



BLACK HORSE
BRENT PELHAM

À LA CARTE MENU

SMALL PLATES

Warm Home Spiced Nuts - 6

Blackened Padron Peppers - Maldon sea salt & citrus - **4.5**

Baked Sicilian Olives - Sundried tomatoes & Roquito peppers - **5**

Curry Spiced Whitebait - Fresh lime, homemade mint & cucumber raita - **6.5**

Bread & Olives - Toasted focaccia, Olive Oil & Balsamic, chef's homemade butter, baked Sicilian olives & peppers (suitable to share) - **9**

STARTERS

Chefs Homemade Soup of the day - Toasted herb focaccia - **8.5**

Crispy Baby Octopus - BBQ, soy & honey glaze, cucumber & coriander salad, fresh chilli & lime - **9**

Pressed Ham Hock Terrine - Smoked beetroot purée, pickled radish & beetroot, dressed leaf, toasted herb croutes - **9.5**

Baked Camembert Board - Chilli jam, pickled cornichons, toasted ciabatta (suitable to share) - **14.75**

Fennel, Dill & Juniper Risotto - Crispy Lilliput Capers, charred lemon - **9.5**
+ Smoked Salmon - **2**

Persian Spiced Orzo Salad - Pomegranate, charred apricots, toasted pistachio, coriander, citrus - **8.5**

MAIN COURSES

40oz Coal Fired Premium Black Aberdeen Angus Cote de Boeuf Steak - Charred vine cherry tomatoes, garlic herb portobellos, French dressed leaf, hand cut chips, garlic butter, peppercorn sauce - **99**
(Available with 24hr pre order only, perfect to share)

10oz Coal Fired Black Aberdeen Angus Sirloin Steak - Charred vine cherry tomatoes, garlic herb Portobello, French dressed leaf, hand cut chips - **27.5**
+ Garlic Butter, Peppercorn Sauce - **2.5**

6oz Coal Fired Prime Beef Burger - Toasted brioche bun, monterey jack cheddar, baby gem, beef tomato, sliced dill pickles, classic burger sauce, smoked chilli jam, skin on fries & onion ring - **18**

Whole Baked British Plaice - Traditional Ratatouille, Truffle Parmesan fries, charred citrus, dressed leaf - **27**

Coq Au Vin - Pomme purée, charred tenderstem broccoli, fresh spring herbs - **23**

Crispy Beer-Battered Haddock - Pea aioli, homemade tartar sauce, charred lemon, hand cut chips - **18**

Persian Braised Shank of Lamb - Spiced orzo & pomegranate salad (served chilled) charred apricots, toasted pistachios, charred baby gem, charred lime, traditional sumac sauce - **26**

Mexican Spiced Bean Burger - Homemade chilli & lime guacamole, baby gem lettuce, chilli jam, Cajun fries - **15.5**
+ Streaky Bacon - **1.5** + Grilled Chicken - **4.5**

Beetroot & Goats Cheese Ravioli - Beetroot & chilli purée, toasted walnuts, smoked truffle & Pink Pepper cream, crispy rocket, spring herbs - **19**

SIDES

Dressed Rocket, Parmesan & Balsamic Salad - 5 | Skin on Fries - 3.5 | Chunky Chips - 4.5

French Dressed House Salad - 4.5 | Truffle & Parmesan Fries - 5