

DINNER MENU

A La Carte

Starters

Mains

Soup of the Day (V)(GF)

Made using Local Market Produce £6.75

Seared Scallops (GF)

Sweetcorn, Truffle, Egg £12.50

Chicken Liver Parfait

Spiced Plums, Treacle Brioche, Puffed Rice £8.95

Crab and Leek Gratin

Sour Dough Toast Points £10

Pressed Ham Hock Persillade (GF)

Piccalilli Gel, Parsley Mayonnaise, Pickled Carrot £8.95

Roast Cauliflower and Endive Salad (V)(GF)

Pomegranate, Smoked Almonds, Hazelnut Dressing £8.95

Roast Yorkshire Wolds Turkey

Roast Potatoes, Sprouts, Carrot & Swede, Pigs in Blankets, Sage & Onion Stuffing, Cranberry Sauce £16

Whitby Haddock in Yorkshire Ale Batter

Hand Cut Chips, Mushy Peas, Tartare Sauce, Curry Sauce, Lemon £16.95

Black Horse Prime Beef Burger

Brioche Bun, Hand Cut Chips, Sauce Bois Boudrin £13.95

Roast Stone Bass (GF)

Smoked Sweet Potato, Figs, Serrano Ham £19.50

Roast Rack of Lamb (GF)

Chickpea Puree, Catalan Spinach, Fig Jus £19.95

Sage Marinated Loin of Pork (GF)

Creamed Spinach, Potato & Apple Rosti, Cider Jus £17.50

Corn Fed Chicken Breast

Bacon Macaroni Cheese Balls, Parsnips, Sprouts & Chestnuts, Cranberry Jus £16.95

Puy Lentil and Coconut Dahl (V)(GF)

Roast Squash, Spinach, Feta Samosas £13.50

Roast Cod (GF)

Butterbean and Roasted Pepper Cassoulet, Crisp Squid, Squid Ink Aioli £17.95

Pie of the Day

Seasonal Vegetables £15

PRIME YORKSHIRE STEAKS AGED 31 DAYS

Fillet 7oz £28

Sirloin 8oz £23

Rib Eye 8oz £23.50

Balsamic Vine Tomato, Portobello Mushroom, Hand Cut Chips, Parsley Butter, Watercress

Served with either Peppercorn or Béarnaise Sauce
£2.50 supplement

Rib of Beef for 2 people £52

- please allow 35 minutes for medium rare

Roast Tomato and Mushroom, World's Best Chips, Peppercorn & Béarnaise Sauce

Side Orders £3.50

Mixed Salad with House Dressing

Hand Cut Chips

Skinny Fries

Mash Potato

Onion Rings in Yorkshire Ale Batter *

Seasonal Greens

Honey Roasted Pumpkin and Rosemary Butter

Green Beans with Shallots

Smoked Bacon & Truffle Macaroni Cheese * £4.95

All gluten free with the exception of sides with a *

DINNER MENU

Fixed Price Menu

Christmas Fixed Price Menu

Mon-Fri 12pm-2.30pm & 5.30pm-6.30pm, Sat 12-5pm

3 Courses £23.95, 2 Courses £18.95

Mon-Fri 6.30pm-9pm

3 Courses £27.50, 2 Courses £22.50

Available with the exception of Christmas Eve Dinner, Christmas Day, Boxing Day & New Year's Eve Dinner.

STARTER

Baked Potato Soup (V)(GF)

Truffle Butter & Chive Sour Cream

Clementine and Vodka Cured Salmon (GF)

Port Pickled Beetroot

Chicken Liver Parfait

Mulled Plums, Toasted Brioche

Pan Fried Celeriac Terrine (V)

Cranberry Aioli, Sour Dough Toasts

MAIN COURSE

Roast Yorkshire Wolds Turkey

Roast Potatoes, Sprouts, Carrot & Swede, Pigs in Blankets, Sage & Onion Stuffing, Cranberry Sauce

Slow Roast Topside of Beef (GF)

Mousseline Potatoes, Bourguignon Sauce

Pan Roast Salmon (GF)

Crushed Potatoes, Onion Jam, Sweet and Sour Cherry Tomatoes

Spinach, Pear & Walnut Wellington (V)

Cranberry Butter

Black Horse Pie of the Day

Seasonal Vegetables

DESSERT

Christmas Pudding

Brandy Sauce

British Cheeses

Christmas Cake (£3 supplement)

Chocolate & Cranberry Terrine

Spiced Orange Custard

Mulled Wine Trifle

Candied Chestnuts

Forthcoming Events

**Live Music in the bar -
Friday December 29th
from 7pm Joe Duffy**

**Tuesday 12th December -
Neil Diamond Tribute Dinner
£37.50 per person**

**Thursday 14th December -
Festive Dinner & Disco
£30 per person**

**Wednesday 20th December
Festive Dinner followed by
singer Mick Brown
from The Psychoslinkys
£37.50 per person**