bread (V)

Pressing of Yorkshire Ham Hock £7.25

Cider, apricot & garden herbs (DF)

Classic Prawn Cocktail £8.75

Marie Rose sauce, crisp baby gem lettuce, confit tomato & pickled cucumber (DF)

Baked Asian Queenie Scallops £9.50

Red chilli, lime & soy sauce, roasted peanut & spring onion crust (DF)

Wild Mushroom Bordelaise £7.95

White wine & garlic cream sauce, toasted onion bread & parmesan (V)

Proper Black Pudding Scotch Egg £8.50

Candy apple & celeriac 'slaw

TO FOLLOW

Lamb Loin crépinette £21.95

Homemade black pudding, niçoise garnish & red wine sauce

Roasted Fillet of Pork £17.95

Elderflower, braised pig cheek, buttered turnip, quince & fondant potato

Seared fillet of halibut £17.95

Sea asparagus, burnt apple purée, layered potato & cider sauce (gf)

Sweet Potato Rosti £12.95

Wilted spinach, wild mushrooms, Hollandaise sauce, & crispy hens egg

PUB CLASSICS

Steak & Ale Suet Pudding £15.95

Red onion jam, mash potato, roast carrots

Black Sheep Beer-Battered Fish & Chips £12.50

Hand-cut chips, mushy peas or garden peas, tartare sauce & lemon

Black Sheep beer-battered monkfish scampi £14.95

Homemade tartare sauce, fresh pea salsa & shoestring fries

Slow-Cooked Pork Ribs

£16.95 Full Rack | £8.95 Half Rack

Sticky BBQ sauce, shoestring fries, Black Horse coleslaw (GF) (DF)

Pan Seared Salmon Fillet £16.25

New potatoes, sautéed garlic & shallot green beans & Hollandaise sauce (GF)

Seared Calves Liver £16.95

Mashed potato, grilled bacon, roasted shallots, green beans & red wine jus

225g Yorkshire beef burger £14.95

Grilled bacon, Monterey Jack cheese, homemade chutney, gourmet bun, shoestring fries & Black Horse coleslaw

Cauliflower & potato gnocchi £13.95

Chestnut mushrooms, blue cheese & crispy sage (v)

FROM THE GRILL

All our steaks are locally sourced and dry aged for a minimum of 28 days and marinated in The Black Horse signature marinade.

Served With hand-cut chips, sautéed garlic & shallot green beans & Café de Paris butter

226g Garlic & Herb Marinated Chicken £15.95

285g Apple marinade pork T-bone steak £15.95

285g Yorkshire Sirloin Steak £23.95

Sauces £1.50

Peppercorn sauce, blue cheese or Béarnaise sauce

SIDES

Sautéed garlic & shallot green beans | Mashed potato

Honey-roasted carrots | Hand-cut chips

Shoestring fries | House salad £2.95

TO FINISH

Sticky Toffee Pudding £6.95

Toffee sauce & salted toffee ice-cream

Warm Chocolate Brownie £6.95

Toasted marshmallow & candied hazelnut

Back to School £6.95

Rice pudding, mini jam roly poly & chocolate custard

Elderflower Panna Cotta £6.95

Granola & blackcurrant sorbet

Lemon meringue pie £6.95

Balsamic, meringue & raspberry sorbet

Assiette of Desserts for Two £14.95

Chef's selection

Selection of Yorkshire & Farmhouse Cheese & Biscuits

3 cheeses £8.95 | 5 cheeses £11.95.

Choice of cheeses, homemade chutney, quince paste, grapes, celery & crackers

Yorkshire Fettle

Ewes milk, crumbly cheese slightly salty, sweet honey background

Fountains Gold

Cows milk, cheddar, warm, golden with a rich buttery taste

Yorkshire Blue

Traditional blue, vegetarian made from 100% Yorkshire cows milk

Somerset Brie

Cows milk, triple cream brie with added cream

Wensleydale

Cows milk, cheddar like cheese with a supple crumbly moist texture

Items marked (V) are suitable for vegetarians, (GF) is gluten free, (DF) is dairy free.

Please ask for further vegetarian options. If you have any food allergies or