LUNCH MENU

Fixed Price Menu, Salads and Sandwiches

Fixed Price Menu

Mon-Fri 12-2.30pm, Sat 12-5pm, Mon-Fri 5.30-6.30pm 1 Course £12, 2 Courses £16, 3 Courses £20

STARTER

Soup of the Day (V)

Homemade Bread

Roast Whiting Croquette

Truffle Egg Yolk, Pea

Duck Liver Parfait

Kumquat Relish, Homemade Brioche

Chef's Homemade Bread & Butter

Per Portion £0.75

MAIN COURSE

Roast Hake Fillet

Pistachio Dukkah Crust, Butternut Squash & Merguez Cassoulet

Corn Fed Chicken Breast

Purple Potato Gnocchi, Leek & Wild Mushroom Broth

Purple Kale Speltoto 💛

Wild Mushrooms, Leeks, Yellisons Goats cheese

DESSERT

Yorkshire Parkin

Bonfire Toffee Sauce, Clotted Cream Ice Cream

Warm Chocolate Brownie

Chocolate Soil, Nougart, Caramel Ice Cream

Caramelised Banana

Apricots in Rum, Coconut Sponge, Coconut Ice Cream

Yorkshire Cheeses

Grape & Apple Chutney, Grapes, Celery, Artisan Biscuits (£4 Supplement)

Salads

Classic Caesar (V)

Romaine Lettuce, Boiled Egg, Anchovies, Parmesan, Croutes £8

Ortolana (V)

Tenderstem Broccoli, Roast Red Onion, Swiss Chard, Sunflower Seed £8

Blue Murder (V)

Blue Murder Cheese, Poached Pear, Chicory, Hazelnut £8

Add Sea Trout Fillet or Chicken Breast £5 supplement

Sandwiches

All sandwiches served on Freshly Baked Bread with Side Salad

Fish Butty

Haddock in Leeds Pale Ale Batter, Crushed Pea, Tartare Sauce £8

Black Horse Club

Chicken Breast, Smoked Bacon, Fried Egg, Baby Gem, Tomato £9

Steak Sandwich

Sirloin Steak, Tomato Chutney, Welsh Cheddar £9

The Black Horse Burger

Burger, Smoked Bacon, Welsh Cheddar, Baby Gem, Tomato, Brioche Bun, Triple Cooked Chips, £15.50

Today's Choice of Cold Sandwiches

Please ask for today's selection £7

Food Allergies and Intolerances

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