

LUNCH MENU

A La Carte

Starters

Soup of the Day (V)(GF)

Using local market produce £7

Chicken Liver Parfait

Smoked Pancetta, Shallot, Corn, Toasted Loaf £9

Whitby Crab (GF)

Heritage Tomatoes, Parmesan £9.50

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

Mains

Whitby Haddock in Yorkshire Ale Batter

Hand Cut Chips, Mushy Peas, Tartare Sauce, Lemon
£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, Brioche Bun,
Triple Cooked Chips £15.50

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

Pan Roasted Sea Bream

Mussels, Salt Baked Mashed Potato, Samphire, Roasted Tomato,
Spiced Lemon & Caper Butter £17.95

BLACK HORSE PLATTERS

Proper Yorkshire Board

Scotch Egg, Pork Pie, Sausage Roll, Chicken Liver Parfait, Black Pudding Bon Bons, Baked Loaf, Chef's Puree, Bois Bourdan £21 Large £16 Small

Charcuterie Board

Selection of Dry Cured Meats, Chicken Liver Parfait, Olives & Feta, Baked Loaf, Oils £19 Large £15 Small

Fish Platter

Scallop, Moules, Haddock Goujons, Smoked Salmon, Cod, Tartare £22 Large £16.50 Small

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
£3.50 supplement

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 * £4.95

All gluten free with the exception of sides with a *

LUNCH MENU

Fixed Price Menu, Salads and Sandwiches

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

Pea, Tartare, Poached Egg

Lincolnshire Scotch Egg

Black Pudding, Apple

Baked Carrot (V)

Carrot Textures, Hazelnut Pesto, Orange Gel

MAIN COURSE

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

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

Salad

Smoked Chicken Caesar

Anchovies, Baby Gem £11.95

Watermelon (V) (GF)

Chilli, Feta £10

Yorkshire Blue (V) (GF)

Apple £10

Sandwiches

All sandwiches served on Freshly Baked Bread with Triple Cooked Chips and Side Salad

Brie & Cranberry £9.50 (V)

Fish Butty

Haddock in Leeds Pale Ale Batter, Tartare Sauce £11

Black Horse Club

Chicken Breast, Smoked Bacon, Fried Egg, Baby Gem, Tomato £12.50

Cheddar Cheese & Tomato Chutney £8 (V)

Steak Sandwich

Bavette Steak, Tomato Chutney, Welsh Cheddar £13

The Black Horse Burger

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