

BOOZE N SNOOZE MENU

A La Carte

Starters

Chef's Homemade Bread & Butter

Per Portion **£0.75**

Soup of the Day (V)

With Homemade Bread

Linguini alle Sarde

Torched Mackerel, Sardine Ragu, Fresh Pasta, Toasted Almond Crumb **£2**

Venison Scotch Egg

Black Pudding, Apple Mayonnaise, Pickled Blueberries

Cauliflower & Almond Panna Cotta (V)

Pickled Crosnes Artichokes, Spiced Almonds, Date Gel

Potted Duck

Orange Butter, Hazelnut Brittle, Toasted Brioche **£2 Supplement**

Goats Cheese Doughnut (V)

Beetroot Salad, Griottine Gel

Sticky Glazed Pig Cheek

Fermented Celeriac, Celeriac Puree **£2 Supplement**

Roast Cod Cheek

Carrot Puree, Dukkah, Carrot Leaf Oil

Side Orders

House Salad **£3.50**

Triple Cooked Chips **£3.50**

Skinny Fries **£3.50**

Mashed Potato **£3.50**

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

Sticky Red Cabbage & Dates **£3.50**

Buttered Greens **£4**

Swede, Carrot & Horseradish Crush **£3.50**

Cauliflower Cheese **£4**

Mains

Whitby Haddock in Yorkshire Ale Batter

Triple Cooked Chips, Mushy Peas, Tartare Sauce

Black Garlic Risotto (V)

Wild Mushrooms, Peas, Pumpkin Seeds

Nduja Coated Hake Fillet

Chorizo, Prawn & Chick Pea Hash, Samphire, Pesto

Corn Fed Chicken Breast

Black Truffle Gnocchi, Buttered Leeks & Peas, Chervil Cream

Twice Cooked Lamb Belly

Pearl Barley Risotto, Turnips, Carrots, Turnip Greens, Lamb Sauce

Duo of Venison

Sous Vide Loin, Smoked Shank, Pickled Roscoff Onions, Parsnip Puree, Redcurrant Gel, Jus **£3 Supplement**

Roast Halibut

Hazelnut Crust, Roast Cauliflower, Wilted Greens, Confit Potato, Parmesan Cream **£3 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

8oz Flat Iron Steak (served Med Rare/Med) or 10oz Sirloin **£5 Supp**

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

Wild Mushroom, Spinach & Blue Cheese Pithivier (V)

Triple Cooked Chips, Wilted Greens, 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.

BOOZE N SNOOZE MENU

Fixed Price Menu

Fixed Price Menu

Mon-Fri 12-2.30pm, Sat 12-5pm, Mon-Fri 5.30-6.30pm
1 Course £14.95, 2 Courses £19.95, 3 Courses £24.95

STARTERS

Soup of the Day

Homemade Bread

Potted Duck

Orange Butter, Hazelnut Brittle, Toasted Brioche

Roast Cod Cheek

Carrot Puree, Dukkah, Carrot Leaf Oil

Goats Cheese Doughnut

Beetroot Salad, Griottine Gel

Chef's Homemade Bread & Butter

Per Portion £0.75

MAIN COURSE

Corn Fed Chicken Breast

Black Truffle Gnocchi, Buttered Leeks & Peas, Chervil Veloute

Nduja Coated Hake Fillet

Chorizo, Prawn & Chick Pea Hash, Pesto, Samphire

Twice Cooked Lamb Belly

Horseradish Mash, Roasted Root Vegetables, Bourguignonne Sauce

Wild Mushroom, Spinach & Blue Cheese Pithivier

Triple Cooked Chips, Wilted Greens, Vegetarian Demi Glace

DESSERT

Yorkshire Parkin

Flapjack, Toffee Sauce, Clotted Cream Ice Cream

Millionaires Shortbread

Chocolate Delice, Salted Caramel Mousse, Shortbread Crumble

Bakewell Tart

Cherry Gel, Vanilla Custard

A Selection of Yorkshire Cheeses £3 Supplement

Tomato Chutney, Grapes, Celery, Artisan Biscuits

Forthcoming Events

Call My Bluff Wine Tasting £40 per person

Friday 22nd February

Includes 6 glasses of wine accompanied by a Fish Platter
with the whites & the Black Horse Board with the reds

Ask about our Dinner, Bed & Breakfast packages

3 Course Dinner, Overnight Accommodation

and Full Breakfast from £69.50 per person

Sunday 31st March

Mother's Day

3 Course Lunch Adults £28.50 Children under 10 £15

Served 12pm to 8pm

Let us do the work and give your Mum a day off!!

Book now