

SUNDAY MENU

1 Course £14.95 2 Courses £19.95 3 Courses £24.95

STARTERS

Chef's Homemade Bread & Butter 75p per portion

Tomato & Basil Soup (V)

Homemade Bread & Butter

Yorkshire Pudding

Onion Gravy

Loin of Rabbit

Crispy Cannelloni, Raspberries, Raspberry Puree, Mustard Sauce (£2.50 supplement)

Chicken Liver Parfait

Cultured Butter, Caramelised Onion Brioche, Cherry Chutney

Aubergine Bon Bons (V)

Courgette, Red Onion Jam, Red Pepper Tuille

Tuna Carpaccio

Watercress Puree, Pickled Radish, Chervil & Anchovy Crumb

MAIN COURSES

Pea & Broad Bean Risotto (V)

Watercress, White Truffle

Flat Iron Steak (Med Rare or Med) (£3 supp) **10oz Sirloin** (£8 supp)

Confit Tomato, Mushroom, Triple Cooked Chips with Peppercorn, Diane, Bearnaise or Stilton Sauce
£2.95 supplement

Chicken Breast

Fondant Potato, Buttered Spinach, Baby Turnips, Smoked Garlic Sauce

Whitby Haddock in Yorkshire Ale Batter

Triple Cooked Chips, Mushy Peas, Tartare Sauce (A small version is also available)

Black Horse Burger

Smoked Bacon, Charcoal Cheddar, Baby Gem, Tomato, Brioche Bun, Skinny Fries, Frickle

Pan Seared Sea Bream

Crushed Jersey Royals, Samphire, Mussels, Brown Butter (£2 Supplement)

TRADITIONAL SUNDAY ROASTS

Topside of Yorkshire Beef, Leg of Lamb or

Rolled Pork Belly

Trio of Roast Meats £2.50 supplement

*with Beef Dripping Roasties, Mashed Potato, Swede & Carrot, Buttered Greens,
Honey Roast Parsnip, Yorkshire Pudding & Gravy*

Side Orders £3

Buttered Peas & Leeks // Triple Cooked Chips

Skinny Fries // Cauliflower Cheese

Mashed Potatoes // Broccoli & Toasted Pine Nuts

Onion Rings in Leeds Pale Ale Batter // House Salad

Food allergies and intolerances. Some of our foods contain allergens.
Please ask a member of staff for more information.