

DINNER MENU

A La Carte

Starters

Soup of the Day (V)(GF)

Using local market produce £7

Mackerel Duo (GF)

Cured & Smoked, Chervil, Cucumber, Radish, Crème Fraiche £9.50

Chicken Liver Parfait

Prosciutto, Fig £9

Whitby Crab (GF)

Apple, Tomato, Basil £10

Yorkshire Asparagus (GF)

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

Quail (GF)

Pea, Smoked Pancetta, Jus £9

Lincolnshire Scotch Egg

Black Pudding, Apple £8.50

Mains

Whitby Haddock in Leeds Pale Ale Batter

Triple Cooked Chips, Crushed Peas, Tartare Sauce
£16.95

The Black Horse Burger

Burger, Smoked Bacon, Welsh Cheddar, Triple Cooked Chips, Bois Bourdan
£15.50

Pan Roasted Cod Loin

Crayfish Bon Bon, Tenderstem Broccoli, Pea, Samphire, Parsley Veloute
£19.50

Assiette of Lamb (GF)

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

Pork Fillet

Pomme Fondant, Carrot, Pineapple, Quail's Egg, Pineapple Reduction £18.50

Gressingham Duck Breast

Chive Croquette, Beetroot, Blackberry, Blackberry Jus
£20.95

Beetroot Risotto (V)(GF)

Beetroot Textures, Goats Cheese £17

Pie of the Day

Seasonal Vegetables, Triple Cooked Chips, Gravy £16

Sea Bream

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

Side Orders

Fresh Leaf Salad £3.50

Triple Cooked Chips £3.50

Skinny Fries £3.50

Salt Baked Mashed Potato £4

Onion Rings in Leeds Pale Ale Batter * £4

Buttered Tenderstem Broccoli & Prosciutto £4

Seasonal Vegetables £4

Cauliflower Cheese * £4

All gluten free with the exception of sides with *

PRIME YORKSHIRE STEAKS AGED 31 DAYS

Fillet 7oz £28 (GF)

Sirloin 8oz £23

Rib Eye 8oz £23.50

Confit Tomato, Mushroom, Triple Cooked Chips,

Served with Peppercorn, Diane, or Stilton Sauce
£3.50 supplement

DINNER MENU

Fixed Price Menu

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

Soup of the Day (V)(GF)

Using local market produce

Smoked Haddock Fishcakes

Pea, Tartare, Poached Egg

Lincolnshire Scotch Egg

Black Pudding, Apple

Tomato Gazpacho (V)(GF)

Cucumber, Tomato, Basil

MAIN COURSE

6oz Rump Steak (GF)

Skinny Fries, Pepper Sauce

Seafood Risotto

Mussels, Cod, Smoked Haddock, Crayfish, Pearl Barley, Lemon

Walk in the Garden (V)

Salt Baked Mash

Corn Fed Breast of Chicken

New Potatoes, Petit Pois a la Francaise, Jus

DESSERT

Chocolate & Almond

Chocolate Brownie, Almond Tuille, Vanilla Bean Cream

British Cheeses

Artisan Biscuits, Homemade Chutney (£3 supplement)

Eton Mess (GF)

Crème Chantilly, Summer Berries, Strawberry Gel