

# DINNER MENU

## A La Carte

### Starters

### Mains

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

Using local market produce **£7**

#### Seared Scallops <sup>(GF)</sup>

Cauliflower, Apple & Pea **£12.50**

#### Chicken Liver Parfait <sup>(GF)</sup>

Smoked Pancetta, Shallot, Corn, Toasted Loaf **£9**

#### Dorset Crab

Heritage Tomatoes, Parmesan **£10**

#### Game Terrine

Bacon Brioche, Roasted and Spiced Pears **£9.95**

#### Salt Baked Carrot <sup>(V)</sup><sup>(GF)</sup>

Carrot Textures, Hazelnut Pesto, Orange Gel **£8**

#### Whitby Haddock in Leeds Pale Ale Batter

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

A petite version of the above dish for smaller appetites **£12.95**

#### The Black Horse Burger

Burger, Smoked Bacon, Welsh Cheddar, Baby Gem, Tomato, Triple Cooked Chips **£15.50**

#### Pan Roasted Monk Fish <sup>(GF)</sup>

Crayfish & Chorizo Fritter, Cauliflower, Spring Onion, Mussel & Chorizo Sauce, Dill Oil **£19.50**

#### English Spring Lamb

Lamb Rump, Pomme Fondant, Shallot, Baby Gem, Chive Oil, Red Wine Reduction **£20.95**

#### Pork Fillet

Pomme Fondant, Black Pudding, Savoy Cabbage, Onion, Apple, Cider Reduction **£18.50**

#### Corn Fed Chicken Breast

Bacon Macaroni Cheese Balls, Parsnips, Sprouts and Chestnuts, Cranberry Jus **£17.95**

#### Celeriac Risotto <sup>(V)</sup>

Roasted & Crisp Celeriac, Chicory **£15**

#### Pan Roasted Hake <sup>(GF)</sup>

Salt Baked Mash Potato, Mussels, Samphire, Tomato, Spiced Lemon & Caper

#### Side Orders

Fresh Leaf Salad £3.50  
Triple Cooked Chips £3.50  
Skinny Fries £3.50  
Sweet Potato Fries £3.50  
Salt Baked Mashed Potato £4  
Onion Rings in Leeds Pale Ale Batter \* £3.50  
Seasonal Vegetables £4  
Smoked Bacon & Truffle Cauliflower Cheese \* £5

#### PRIME YORKSHIRE STEAKS AGED 31 DAYS

Fillet 7oz **£28**

Sirloin 8oz **£23**

Rib Eye 8oz **£23.50**

Confit Tomato, Portobello Mushroom, Triple Cooked Chips, Watercress

Served with Peppercorn, Diane, or Stilton Sauce

# DINNER MENU

## Fixed Price Menu

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**Mon-Sat 12pm-5pm, Mon-Fri 5.30pm-6.30pm**

3 Courses £23.95, 2 Courses £18.95

**Mon-Fri 6.30pm-9pm**

3 Courses £27.50, 2 Courses £22.50

### STARTER

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

Using local market produce

**Smoked Haddock Fishcakes**

Pea, Tartare, Poached Egg

**Lincolnshire** (V)(GF) **Scotch Egg**

Black Pudding, Apple

**Baked Carrot**

Carrot Textures, Hazelnut Pesto, Orange Gel

### MAIN COURSE

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**6oz Rump Steak** (GF)

Skinny Fries, Pepper Sauce, Watercress

**Pan Roasted Hake** (GF)

Mussels, Salt Baked Mashed Potato, Samphire, Roasted Tomato, Spiced Lemon & Caper Butter

**Celeriac Risotto** (V)

Pearl Barley, Roasted & Crisp Celeriac, Chicory

**French Trim Breast of Chicken**

Blue Cheese & Mushroom Arancini, Savoy Cabbage, Wild Mushroom Fricasee

### DESSERT

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**Chocolate Brownie** (GF)

Almond Tuille, White Chocolate, Milk Ice Cream

**British Cheeses**

Artisan Biscuits, Homemade Chutney (£3 supplement)

**Eton Mess**

Crème Chantilly, Berry Compote, Berry Gel