

DINNER MENU

A La Carte

Starters

Mains

Soup of the Day (V)(GF)

Made using Local Market Produce **£6.95**

Seared Scallops

Endive Tart, Blood Orange Gel, Pomegranate **£12.50**

Chicken Liver Parfait

Pickled Rhubarb, Melba Toast, Quince Jelly **£9.50**

Crab and Leek Gratin

Sour Dough Toast Points **£10**

Game Terrine

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

Aubergine Panna Cotta (V)

Lavosh Bread, Tomato Jam, Mint **£8.95**

Ox Tail Cannelloni

Cauliflower Puree, Roast Hazelnut, Parmesan & Truffle **£9.50**

As a Main Course £17.50

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 Beef or Venison (£3 Supplement) Burger

Brioche Bun, Sauce Bois Boudrin and choice of Hand Cut Chips, Skinny Fries or Sweet Potato Fries **£13.95**

Add the following extras at £1 each

Bacon, Blue Cheese, Cheddar Cheese, Onion Ring, Fried Egg

Roast Monk Fish

Crayfish & Herb Risotto, Port Reduction, Prawn Crackers **£19.50**

Cannon of Lamb (GF)

Lambs Kidneys, Lamb Breast, Charred Broccoli, Persillade Jus **£20.95**

Pork Tomahawk (GF)

Butterbean & Pork Cheek Stew, Chicharones, Orange & Smoked Paprika Aioli **£18.50**

Corn Fed Chicken Breast

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

Puy Lentil and Coconut Dahl (V)

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

Poached Hake (GF)

Ginger & Chilli, Bok Choi, Glass Noodles **£17.95**

Pie of the Day

Seasonal Vegetables **£16**

Side Orders £3.50

Mixed Salad with House Dressing

Hand Cut Chips

Skinny Fries

Sweet Potato 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

Haddock Fishcakes

Samphire Tartare, Hollandaise

Chicken Liver Parfait

Pickled Plums, Toasted Brioche

Puy Lentil Dahl (V)(GF)

Sweet Potato, Tomato & Spinach

MAIN COURSE

6oz Rump Steak (GF)

Skinny Fries, Pepper Sauce, Watercress

Petit Whitby Haddock

Hand Cut Chips, Mushy Peas

Roast Pear & Blue Cheese Risotto (GF)(V)

Rocket

Black Horse Pie of the Day

Seasonal Vegetables

DESSERT

Sticky Toffee Pudding

Salted Caramel, Vanilla Ice Cream

British Cheeses

Artisan Biscuits, Homemade Chutney (£3 supplement)

Buttermilk Panna Cotta (GF)

Torched Orange & Mint

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