

## STARTERS

### TOMATO SOUP £8.95

Basil Oil, Warm Sourdough (VE) (GFA)

### GARLIC FLATBREAD & DIPS £9.95

Basil Pesto, Nocellara Olives, Sundried Tomatoes (V)

### MUSHROOMS ON TOAST £10.50

Mascarpone Cream Sauce, Pickled Shallots, Sourdough Toast (V) (GFA)

### SMOKED MACKEREL PÂTÉ £10.95

Marinated Cucumber, Pickled Radish, Horseradish Cream, Sourdough Toast (GFA)

### CLASSIC PRAWN COCKTAIL £11.95

Marie Rose Sauce, Gem Lettuce, Tomato, Cucumber, Farmhouse Brown Bread (GFA)

### CRISPY CHILLI BEEF £10.95

Asian Style Noodle Salad

### PORK & BLACK PUDDING SCOTCH EGG £10.95

Celeriac Remoulade, Burnt Apple Ketchup, Pickled Red Onions, Crispy Sage

## BLACK HORSE CLASSICS

### CHICKEN PARMIGIANA £19.95

Italian Tomato Sauce, Mozzarella, Basil, Skinny Fries, Dressed Rocket

### STEAK & ALE SHORTCRUST PIE £21.95

All Butter Mash, Red Wine Gravy, Buttered Kale

Cooked to order, please allow 30 minutes cooking time – It's worth the wait!

**Add Mushy Peas for £1.95**

### BEER-BATTERED HADDOCK

**8OZ £20.95 | 4OZ £13.95**

Proper Chips, Tartare Sauce, Mushy Peas, Grilled Lemon

**Add Bread & Butter for £1.95**

### HONEY-GLAZED GAMMON STEAK £19.95

Bubble & Squeak Croquette, Fried Hens Egg, Pineapple Ring

### PAN-ROASTED LAMBS LIVER £19.95

All Butter Mash, Bourguignon Sauce, Crispy Shallots, Buttered Kale (GF)

### SLOW-COOKED BABY BACK RIBS

**FULL RACK £29.95 | HALF RACK £19.95**

BBQ Sauce, Proper Chips, House Slaw (GF)

## CHARGRILL

### 10OZ SIRLOIN STEAK £34.95 | 8OZ FILLET STEAK £39.95

Proper Chips, Onion Rings, Beef Tomato, Portobello Mushroom, Dressed Rocket

**Add Peppercorn, Béarnaise or Red Wine Sauce £3.50**

### HOUSE BEEF BURGER £19.95

Streaky Bacon, Monterey Jack, Chipotle Mayo, Dill Pickles, Brioche Bun, Skinny Fries

### INDIAN CHICKEN BURGER £19.95

Tandoori Chicken, Onion Bhaji, Tikka Masala Mayo, Mint Yoghurt, Pickled Jalapeños, Garlic & Coriander Naan Bread, Skinny Fries

### MARINATED HALLOUMI BURGER £18.95

Chilli Jam, Hot Honey, Pickled Red Onions, Brioche Bun, Skinny Fries (V) (GFA)

**Upgrade to Truffle & Parmesan Fries for £2.50 on any burger**

## MAINS

### MOROCCAN SPICED LAMB KOFTAS £21.95

Spiced Cous Cous, Mint Yoghurt, Chilli Sauce, Grilled Flatbread

### SLOW-COOKED BEEF CHEEK LASAGNE £22.50

Mozzarella, Garlic & Herb Ciabatta, Dressed Rocket

### PAN-ROASTED SEA BASS £23.95

Crushed New Potatoes, Tenderstem Broccoli, Shrimp & Caper Butter Sauce (GF)

### KING PRAWN LINGUINE £21.95

Shellfish Cream Sauce, Samphire, Cherry Tomatoes, Parsley & Lemon Crumb

### SMOKED CHICKEN CAESAR SALAD £18.95

Gem Lettuce, Anchovies, Parmesan Shavings, Caesar Dressing, Garlic & Herb Croutons (GFA)

