

STARTERS

BLACK HORSE BEAMISH CLASSICS

Classic dishes with ingredients at their best all year round.

STORNOWAY BLACK PUDDING SCOTCH EGG 6.95

Charles Macleod's Stornoway Black pudding crumbled in to pork mince and wrapped around a soft boiled egg then encased in homemade bread crumbs and served with a beetroot and balsamic chutney.

CRISPY AROMATIC DUCK 8.95/15.95

Shredded Gressingham duck leg served crispy atop a citrus and hoi sin salad and finished with sesame seeds and French radish.

CLASSIC PRAWN COCKTAIL (AG) 7.95

Juicy Greenland coldwater prawns bound in a classic Marie Rose sauce sat on crisp Iceberg lettuce served with artisan bread.

GREEK STYLE CHICKEN SKEWERS (G) 6.95

Chicken breast marinated in lemon, garlic and oregano served with tzatziki and a salad of tomatoes, cucumber and olives.

GARLIC KING PRAWNS (AG) 7.95

King Prawns sautéed in garlic butter served with rustic artisan bread, lemon wedge and dressed salad.

AUTUMN SEASON SPECIALS

We have created these dishes using only ingredients found at their freshest and most vibrant in the autumn.

ORGANIC VEGETABLE BROTH (V) (AG) 5.95

Hearty organic vegetables cooked in a light stock with pearl barley, split peas and red lentils finished with fresh herbs. Served with leek dumplings and artisan bread.

TOMATO AND MOZZARELLA ON ARTISAN SOUR DOUGH (V) 6.95

Toasted artisan sour dough bread rubbed with garlic topped with a heritage tomato & red onion salad and torn buffalo mozzarella drizzled with aged Balsamic and virgin oil

SALT AND CHILLI SQUID (G) 6.95

Pineapple cut squid quick fried and dusted with a blend of salt, chilli and oriental spices sat on a salad of rice noodles and oriental vegetables with a hot, sweet and spicy dressing.

CHARLES MACLEOD STORNOWAY BLACK PUDDING, BELLY PORK AND RED ROW ORCHARD APPLE 7.95

Slow cooked Belly pork with Stornoway black pudding, pan seared Braeburn apples and a light Calvados jus.

SPICED NORTH SEA CRAB CAKES 6.95

Fresh white crab meat lightly flavoured with ginger, chilli, garlic and lemon grass in crispy bread crumbs served with a lime mayonnaise and a sweet corn salsa.

GOAT CHEESE STUFFED PORTOBELLO MUSHROOMS (V) 6.95

Oven Baked Portobello mushroom stuffed with crumbled goat cheese, sweet red peppers and spinach topped with a fine herb & goat cheese crumb.

THE GRILL

Our meat is from a local supplier, farm assured and responsibly reared. Steaks are 28 day dry matured and seasoned using our own blend of salts and spices. All steaks are accompanied by slow-roasted tomatoes, baked field mushrooms, salad leaf, onion rings and chunky chips.

10oz RIBEYE (AG) 19.95

Full of flavour and almost as tender as a fillet. Best enjoyed cooked medium.

8oz FILLET (AG) 24.95

The most lean and tender of beef cuts and melts in the mouth. Recommended rare.

12 oz SIRLOIN (AG) 21.95

A firmer texture but great flavours. Best enjoyed cooked rare to medium.

24 oz T-BONE (AG) 29.95

One and a half pounds of delicious steak combining both sirloin and fillet. Recommended medium to well done.

THE TOMAHAWK (AG) 39.95

35oz ribeye on the bone and cooked with garlic and thyme. You could try to tackle this monster alone or share!

FEELING SAUCEY? (ALL AG)

Why not try a freshly made sauce to compliment the flavours of our great steaks.
BLACK PEPPERCORN 3.50 DIANE 3.50 BLUE CHEESE 3.50

STEAK NIGHT EVERY THURSDAY 6pm - 9pm REDUCED PRICE PRIME CUTS

BURGERS

Our beef burgers are hand pressed Aberdeen Angus beef and a hand crafted brioche bun. All burgers are accompanied by homemade coleslaw and relish, French fries and onion rings.

