

# BOOZE N SNOOZE MENU

## A La Carte

### Starters

#### Soup of the Day <sup>(V)(GF)</sup>

Made using Local Market Produce

#### Seared Scallops

Sweetcorn, Truffle, Egg **£4.50 supplement**

#### Chicken Liver Parfait

Spiced Plums, Treacle Brioche, Puffed Rice

#### Crab and Leek Gratin <sup>(GF)</sup>

Sour Dough Toast Points **£2 supplement**

#### Pressed Ham Hock Persillade <sup>(V)(GF)</sup>

Piccalilli Gel, Parsley Mayonnaise, Pickled Carrot

### Mains

#### Whitby Haddock in Yorkshire Ale Batter

Hand Cut Chips, Mushy Peas, Tartare Sauce, Curry Sauce, Lemon and Parsley

A petite version of the above dish for smaller appetites

#### Black Horse Prime Burger

Brioche Bun, Hand Cut Chips, Sauce Bois Boudrin

#### Roast Stone Bass <sup>(GF)</sup>

Smoked Sweet Potato, Figs, Serrano Ham

#### Roast Rack of Lamb <sup>(GF)</sup>

Chickpea Puree, Catalan Spinach, Fig Jus **£2 supplement**

#### Sage Marinated Loin of Pork <sup>(GF)</sup>

Creamed Spinach, Potato & Apple Rosti, Cider Jus

#### Corn Fed Chicken Breast

Bacon Macaroni Cheese Balls, Parsnips, Sprouts and Chestnuts, Cranberry Jus

#### Puy Lentil and Coconut Dahl <sup>(V)(GF)</sup>

Roast Squash, Spinach, Feta Samosas

#### Roast Cod <sup>(GF)</sup>

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

#### Pie of the Day

Seasonal Vegetables

#### 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**

#### PRIME YORKSHIRE STEAKS AGED 31 DAYS

**Fillet 7oz £9 supplement**

**Sirloin 8oz £5 supplement**

**Rib Eye 8oz £5 supplement**

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 to share £14 supplement**

# BOOZE N SNOOZE MENU

Fixed Price Menu and Forthcoming Events

## Fixed Price Menu

### STARTER

#### Soup of the Day (V)(GF)

Using local market produce

#### Smoked Haddock Fishcakes

Hollandaise, Poached Quail Egg

#### Chicken Liver Parfait

Spiced Plums, Treacle Brioche

#### Puy Lentil Dahl (V)

Feta Samosa, Tomato & Spinach

### MAIN COURSE

#### Slow Roast Topside of Beef (GF)

Mousseline Potatoes, Bourguignon Sauce

#### Petit Whitby Haddock

Hand Cut Chips, Mushy Peas

#### Wild Mushroom & Pearl Barley Risotto (GF)(V)

Parmesan Crisps

#### Black Horse Pie of the Day

Seasonal Vegetables

### DESSERT

#### Chocolate Pudding

Whisky Cream, Espresso Syrup, Popcorn

#### British Cheeses

Artisan Biscuits, Homemade Chutney (£3 supplement)

#### Frozen Winter Fruit Parfait

Raspberry Sorbet, Brandy Snap

## Forthcoming Events

### Live Music in the bar 5pm

Sunday January 28th—Veasey Listening

Sunday February 25th—Mick Brown (TBC)

Sunday 25th March—James Norton

### Monthly Quiz Night 8pm

Thursday 11th January

Thursday 8th February

Thursday 8th March

and then every 2nd Thursday in the month

**£2 per person including supper**

### Wednesday 31st January

Rum Tasting & Tapas

**£25 per person**

### Wednesday 14th February

3 Course Valentine's Dinner

**£39.50 per person**

**Why not stay over from £79.50 per person including the Valentine's Dinner, Bed & Full English Breakfast**