### TOMATO RISOTTO £18.95

Marinated Feta, Sundried Tomatoes, Toasted Pine Nuts (V) (VEA) (GF)

## SIDES

**SKINNY FRIES £4.95 (VE) (GF)**

**PROPER CHIPS £5.95 (VE) (GF)**

**TRUFFLE & PARMESAN FRIES £6.95 (GF)**

**HOUSE SALAD £4.95 (VE) (GF)**

**HONEY-GLAZED CARROTS £5.95 (V) (GF)**

**SEASONAL GREENS £5.95 (V) (GF)**

**MAC & CHEESE £6.95**

Aged Cheddar Crust (V)

## STONEBAKED PIZZAS

### MARINARA £14.95

Italian Tomatoes, Basil, EVO Oil (VE)

### MARGHERITA £15.95

Italian Tomatoes, Mozzarella, Basil, EVO Oil (V)

### GOATS CHEESE £16.95

Italian Tomatoes, Goats Cheese, Mozzarella, Balsamic Onions (V)

### PEPPERONI £17.95

Italian Tomatoes, Pepperoni, Salami, Mozzarella

### NDUJA £17.95

Italian Tomatoes, Spicy Nduja, Fennel Sausage, Mozzarella, Pickled Jalapeños

**Add Garlic & Herb Crust Dipper for £2.50**

## SANDWICHES

*Served Mon-Sat until 2:30pm*

Served with Salad Garnish & Yorkshire Crisps.  
Gluten Free Bread is available.

### RARE BEEF £12.95

Toasted Ciabatta, Horseradish Mayo, Balsamic Onions, Rocket, Pickled Red Onions (GFA)

### BEER-BATTERED FISH BUTTY £12.95

Brioche Bun, Tartare Sauce, Gem Lettuce, Dill Pickles

### TURKEY PASTRAMI 'REUBEN' £12.95

Toasted Ciabatta, Monterey Jack, Mustard Mayo, Rocket, Dill Pickles (GFA)

### VINTAGE CHEDDAR £12.50

Toasted Ciabatta, Balsamic Onions, Rocket, Pickled Red Onions (V) (GFA)

## DESSERTS

### STICKY TOFFEE PUDDING £9.95

Butterscotch Sauce, Honeycomb, Salted Caramel Ice Cream (V)

### SUMMER BERRY CRUMBLE £9.95

Proper Custard (V)

### LEMON CURD TART £10.50

Strawberry Ice Cream, Macerated Strawberries, Lemon Meringue Shards (V)

### 54% DARK CHOCOLATE MOUSSE £10.95

Boozy Cherries, Cherry Compote, Hazelnut & Orange Tuile (GF) (N)

### AFFOGATO £6.95

Espresso Shot, Madagascar Vanilla Ice Cream (V) (VEA) (GF)

If you have a food allergy or any dietary requirements, please inform a member of staff upon ordering.

#### DIETARY KEY:

(V) - Vegetarian, (VE) - Vegan, (VEA) - Vegan Available, (GF) - Gluten Free, (GFA) - Gluten Free Available, (N) - Contains Nuts

There will be a 12.5% discretionary service charge added to your bill. 8% will go directly to our team, and 4.5% will go towards the upkeep of our historic building.

## WHITE WINES

	125ml	175ml	Bottle
<b>Sauvignon Blanc, Ocarina, Chile</b> Flesh, clean & spritzy with lively tropical fruit.	£5.10	£7.00	£26.00
<b>Pinot Grigio, Ponte, Veneto, Italy</b> Light & easy drinking with a hint of green apple.	£5.10	£7.00	£27.00
<b>Chardonnay, Spearwood, Australia</b> Beautifully balanced, fresh & aromatic.	£5.10	£7.00	£27.00
<b>Sauvignon Blanc, Cloud Island, Marlborough, New Zealand</b> Fresh & fruity, bursting with ripe and tropical fruit flavours.	£6.30	£8.10	£32.00
<b>Chenin Blanc, Drop Dead Gorgeous, South Africa</b> Elegant with aromas of citrus fruits & apricot.			£28.00
<b>Rioja Blanco, Finca de Oro, Spain</b> A vibrant fruity freshness, with delicate floral aromatics.			£28.00
<b>Grüner Veltliner, Winzer Krems, Austria</b> Aromas of flowers, peach and white pepper lead to a well-balanced acidity, flavours of citrus, light herbs and mineral overtones.			£35.00
<b>Picpoul de Pinet, Cuvée Thetis, Languedoc, France</b> Crisp, dry & lemon scented.			£37.00
<b>Gavi, Le Terre, Terre del Barolo, Italy</b> Light & elegant with a nutty finish.			£39.00
<b>Chablis, Domaine Brocard, Pierre de Prehy, Burgundy, France</b> Dry & balanced with crispy acidity.			£50.00
<b>Sancerre, Marcel Martin 'La Chenaye', Loire, France</b> Stylish & crisp aromas of gooseberries.			£50.00

