

DINNER MENU

Modern British Cuisine

Hearty Yorkshire Classics

Starters

Chicken Terrine ^{GF}

Sweetcorn, Mushroom, Onion **£8.50**

Cured Wild Trout ^{GF}

Strawberry, Sorrel, Samphire, Dill **£9**

Tomato Consommé ^{V GF}

Cucumber, Tomato, Basil, Goats Milk Curd **£7**

Quail

Parsley Pearl Barley, Peas, Smoked Pancetta **£9**

Soup of the Day ^{V GF}

Using local market produce **£6.50**

Lincolnshire Scotch Egg

Black Pudding, Apple **£8**

Smoked Haddock Fishcakes

Pea, Tartare, Poached Egg **£7.50**

Roast Carrot

Goats Milk, Beetroot **£8**

Mains

Corn Fed Breast of Chicken

New Potatoes, Petit Pois a la Francaise, Jus **£14**

Pan Roasted Cod Loin

Crayfish Bon Bon, Tenderstem Broccoli, Pea, Samphire, Mussels, Parsley Veloute **£18.50**

Assiette of Lamb

Fillet, Truffle infused Braised Shoulder, Sweetbreads, Pomme Anna, Asparagus, Pea, Anchovies, Mint, Lamb Jus **£18.50**

Gressingham Duck Breast

Chive Croquette, Beetroot, Blackberry, Blackberry Jus **£18.95**

Salmon

Trout Tartare, Salmon Scotch Egg, Baby Leek, Dill **£18**

Walk in the Garden **£15**

Salt Baked Creamed Potato

Whitby Haddock in Yorkshire Ale Batter

Hand Cut Chips, Crushed Peas, Tartare Sauce **£15.95**

A petite version of the above dish for smaller appetites **£10.95**

The Black Horse Burger

Burger, Smoked Bacon, Welsh Cheddar, Baby Gem, Tomato, Brioche Bun, Triple Cooked Chips **£13.95**

Beetroot Risotto

Beetroot Textures, Goats Cheese **£14**

Steak Pie in Shortcrust Pastry

Seasonal Vegetables, Triple Cooked Chips, Gravy **£14.95**

Fish Pie

Topped with Creamed Potatoes, Seasonal Vegetables **£14.95**

Side Orders

Fresh Leaf Salad **£3.50**

Triple Cooked Chips **£3.50**

Skinny Fries **£3.50**

Salt Baked Creamed Potato **£4**

Onion Rings in Leeds Pale Ale Batter * **£3.50**

Seasonal Vegetables **£3.50**

Tenderstem Broccoli with Smoked Pancetta **£4**

Cauliflower Cheese * **£4**

All gluten free with the exception of sides with a *

PRIME YORKSHIRE STEAKS AGED 31 DAYS

Fillet 7oz **£28**

Sirloin 8oz **£23**

Rib Eye 8oz **£23.50**

Rump 6oz **£14?**

Confit Vine Tomatoes, Mushroom, Triple Cooked Chips,
Served with Peppercorn, Diane, or Stilton Sauce
£2.95 supplement

DINNER MENU

Platters

Proper Yorkshire Board

Scotch Egg, Pork Pie, Sausage Roll, Chicken Terrine, Black Pudding Bon Bons, Baked Loaf, Chef's Puree, Bois Bourdan
£21 Large £14.50 Small

Charcuterie Board

Selection of Dry Cured Meats, Yorkshire Fettle, Olives & Feta, Loaf, Oils £19 Large £13.50 Small

Fish Platter

Mackerel, Mussels, Haddock Goujons, Smoked Salmon, Cod, Tartare £22 Large £16.50 Small

Desserts

Eton 'Tidy'

Crème Chantilly, Berry Compote, Summer Berries £7

Chocolate Brownie

Raspberry, Vanilla Bean Ice Cream £7.50

Strawberry, Vanilla & Elderflower Mille Feuille

Elderflower Sorbet £8

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Bean Ice Cream £6.50

Lemon, Berry & Oats

Raspberry Sorbet £8

Chocolate Delice

Almond, Summer Berries, Milk Ice Cream £8

Cheese Menu

3 Cheeses £8 / All Cheeses £12

A Guest Cheese from Around the World

Charcoal Briquette

A deliciously creamy mature cheddar made by Adrian Rhodes at the Carron Lodge creamery in Preston blended with vegetable charcoal for an unexpected flavour. Don't knock it until you've tried it !!!

Blue Murder

'Music fans will enjoy the story behind BLUE MURDER, Alex James (Blur) and Highland Fine Cheeses bad boy Ruaridh Stone collaborated to make the BLUE MONDAY cheese (named after the New Order song). They had a big fall out and Alex tried to stop Ruaridh making the cheese, so he changed the name and carried on! They both taste the same, a lovely moist, creamy blue cheese, not as rich as many blue cheeses with a subtle tangy metallic finish.

Cerney Ash

Extra matured goats milk cheese from North Cerney, Gloucestershire. This is a creamy ash coated truncated pyramid with a dazzling white paste, a light, moussey texture and a slightly salty taste. The flavour is mild with a delicate lemony tang on the finish.

Yorkshire Fine Fettle

Yorkshire Fettle is handmade from fresh, pasteurised, whole ewe's milk giving it a distinctive creaminess and subtle taste. Lightly salted and matured over a 14 day period, the cheese develops its soft, slightly crumbly texture with a sweet piquant flavour and a subtle citrus aftertaste.