

CHRISTMAS BNS MENU

A La Carte

Starters

Chef's Homemade Bread & Butter

Per Portion £0.75

Soup of the Day (V)

With Homemade Bread

Hand Dived King Scallop

Lardo, Parsley Velouté, Chicharron £4 Supplement

Venison Scotch Egg

Black Pudding, Apple Mayonnaise, Pickled Blueberries

Smoked Bone Marrow

Caramelised Onion Crumble, Parsley Salad, Sourdough Toast

Pressed Confit Pork

Hazelnut Brittle, Orange Gel, Pickled Blackberries, Chestnut Brioche

Warm Camembert Panna Cotta (V)

Pickled Crosnes Artichokes, Steeped Sultanas, Parmesan Tuille

Confit Kohlrabi (V)

Rainbow Chard, Pear, Agave Dressing

Mains

Whitby Haddock in Yorkshire Ale Batter

Triple Cooked Chips, Mushy Peas, Tartare Sauce

Black Garlic Risotto (V)

Chanterelles, Peas, Pumpkin Seeds

Pan Roast Sea Trout

Saffron Potatoes, Bouillabaisse

Seared Hake Fillet

Baby Octopus, Saffron Potatoes, Samphire, Fennel, Shellfish Bisque

Breast of Guinea Fowl

Blue Cheese Stuffing, Cavolo Nero, Confit Celeriac, Quince Gel, Hazelnut Brittle

Trio of Hare

Sprouts, Chestnuts, Pomme Puree, Redcurrant Jus £4 Supplement

Pan Roast Halibut

Jerusalem Artichokes, Red Wine Sauce, Bottarga £4 Supplement

Tournedos Rossini

7oz Fillet Steak, Duck Liver Parfait, Black Truffle & Beef Dripping Rosti, Spinach, Madeira Jus £12 Supplement

Cote de Boeuf for Two

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

10oz Sirloin £5 Supplement or 8oz Flat Iron Steak

Triple Cooked Chips, Confit Tomato & Mushroom

Served with Peppercorn, Diane, Bearnaise or Stilton Sauce
£2.95 supplement

The Black Horse Burger

Burger, Smoked Bacon, Charcoal Briquette Cheddar, Baby Gem, Tomato, Brioche Bun, Skinny Fries, Frickle

Beetroot & Squash Wellington (V)

Kohlrabi Fondant, Cauliflower Leaf, Kale & Almond Pesto, Vegetarian Demi Glace

Steak Pie in Shortcrust Pastry

Seasonal Vegetables, Triple Cooked Chips, Gravy

Fish Pie

Topped with Creamed Potatoes, Buttered Greens

All pies have a cooking time of 30 minutes.

Side Orders

House Salad £3.50

Triple Cooked Chips £3.50

Skinny Fries £3.50

Beef Dripping Roasties £3.50

Onion Rings in Leeds Pale Ale Batter £3.50

Sticky Red Cabbage & Dates £3.50

Sprouts, Pancetta & Chestnuts £3.50

Swede, Carrot & Horseradish Crush £3.50

Cauliflower Cheese £4

CHRISTMAS DINNER MENU

Fixed Price Menu

Fixed Price Menu

STARTER

Soup of the Day

Homemade Bread

Pressed Confit Pork

Orange Gel, Salted Hazelnut Brittle, Toasted Brioche

Maple Cured Salmon

Beetroot Tartare, Horseradish Crème Fraiche

Jerusalem Artichoke Tart

Slow Cooked Duck Egg, Vegetarian Demi Glace

Chef's Homemade Bread & Butter

Per Portion **£0.75**

MAIN COURSE

Walnut & Herb Crusted Turkey Escalope

Fricassee of Sprouts, Pancetta & Chestnuts, Roast Potatoes, Cranberry Sauce, Red Wine Gravy

Pan Roasted Hake Fillet

Baby Octopus, Saffron Potatoes, Poached & Charred Fennel, Aromatic Broth

Braised Flank of Beef

Salsify Mousseline, Swiss Chard, Chanterelles, Sauce Bordelaise

Beetroot & Squash Wellington

Kohlrabi Fondant, Kale & Almond Pesto, Vegetarian Demi Glace

DESSERT

Sticky Toffee Christmas Pudding

Brandy Toffee Sauce, Clotted Cream Ice Cream

Poached Pear

Chocolate Sponge, Quince Gel, Candied Walnut, Chocolate Ice Cream

Persimmon & Stem Ginger Syllabub

Steeped Damsons, Amaretti Biscuits

A Selection of Yorkshire Cheeses £3 Supplement

Tomato Chutney, Grapes, Celery, Artisan Biscuits

Forthcoming Events

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!