## RED WINES

	125ml	175ml	Bottle
<b>Le Bouquet, George Duboeuf, France</b> Cherry & blackberry on the nose with a subtle spice.	£5.10	£7.00	£25.00
<b>Merlot, Aimery, France</b> Soft, fruity & agreeably easy to drink.	£5.50	£7.50	£27.00
<b>Shiraz, Pocketwatch, Australia</b> A rich wine with spicy aromas of dried fruit & chocolate.	£6.00	£8.00	£28.00
<b>Rioja Crianza, Medievo, Spain</b> A traditional rioja with soft redcurrant and vanilla oak on the nose and palate.	£6.50	£8.10	£30.00
<b>Malbec, Mendoza, Argentina</b> Mid-deep pink ruby appearance. Crunchy dark berry fruit characterises the nose.	£6.70	£8.10	£31.00
<b>Montepulciano d'Abruzzo DOC, Pasqua, Italy</b> This is a characterful red wine with gentle tannins, excellent structure and intense colour.			£31.00
<b>Primitivo di Manduria, Vitti, Italy</b> An impressively intense and complex (liquorice, dark fruit) full-bodied red.			£36.00
<b>Crozes-Hermitage, Domaine Pradelle, France</b> Full flavoured & deeply coloured.			£42.00
<b>Barolo, Terre del Barolo, Italy</b> This brick-red wine has a complex, woody nose.			£50.00
<b>Gran Reserva Rioja, CVNE, Spain</b> Top quality rioja from one of the most celebrated producers.			£52.00
<b>Légende Médoc, Domaines Barons de Rothschild, France</b> Beautiful deep garnet colour. The aromatic nose is dominated by spicy aromas (vanilla and nutmeg). The palate is full-bodied.	£56.00		
<b>Margaux, Domaine Zédé, France</b> Ripe dark fruit, a good grip of tannin and a pretty long finish characterises this margaux.			£62.00

## ROSÉ WINES

	125ml	175ml	Bottle
<b>Zinfandel Rosé, Jack &amp; Gina, USA</b> Medium sweet and bursting with flavour.	£5.95	£7.00	£25.00
<b>Pinot Grigio Blush, Zimor, Italy</b> Well balanced with an extremely delicate almond note.	£5.20	£7.10	£27.00
<b>Provence Rose, Henri Gaillard, France</b> Notes of strawberries and raspberries with light aromas of exotic fruits.			£31.00

## SPARKLING

	175ml	Bottle
<b>Prosecco, Terre del Doge, DOC Extra Dry, Italy</b>	£8.95	£31.00
<b>Cremant de Limoux, Aimery, France</b>		£37.00
<b>Taittinger, Brut Reserve NV, France</b>		£67.00
<b>Bollinger Special Cuvée</b>		£70.00
<b>Taittinger Prestige Rosé Brut NV, France</b>		£70.00

## SPRITZ MENU

<b>Aperol Spritz</b> Aperol, Prosecco, Soda		£9.95
<b>Elderflower Spritz</b> St. Germain, Prosecco, Soda		£9.95
<b>Passionfruit Spritz</b> Passoã, Prosecco, Soda		£9.95
<b>Orange Spritz</b> Cointreau, Prosecco, Soda		£9.95