

# DINNER MENU

## A La Carte

### Starters

### Mains

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

Using local market produce £7

#### Seared Scallops (GF)

Cauliflower, Apple & Pea £12.50

#### Chicken Liver Parfait

Smoked Pancetta, Shallot, Corn, Toasted Loaf £9

#### Whitby Crab (GF)

Heritage Tomatoes, Parmesan £10

#### Beets & Goats Cheese (V)(GF)

Beetroot Textures, Beetroot Risotto, Goats Curd £9

#### Yorkshire Asparagus (GF)

Parma Ham, Pea, Truffle, Hen's Egg (Vegetarian option available) £9

#### Confit Duck Terrine (GF)

Confit Yolk, Mustard Emulsion £9.50

#### Lincolnshire Scotch Egg

Black Pudding, Apple £8.50

#### Whitby Haddock in Leeds Pale Ale Batter

Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon  
£16.95

#### The Black Horse Burger

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

#### Pan Roasted Cod Loin

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

#### Cannon of Lamb (GF)

Truffle infused Braised Lamb Shoulder, Lamb Sweetbreads, Pomme Anna,  
Asparagus, Pea, Anchovies, Lamb Jus £20.95

#### Pork Fillet

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

#### Gressingham Duck Breast

Tarragon Croquette, Carrot, Romanesco, Orange, Orange & Tarragon Jus  
£20.95

#### Walk in the Garden (V)(GF)

Salt Baked Mash £15

#### Pie of the Day

Seasonal Vegetables, Triple Cooked Chips, Gravy £16

#### 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

All gluten free with the exception of sides with a \*

#### PRIME YORKSHIRE STEAKS AGED 31 DAYS (GF)

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  
£3.50 supplement

# DINNER MENU

## Fixed Price Menu

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**Mon-Fri 12pm-2.30pm, 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 Scotch Egg

Black Pudding, Apple

#### Baked Carrot (V)(GF)

Carrot Textures, Hazelnut Pesto, Orange Gel

### MAIN COURSE

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#### 6oz Rump Steak (GF)

Skinny Fries, Pepper Sauce, Watercress

#### Pan Roasted Sea Bream (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 Fricassee

### DESSERT

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#### Chocolate Brownie

Almond Tuille, White Chocolate, Milk Ice Cream

#### British Cheeses

Artisan Biscuits, Homemade Chutney (£3 supplement)

#### Eton Mess (GF)

Crème Chantilly, Berry Compote, Berry Gel