



BLACK HORSE
BRENT PELHAM

NIBBLES

Bread and olives (v)

Charred focaccia, olive oil and balsamic, chef's homemade butter baked Sicilian olives and feta (suitable to share) **8**

Baked Sicilian olives (gf)

Sundried tomatoes, and feta **5**

Cajun spiced whitebait

Lime and ginger aioli, fresh lemon **6**

Blackened Padron peppers (vg)

Smoked Maldon sea salt and lemon **4.5**

Home spiced vegetable crisps (vg) 3.5

STARTERS

Crispy baby octopus (gf)

Chilli, spring onion and watercress salad, spicy tomato and coriander jam **8**

Crispy Asian beef (gf)

Chilled Asian vermicelli noodle salad, coriander, chilli and lime **9**

Baked Camembert board (v, gf available)

Caramelised onion chutney, cornichons and courgettes, charred focaccia (suitable to share) **14.5**

Harissa and citrus halloumi (gf)

Wild rocket and red cabbage salad, raisins, dill, honey and apple **8**

Spiced Persian orzo salad (vg)

Fresh pomegranate, charred apricot, toasted pistachio, feta **8**

Add king prawns **4**

MAINS

10oz Coal fired black Aberdeen Angus sirloin (gf)

Charred herb vine tomatoes, garlic Portobello, French dressed leaves, hand cut chips **27.5**

Add homemade peppercorn sauce or blue cheese sauce **2.5**

BBQ bourbon braised beef short rib (gf)

Apple, honey, citrus and dill slaw, homemade chimichurri, French dressed leaves, charred lime, Cajun fries **24**

Whole charred tiger prawns

Spaghetti alle vongole, fresh summer herbs, charred lemon, toasted ciabatta **25.5**

6oz Coal fired prime beef burger

Toasted brioche, smoked mozzarella, spicy tomato jam, saffron aioli, baby gem, thin cut fries and onion ring **17**

Harissa halloumi burger (v, gf available)

Beef tomato, gem lettuce, caramelised onion chutney, coleslaw and skin on fries (v) **14.5**

Classic bangers and mash

Sautéed summer greens, rich onion gravy, crispy shallots, fine herbs **17.5**

Crispy beer-battered haddock (gf)

Pea aioli, homemade tartar sauce, burnt lemon, hand cut chips **17.5**

Homemade spinach and ricotta ravioli (v)

Spinach, pea and mint purée, toasted pine nuts, crispy rocket and herb salad, citrus herb cream **16**

Spiced Persian orzo and butternut salad (vg)

Fresh pomegranate, charred apricots, toasted pistachio, dressed summer leaves **15**

Add king prawns **6**

Summer courgette and thyme risotto (v, vg, gf)

Sautéed summer vegetables, courgette crisps, dressed micro herb salad **17**

If eating in the garden please note your table number and order and pre-pay at the bar

(v) vegetarian (vg) vegan (gf) gluten free

Allergies and intolerances, please speak to our staff about the ingredients in your meal, when making your order

A 10% discretionary service charge will be added to your bill which is shared between the entire front and back of house team