

Lunch & Dinner Menu

Available Wednesday - Saturday

Nibbles

Little delectable dishes, perfect for indulging as a snack with a drink or as a pre-dinner appetiser

Trio Of Dips v vea gfa dfa • cold-pressed British rapeseed oil & balsamic • butter bean houmous • red pepper pesto served with homemade focaccia 🍷 Grenache Blanc La Loupe, Languedoc, France	£6.95	Mixed Marinated Greek Olives v ve gf df 🍷 Tio Pepe Sherry, Spain	£4.95
		Baby Peppers v gf stuffed with goat's cheese 🍷 Chardonnay La Vigneau, Languedoc, France	£4.95

Starters & Lighter Mains

Fresh Soup Of The Day v vea gfa dfa **£7.95**
warm locally sourced sourdough bread, whipped sea salt and herb butter

Crushed Roasted Jersey Royals v ve gf df **starter £9.50**
edamame beans, chilli and mint puree, black onion seeds **lighter main £18.00**
🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany

Lamb Kofta gfa **£10.50**
romaine slaw, yogurt dressing, spiced red pepper sauce
🍷 Impressionist Shiraz, South Eastern Australia

Roasted Gambas & Chorizo df **£13.50**
romesco sauce, radish, micro cress
🍷 Château Paradis Essenciel Rosé, Provence, France

Beef Tomato Tian v ve gf df **£9.25**
avocado, cherry tomato and Sakura cress salad, extra virgin olive oil
🍷 Grenache Blanc La Loupe, Languedoc, France

Smoked Chicken Terrine gfa dfa **starter £9.25**
Roscoff onion, treacle soda bread, stem ginger and carrot puree, parsley **lighter main £17.95**
🍷 Pinot Noir 1620 Lorgeril, Languedoc, France

Gin-Cured Salmon gf **starter £10.50**
chive crème fraiche, pickled cucumber with dill **lighter main £19.50**
🍷 Cremant de Bourgogne Brut Domaine Moirots NV, France

*Some of our starters can be upgraded to a larger portion - perfect as a lighter main dish.
Or why not add a Side or two to make it a proper meal?*

Sides

Buttered New Potatoes v vea gfa dfa

Triple Cooked Chunky Chips v gfa dfa

French Fries v gfa dfa

Mixed Leaf Salad v vea gfa dfa
with tomato and house dressing

Selection of Green Vegetables
v vea gfa dfa

all **£4.95**

🍷🍺 - suggested wine or beer/cider pairing to compliment the dish

v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free

vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Available. This dish can be **adapted** to vegan, gluten free or dairy free **when requested**

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server. An optional 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.

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Mains

Rump of Lamb gf	£28.95
pea puree, spring onion, goat's curd, wild garlic macaroni, light roasting jus 🍷 Rioja Crianza Azabache, Rioja, Spain	
Roast Plaice Fillet gf	£26.95
jersey royals, roasted leeks, baby gem lettuce, warm tartare sauce 🍷 Chardonnay La Vigneau, Languedoc, France	
Pork Tenderloin gf	£24.95
soy braised shiitake mushroom, celeriac, kale, shiso 🍷 Pinot Noir 1620 Lorgeril, Languedoc, France	
Pan Roasted Sea Bass Fillet(s) gf df	1 fillet £19.95
courgettes, Provençale sauce, gnocchi	2 fillets £25.95
🍷 Pinot Grigio 'Organic' Boira, Veneto, Italy (organic)	
Butter Bean & Potato Aloo v ve gfa df	£18.95
lime pickle, cucumber, red onion, tomato, naan bread, coriander 🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany	
Beetroot Risotto v vea gf dfa	£17.95
goat's cheese, toasted pine nuts, micro ruby chard 🍷 Chiacetto di Bardolino Rosato, Gorgo, Veneto, Italy (organic)	
Homemade Chargrilled Burger gfa dfa	£18.95
homemade beef patty, toasted brioche bun, black garlic burger sauce, maple glazed smoky bacon, artisan cheese, baby gem lettuce, beef tomato, gherkin, red onion, house slaw, french fries 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy 🍺 Theakston's Old Peculiar, Yorkshire UK	
'The Black Horse' Beer Battered Fish & Chips gf df	£18.95
sustainable fillet of haddock in a crisp gluten-free beer batter, triple cooked chunky chips, minted crushed garden peas, tartare sauce, grilled lemon 🍷 Sauvignon Blanc, Wairau River, New Zealand 🍺 Thornbridge Lucas Pilsner, Peak District, UK	

From The Grill

Locally sourced meats cooked on the chargrill

10oz Sirloin Steak £35.95 • 10oz Ribeye Steak £35.95 • Pork Tomahawk £26.50

• Barnsley Lamb Chop £26.95 • Beer-Brined Chicken Breast £19.50

served with triple cooked chunky chips, home-smoked cherry tomatoes on the vine and rocket salad with ranch dressing **gfa dfa**

Choose a sauce/butter: Chimichurri • Peppercorn Sauce • Black Garlic Butter

**Fillet Steak & Chateaubriand can be pre-ordered 48hrs in advance,
please ask for details**



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