

DINNER MENU

A La Carte

Starters

Mains

Chef's Homemade Bread & Butter

Per Portion £0.75

Soup of the Day (V)

With Homemade Bread £6.50

Cured Mackerel

Pink Fir Potato Salad, Apple Gel £8

Black Pudding Scotch Egg

Pear, Curry Mayonnaise, Pickled Radish £8

Cauliflower & Almond Panna Cotta (V)

Pickled Crosnes Artichokes, Spiced Almonds, Date Gel £8

Potted Duck

Orange Butter, Hazelnut Brittle, Toasted Brioche £9

Goats Cheese Doughnut (V)

Beetroot Salad, Cherry Gel £8

Sticky Glazed Pig Cheek

Celeriac Remoulade, Caramelised Fig £9

Roast Cod Cheek

Carrot Puree, Dukkah, Pistachio Crumble, Carrot Leaf Oil £8

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

Whitby Haddock in Yorkshire Ale Batter

Triple Cooked Chips, Mushy Peas, Tartare Sauce £16.50

Black Garlic Risotto (V)

Wild Mushrooms, Peas, White Truffle £15

Seared Lamb Noisettes

Herb Crumb, Hasselback Purple Potatoes, White Asparagus, Wild Garlic Emulsion, Lamb Sauce £22

Nduja Coated Hake Fillet

Chorizo, Prawn & Chick Pea Hash, Samphire, Pesto £19

Corn Fed Chicken Breast

Black Truffle Gnocchi, Buttered Leeks & Peas, Chervil Velouté £18

Roast Halibut

Hazelnut Crust, Roast Cauliflower, Wilted Greens, Confit Potato, Parmesan Cream £22

Braised Beef Short Rib

Mousseline Potatoes, Poached Salsify, Buttered Peas & Broad Beans, Crispy Shallots, Braising Liquor, Lovage Oil £19

Chateaubriand for Two

Fondant Potatoes, Glazed Carrots, Black Truffle Cauliflower Cheese, Red Wine Sauce £55

8oz Flat Iron Steak (served Med Rare/Med) £18 or 10oz Rib Eye £25

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 £16

Homity Pie (V)

Cheese, Leek & Potato in Pastry, Buttered Greens, Caramelised Onion Gravy £15

Steak Pie in Shortcrust Pastry

Seasonal Vegetables, Triple Cooked Chips, Gravy £16

Fish Pie

Topped with Creamed Potatoes, Buttered Greens £16

All pies have a cooking time of 30 minutes.

DINNER 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

Black Pudding Scotch Egg

Pear, Curry Mayonnaise, Pickled Radish

Roast Cod Cheek

Carrot Puree, Dukkah, Pistachio Crumble, Carrot Leaf Oil

Goats Cheese Doughnut

Beetroot Salad, Cherry 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

Braised Beef Short Rib

Mousseline Potatoes, Poached Salsify, Buttered Peas & Broad Beans, Crispy Shallots, Braising Liquor, Lovage Oil

Homity Pie

Cheese, Leek & Potato in Pastry, Buttered Greens, Caramelised Onion Gravy

DESSERT

Yorkshire Parkin

Flapjack, Bonfire Toffee Sauce, Clotted Cream Ice Cream

Millionaires Shortbread

Chocolate Delice, Salted Caramel Mousse, Shortbread Crumble

Cherry Bakewell Tart

Cherry Gel, Vanilla Custard

A Selection of Yorkshire Cheeses £3 Supplement

Tomato Chutney, Grapes, Celery, Artisan Biscuits

Forthcoming Events

Ask about our Dinner, Bed & Breakfast packages

3 Course Dinner, Overnight Accommodation

and Full Breakfast from £69.50 per person

Pre-Mother's Day Treat

Saturday 30th March

Afternoon Tea Served between 12pm and 4pm

Menu Just £14.95 per person

Enjoy the choice of Loose Leaf Tea or Fresh Filter Coffee and:
Assorted Finger Sandwiches, Vegetarian Quiches, Lemon Drizzle
Cake, Scones with Jam & Clotted Cream, Chocolate Macaron

Afternoon tea & a glass of Prosecco just £18.95

Book online at: www.blackhorseclifton.co.uk

Or email: mail@blackhorseclifton.co.uk

Or call: 01484 713862

BOOKING IS ESSENTIAL!

Mother's Day

Sunday 31st March

3 Course Lunch Adults £27.50 Children under 10 £14

Served 12pm to 8pm

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

Book now