WELCOME TO BLACK HORSE INN

We are working with some of the country's top suppliers to enhance your dining experience here at Black Horse Inn.

Udale Specialty Foods
Our selections of prime meat cuts are sourced from the top producers in the UK and expertly butchered. Yorkshire beef and lamb that roam freely are a few of the items featuring in this menu. Udale were the first butcher to use a Himalayan Salt Ageing Chamber which allows for increased flavours to seriously wow customers.

Whitby Lobster Hatchery
Whitby Lobster Hatchery is a marine conservation charity on Whitby's fish pier. Working with the local fishing community, they hatch and rear juvenile European lobsters and release them into the North Sea, helping wild populations recover in the face of climate change and mounting pressure on our coastal seas.

Whitby Sea Salt
Whitby Sea Salt is made up of naturally formed crystals, sourced entirely from Whitby's historic coastline. The salt is made using centuries-old methods of only the wind and the sun, ensuring all the minerals found in the sea are retained in the salt. The whole process from the collection in the sea to the production of the salt is done by hand, producing a distinct salt worthy of its seafaring heritage.

STARTERS

CELERIAC & APPLE SOUP - £8.95
Apple Caramel, Sourdough & House Butter (V) (GFA) (DFA)

GARLIC FLATBREAD & DIPS - £12.95
Basil Pesto, Gordal Picante Olives, Sun-Blushed Tomatoes (V)
Why not share me?

CHICKEN LIVER PARFAIT - £10.95
Red Onion Marmalade, Whitby Red Sea Salt, Cornichons, Toasted Sourdough

WHITBY LOBSTER AND PRAWN COCKTAIL - £11.95
Sourdough & House Butter (GFA) (DFA)

BANG BANG CHICKEN - £9.95
Cucumber Salad, Coriander (N)

BAKED QUEEN SCALLOPS - £11.95
Garlic & Soft Herbs, Gruyere Cheese, Breadcrumbs (GFA)

MAINS

BLACK HORSE CHICKEN PARMO - £20.95
Cheddar Sauce, Crispy Chips, House Salad
Add Nduja & Jalapeños £1.95

BEEF SHIN & LOCAL ALE SUET PUDDING - £23.95
Buttered Mash, Beef Gravy, Carrots

BEER BATTERED HADDOCK - 8OZ £20.95 | 4OZ £13.95
Crispy Chips, Tartare Sauce, Homemade Mushy Peas, Lemon, Whitby Sea Salt & Vinegar (GFA) (DF)
Add Bread & Butter £1.95 *(GFA) (DFA)*

10OZ GAMMON STEAK - £19.85
Crispy Chips, Grilled Pineapple, Fried Egg
Add Homemade Mushy Peas £2.50 *(GF) (DF)*

BBQ PORK RACK OF RIBS - FULL RACK £27.95 | HALF RACK £19.95
Crispy Chips, Sweetcorn & Pineapple Slaw (GF)

LUXURY FISH PIE - £24.95
Whitby Lobster, Monkfish, King Prawns, Herb Cream, Buttered Mash, Seasonal Greens (GF)

PAN-ROASTED CATCH OF THE DAY - £24.95
Ratte Potatoes, Saffron, Sweetcorn, Mussels & Sea Herbs (GF)

RACK OF HERDWICK LAMB - £31.95
Buttered mash, Lamb Croquette, Mint Lamb Jus

HIMALAYAN SALT AGED CREEDY CARVER DUCK BREAST - £25.95
Autumn Spiced Red Cabbage, Lyonnaise Potatoes, Orange Duck Jus (GF)

SWEET POTATO AND PUY LENTIL DAHL - £18.95
Mini Poppadums, Garlic Naan, Mango Chutney (V) (DFA)

BEEF AND BONE MARROW BURGER - £19.95
Skin-On Fries, Burger Sauce, Cheese Slice, Gem Lettuce, Beef Tomato

BANG BANG CHICKEN BURGER - £19.95
Skin-On Fries, Gem Lettuce, Beef Tomato (N)

HALLOUMI BURGER - £18.95
Skin-On Fries, Hot Honey, Gem Lettuce, Beef Tomato (V)

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

DIETARY KEY:
(V) - Vegetarian, (GF) - Gluten Free, (GFA) - Gluten Free Available, (DF) - Dairy Free, (DFA) - Dairy 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.

FROM THE GRILL

All grill items come with a choice of 2 sides and a sauce included in the price. Please pick from the sides section.
Why not add a few more of your favourites?

10OZ 32-DAY DRY AGED SIRLOIN - £34.95 *(GF)*

10OZ 32 DAY DRY AGED RIBEYE - £34.95 *(GF)*

8OZ FILLET - £39.95 *(GF)*

7OZ TUNA LOIN - £27.95 *(GF)*

AUTUMN SPICED CAULIFLOWER STEAK - £20.95 *(V) (GF)*

SAUCES - £2.95

PEPPERCORN *(GF)*

BLUE CHEESE *(GF)*

RED WINE JUS *(GF)*

BBQ *(V) (GF) (DF)*

BASIL PESTO *(V) (GF)*

SIDES

MUSHY PEAS - £2.50 *(GF) (DF)*

CRISPY CHIPS - £4.95 *(V) (GF) (DF)*

SKIN-ON FRIES - £4.95 *(V) (GF) (DF)*

BUTTERED MASH - £4.95 *(V) (GF)*

LYONNAISE POTATOES - £4.95 *(V) (GF)*

RATTE POTATOES - £4.95 *(V) (GF) (DFA)*

HOUSE SALAD - £4.95 *(V) (GF) (DF)*

FRIED EGG - £1.95 *(V) (GF) (DFA)*

SWEETCORN AND PINEAPPLE SLAW - £2.95 *(V) (GF) (DF)*

SEASONAL GREENS - £4.95 *(V) (GF) (DFA)*

AUTUMN SPICED RED CABBAGE - £4.95 *(V) (GF) (DF)*

ROASTED ROOT VEGETABLES - £4.95 *(V) (GF) (DFA)*

ROASTED CHERRY TOMATOES & BALSAMIC VINEGAR - £4.95 *(V) (GF) (DF)*

GARLIC MUSHROOMS - £4.95 *(V) (GF)*

CAULIFLOWER CHEESE - £4.95 *(V) (GF)*

BLACK HORSE INN KIRKBYMOORSIDE

WHITE WINES

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

RED WINES

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

ROSÉ WINES

	125ml	175ml	Bottle
Zinfandel Rosé, Jack & Gina, USA Medium sweet and bursting with flavour.	£5.95	£7.00	£25.00
Pinot Grigio Blush, Zimor, Italy Well balanced with an extremely delicate almond note.	£5.20	£7.10	£27.00
Provence Rose, Henri Gaillard, France Notes of strawberries and raspberries with light aromas of exotic fruits.			£33.00

SPARKLING

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

SPRITZ MENU

Aperol Spritz £9.95
Aperol, Prosecco, Soda

Elderflower Spritz £9.95
St. Germain, Prosecco, Soda

Passionfruit Spritz £9.95
Passoã, Prosecco, Soda

Orange Spritz £9.95
Cointreau, Prosecco, Soda

BLACK HORSE INN
KIRKBY FLEETHAM