

# BOOZE N SNOOZE MENU

## A La Carte

### Starters

#### Chef's Homemade Bread & Butter

Per Portion £0.75

#### Soup of the Day (V)

Using local market produce

#### Roast Whiting Croquette

Truffle Egg Yolk, Pea

#### Lincolnshire Scotch Egg

Black Pudding, Apple

#### Duck Liver Parfait

Kumquat Relish, Orange Gel, Toasted Hazelnuts, Brioche

£2 Supplement

#### Crab Raviolo

Celeriac Remoulade, Celeriac Velouté, Nduja, Yorkshire Pecorino

£2 Supplement

#### Pumpkin Tart (V)

Wild Mushrooms, Mushroom Ketchup, Truffle Powder

#### Confit Artichoke Heart (V)

Jerusalem Artichoke Puree & Crisps, Pickled Onion, Onion Ash

### Side Orders

House Salad £3.50

Triple Cooked Chips £3.50

Skinny Fries £3.50

Creamed Potato £4

Onion Rings in Leeds Pale Ale Batter £3.50

Sticky Red Cabbage £3.50

Buttered Greens £4

Swede, Carrot & Horseradish Crush £3.50

Cauliflower Cheese £4

### Mains

#### Whitby Haddock in Yorkshire Ale Batter

Hand Cut Chips, Crushed Peas, Tartare Sauce

#### The Black Horse Burger

Burger, Smoked Bacon, Charcoal Briquette Cheddar, Baby Gem, Tomato, Brioche Bun, Triple Cooked Chips

#### Homity Pie (V)

Buttered Greens, Veggie Gravy

#### Steak Pie in Shortcrust Pastry

Seasonal Vegetables, Triple Cooked Chips, Gravy

#### Fish Pie

Topped with Creamed Potatoes, Buttered Greens

#### Purple Kale Speltoto (V)

Wild Mushrooms, Leeks, Yellison's Goats Cheese

#### Pan Roast Sea Trout

Saffron Potatoes, Bouillabaisse

#### Roast Hake Fillet

Pistachio Dukkha Crust, Butternut Squash & Merguez Cassoulet

#### Stuffed Grouse Breast

Confit Leg, Crispy Polenta, Swiss Chard, Roast Fig, Elderberry Jus

£3 Supplement

#### Glazed Belly Pork

Apple & Fennel Slaw, Black Pudding Bubble & Squeak, Beer Sauce, Pork Scratching

#### Cornfed Chicken Breast

Purple Potato Gnocchi, Leek & Wild Mushroom Broth

#### Tournedos Rossini

7oz Fillet Steak, Duck Liver Parfait, Black Truffle & Beef Dripping Rosti,

Madeira Jus £10 Supplement

#### Cote de Boeuf for 2 people

Triple Cooked Chips, Confit Tomato, Mushroom, Crispy Onions, Bearnaise Sauce

#### 10oz Sirloin £4.50 Supplement or 8oz Flat Iron Steak

Triple Cooked Chips, Confit Tomato & Mushroom

Served with Peppercorn, Diane, Bearnaise or Stilton Sauce

£2.95 supplement

#### Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information.

# BOOZE N SNOOZE MENU

## *Forthcoming Events*

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**Friday 12th October—We Love Yorkshire Night**

3 Course Menu £25 per person

Please ask to see the menu

**Sunday 7th October 11am-4pm — Wedding Open Day**

Come and see our beautiful Wellington Suite dressed for a wedding plus chat to our friendly team.

**Friday 2nd November—Around The World in Food & Wine**

This 6 course menu will feature a classic dish representing six continents including Asia, North America, Europe, South Africa, South America and Australasia. A glass of wine from each continent will also be available to compliment each dish. £40 Menu / £69.95 with flight of wines.

**Wednesday 12th December—Live Music Christmas Dinner**

Just £35.00 per person including 3 course dinner! James Norton will be singing Rat Pack & Christmas Swing with many classic songs you know and love!

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