

DINNER MENU

A La Carte

Starters

Soup of the Day (V)(GF)

Made using Local Market Produce **£6.95**

Seared Scallops

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 Beetroot and Endive Salad (V)(GF)

Pomegranate, Smoked Almonds, Hazelnut Dressing **£8.95**

Mains

Whitby Haddock in Yorkshire 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**

Black Horse Prime 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 **£20.95**

Sage Marinated Loin of Pork (GF)

Creamed Spinach, Potato & Apple Rosti, Cider Jus **£17.95**

Corn Fed Chicken Breast

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

Puy Lentil and Coconut Dahl (V)(GF)

Roast Squash, Spinach, Feta Samosas **£13.95**

Roast Cod (GF)

Butterbean and Roasted Pepper Cassoulet, Crisp Squid, Squid Ink Aioli **£18.95**

Pie of the Day

Seasonal Vegetables **£16**

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 *

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 to share **£52**

(please allow 35 minutes for medium rare)

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

DINNER MENU

Fixed Price Menu and Forthcoming Events

Fixed Price Menu

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

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