

# LUNCH MENU

## A La Carte

### Starters

#### Chef's Homemade Bread & Butter

Per Portion £0.75

#### Soup of the Day (V)

Using local market produce £6.50

#### Duck Liver Parfait

Kumquat Relish, Homemade Brioche £7

#### Roast Whiting Croquette

Truffle Egg Yolk, Pea £7

#### Lincolnshire Scotch Egg

Black Pudding, Apple £8.50

#### Moules Mariniere

Homemade Bread £7.50

#### Pumpkin Tart

Wild Mushrooms, Mushroom Ketchup, Truffle Powder £8

#### BLACK HORSE PLATTERS

##### Black Horse Board

Scotch Egg, Pork Pie by Andrew Jones, Sausage Roll, Chicken Liver Parfait, Black Pudding Bon Bons, Baked Loaf, Chef's Puree, Bois Bourdan £14.50

##### Yorkshire Charcuterie Board

Selection of Dry Cured Meats, Chicken Liver Parfait, Olives & Feta, Loaf, Oils £14.50

##### Fish Platter

Cured Fish, Smoked Salmon, Crevettes, Haddock Goujons, Moules Mariniere, Whiskey Marie Rose, Tartare Sauce £16.50

##### Yorkshire Cheese Board

Five Yorkshire Cheeses, Grape & Apple Chutney, Grapes, Celery, Artisan Biscuits £14

### Mains

#### Whitby Haddock in Yorkshire Ale Batter

Hand Cut Chips, Crushed Peas, Tartare Sauce £16

A petite version of the above dish for smaller appetites £11

#### The Black Horse Burger

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

#### Flat Fish of the Day

Caper & Shrimp Brown Butter, New Potatoes, Mixed Leaf £ Market value

#### Minute Steak

Bearnaise Sauce, Skinny Fries £14

#### Homity Pie (V)

Buttered Greens, Veggie Gravy £13

#### Steak Pie in Shortcrust Pastry

Seasonal Vegetables, Triple Cooked Chips, Gravy £15

#### Fish Pie

Topped with Creamed Potatoes, Buttered Greens £15

#### Moules Mariniere

Skinny Fries, Homemade Bread £13

#### 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

All gluten free with the exception of sides with a \*

# 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 (V)

Wild Mushrooms, Leeks, Yellisons Goats cheese

#### DESSERT

##### Yorkshire Parkin

Bonfire Toffee Sauce, Clotted Cream Ice Cream

##### Warm Chocolate Brownie

Chocolate Soil, Nougat, 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.