

# DINNER MENU

## A La Carte

### Starters

#### Chef's Homemade Bread & Butter

Per Portion **£0.75**

#### Soup of the Day

With Homemade Bread **£6.75**

#### Cured Pollack

Pickled Fennel, Lemon Oil, Parsley Emulsion, Cob Nuts **£9**

#### Scotch Egg

Apple Puree, Confit Kohlrabi, Pickled Spring Onions **£8.50**

#### Truffled Pumpkin Ravioli (V)

Gorgonzola, Chanterelle Mushrooms, Pumpkin Seed Brittle **£8.50**

#### Rabbit Loin

Pancetta, Black Pudding, Apple Cider Sauce **£9.50**

#### Pan Seared Scallops

Pan Roast Cauliflower, Chestnut Puree, Lardons, Sea Purslane **£12.50**

#### Wood Pigeon

Wild Mushrooms, Redcurrants, Jus **£10**

#### Side Orders

House Salad **£3.50**

Triple Cooked Chips **£3.50**

Skinny Fries **£3.50**

Sweet Potato Fries **£3.50**

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

Mashed Potato **£3.50**

Buttered Greens **£4**

Truffled Cauliflower Cheese **£4**

Celeriac & Butternut Squash Mash **£4**

### Mains

#### Whitby Haddock in Yorkshire Ale Batter

Triple Cooked Chips, Mushy Peas, Tartare Sauce **£16.50**

#### Globe Artichoke Tart (V)

Jerusalem Artichoke Puree, Burnt Onion Powder, Celeriac Pomme Anna, Vegetarian Demi-Glace **£16**

#### Stuffed Whole Pheasant wrapped in Prosciutto

Pheasant boned & rolled, Prune & Armagnac Stuffing, Celeriac Puree, Dauphinoise Potatoes, Pickled Silverskin Onions, Charred Leeks, Jus **£24 or £30 to share**

#### Pan Fried Red Mullet

Pickled Shimeji Mushrooms, Olive Oil Mashed Potato, Crispy Squid, Sundried Tomato & Fennel Puree, Salmoriglio **£19**

#### Chicken Supreme

Smoked Potato Cake, Curly Kale, Tarragon & White Wine Sauce **£17**

#### Crab Linguini

Smoked Butter Emulsion, Chillies, Red Pesto **£17**

#### Duck Breast

Confit Leg Croquette, Chantennay Carrots, Roast Plums, Romanesco, Plum Jus **£20**

#### 8oz Flat Iron Steak (served Med Rare/Med) **£19** or 10oz Rib Eye **£26**

Triple Cooked Chips, Confit Tomato & Mushroom

Served with Peppercorn, Diane, Bearnaise or Stilton Sauce

**£2.95 supplement**

#### The Black Horse Burger

Burger, Smoked Bacon, Chef's Burger Cheese, Baby Gem, Tomato, Black Horse Relish, Brioche Bun, Skinny Fries, Frickle **£16.50**

#### Autumn Vegetable Pie (V)

Buttered Greens, Caramelised Onion Gravy **£16**

#### Game Pie in Shortcrust Pastry

Seasonal Vegetables, Triple Cooked Chips, Gravy **£17.50**

#### Fish Pie

Topped with Creamed Potatoes, Buttered Greens **£16.50**

**All pies have a cooking time of 30 minutes.**

# DINNER MENU

## Fixed Price Menu

### *Fixed Price Menu*

**Mon-Sat 12-2.30pm, Mon-Fri 5.30-6.30pm**

*2 Courses £15.95, 3 Courses £19.95*

**Mon-Fri 6.30-9pm**

*2 Courses £18.95, 3 Courses £22.95*

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#### STARTER

##### **Soup of the Day**

Homemade Bread

##### **Chicken Liver Parfait**

House Chutney, Homemade Brioche

##### **King Prawns**

Chorizo, Sour Dough Bread

##### **Chef's Homemade Bread & Butter**

Per Portion **£0.75**

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#### MAIN COURSE

##### **Shepherds Pie**

Glazed Roots, Rich Gravy

##### **Pan Seared Sea Trout**

Julienne Vegetables, Lemon Cream Sauce

##### **Pumpkin Risotto** (V)

Watercress, Truffle

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#### DESSERT

##### **Chocolate Brownie**

Berry Compote, Vanilla Ice Cream

##### **Peach Cobbler**

Vanilla Custard

##### **Selection of Sorbets & Ice Creams**