

DINNER MENU

A La Carte

Starters

Chef's Homemade Bread & Butter

Per Portion £0.75

Soup of the Day (V)

With Homemade Bread £6.50

Hand Dived King Scallop

Lardo, Parsley Velouté, Chicharron £11

Venison Scotch Egg

Black Pudding, Apple Mayonnaise, Pickled Blueberries £9

Smoked Bone Marrow

Caramelised Onion Crumble, Parsley Salad, Sourdough Toast £8

Pressed Confit Pork

Hazelnut Brittle, Orange Gel, Pickled Blackberries, Chestnut Brioche £9

Warm Camembert Panna Cotta (V)

Pickled Crosnes Artichokes, Steeped Sultanas, Parmesan Tuille £9

Confit Kohlrabi (V)

Rainbow Chard, Pear, Agave Dressing £8

Mains

Whitby Haddock in Yorkshire Ale Batter

Triple Cooked Chips, Mushy Peas, Tartare Sauce £16

Black Garlic Risotto (V)

Chanterelles, Peas, Pumpkin Seeds £15

Nduja Coated Hake Fillet

Chorizo, Prawn & Chick Pea Hash, Pesto £19

Corn Fed Chicken Breast

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

Braised Blade of Beef

Horseradish Mash, Roasted Root Vegetables, Bourguignonne Sauce £18

Hazelnut Crusted Halibut

Parmesan Cream, Pan Roasted Cauliflower, Wilted Greens £22

Tournedos Rossini

7oz Fillet Steak, Duck Liver Parfait, Black Truffle & Beef Dripping Rosti, Spinach, Madeira Jus £30

Cote de Boeuf for Two

Triple Cooked Chips, Confit Tomato, Mushroom, Crispy Onions, Bearnaise Sauce £39.50

10oz Sirloin £23 or 8oz Flat Iron Steak £18

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

Beetroot & Squash Wellington (V)

Kohlrabi Fondant, Cauliflower Leaf, Kale & Almond Pesto, Vegetarian Demi Glace £15

Steak Pie in Shortcrust Pastry

Seasonal Vegetables, Triple Cooked Chips, Gravy £16

Fish Pie

Topped with Creamed Potatoes, Buttered Greens £16

Turkey & Ham Hock Pie in Shortcrust Pastry

Seasonal Vegetables, Gravy £14

All pies have a cooking time of 30 minutes.

Side Orders

House Salad £3.50
Triple Cooked Chips £3.50
Skinny Fries £3.50
Beef Dripping Roasties £3.50
Onion Rings in Leeds Pale Ale Batter £3.50
Sticky Red Cabbage & Dates £3.50
Sprouts, Pancetta & Chestnuts £3.50
Swede, Carrot & Horseradish Crush £3.50
Cauliflower Cheese £4

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

STARTER

Soup of the Day

Homemade Bread

Pressed Confit Pork

Orange Gel, Salted Hazelnut Brittle, Toasted Brioche

Maple Cured Salmon

Beetroot Tartare, Horseradish Crème Fraiche

Jerusalem Artichoke Tart

Slow Cooked Duck Egg, Vegetarian Demi Glace

Chef's Homemade Bread & Butter

Per Portion £0.75

MAIN COURSE

Corn Fed Chicken Breast

Black Truffle Gnocchi, Buttered Leeks & Peas, Chervil Cream

Nduja Coated Hake Fillet

Chorizo, Prawn & Chick Pea Hash, Pesto

Braised Blade of Beef

Horseradish Mash, Roasted Root Vegetables, Bourguignonne Sauce

Beetroot & Squash Wellington

Kohlrabi Fondant, Kale & Almond Pesto, Vegetarian Demi Glace

DESSERT

Sticky Toffee Christmas Pudding

Brandy Toffee Sauce, Clotted Cream Ice Cream

Poached Pear

Chocolate Sponge, Quince Gel, Candied Walnut, Chocolate Ice Cream

Persimmon & Stem Ginger Syllabub

Steeped Damsons, Amaretti Biscuits

A Selection of Yorkshire Cheeses £3 Supplement

Tomato Chutney, Grapes, Celery, Artisan Biscuits

Forthcoming Events

Burns Night & Whiskey Tasting

Friday 25th January 2019

Canapes

Arbroach Toastie

Ox Cheek & Shortbread

Salmon & Whiskey

Amuse Bouche

"Auld Reekie"

Starter

Haggis, Neeps & Tatties

Fish

Kedgeriee

Meat

"Scotch Broth"

Dessert

Ecchelfechan Tart

Food Tasting Menu £40pp

Whiskey Flight & Wine Flight (price to be confirmed!)