THE BLACK HORSE BEAMISH ANGUS BEEF BURGER 12.95

A whopping 8oz pure Aberdeen Angus beef burger topped with crispy smoked bacon, Monterey Jack cheese, fresh lettuce, tomato and pickle.

CHAR GRILLED CHICKEN (AG) 12.95

Tender butterflied chicken breast, seasoned and served with fresh lettuce, tomato and pickle.

SOMETHING ON THE SIDE

ALL 3.00

**CHUNKY CHIPS / FRENCH FRIES / SWEET POTATO FRIES /
HOUSE SALAD / SEASONAL VEGETABLES /
ONION RINGS / ROASTED ROOT VEGETABLES**

MAINS

BLACK HORSE BEAMISH CLASSICS

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BLACK HORSE FAMOUS FISH AND CHIPS (AG) 14.95

Haddock fillet fresh from the sea, deep fried on our crispy, golden batter and served on triple cooked chips with homemade mushy peas. Available in a half portion for 9.95

HOME RAISED BOMBARDIER BEEF AND ALE PIE 13.95

Melt in the mouth chunks of beef, slowly cooked in real ale gravy packed into golden pastry. Served with fluffy mash and seasonal vegetables.

TRIO OF LOCAL SAUSAGES 10.95

Three juicy pork and leek sausages sat on creamy mashed potato and smothered in a rich onion gravy. Served with seasonal vegetables.

SUPREME OF CHICKEN DIANE (AG) 13.95

Juicy chicken breast, wrapped in parma ham. Fondant potato, buttered green beans and finished with creamy Diane sauce.

GNOCCHI (V) 10.95

Classic Italian potato pasta simmered gently in a either Mediterranean ragout **OR** Garlic Cream Sauce **ADD** Chicken 2.95 **OR** Salmon 3.95

WILD MUSHROOM STROGANOFF (V) 10.95

A selection of mushrooms stewed in a Paprika and garlic cream, finished with brandy and spinach. Served with fragrant rice **ADD** Chicken 2.95 **OR** Salmon 3.95

INDIAN SPICED HAKE 15.95

Chunky Hake fillet marinated in yoghurt, infused with Indian herbs and spices, oven baked and served on homemade Bombay potatoes with tomato, red onion and cucumber salad and mini popadoms.

AUTUMN SEASON SPECIALS

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NORTHUMBRIAN LAMB CUTLETS (G) 18.95

Oven roasted 3 bone rack of Northumbrian lamb served pink and served with honey roasted root vegetables, roasted and puréed beetroot, puy green lentils with a rich red wine jus

SNOW WHITE GLITNE HALIBUT 17.95

Norwegian Snow White Halibut from the Glitne fjord, fed from the waters of Sognefjord in Norway, this beautiful sustainable fish is served with new potatoes, mixed beans and herbs in a creamy fish sauce and buttered Broccoli

ROASTED ORGANIC PUMPKIN AND RED ROW GARDEN SAGE RISOTTO (V) (AG) 11.95

Creamy Arborio rice cooked al dente and packed full of sage roasted pumpkin purée and garlic roasted pumpkin pieces finished with spinach and crumbled goat cheese. **ADD** Chicken 2.95 **ADD** Salmon 3.95

SEA FOOD LINGUINE 14.95

Linguine pasta tossed together with fresh seafood including king prawns and mussels with sliced garlic, cherry tomatoes, spring onion and fresh herbs finished with a light lemon oil.

HONEY GLAZED GRESSINGHAM DUCK 16.95

Pan seared duck breast glazed with honey from our own bees paired with creamy mashed potato, roasted sweet potato, buttered green vegetables and a plum & port wine jus.

THAI GREEN SALMON SUPREME 14.95

Salmon supreme poached in a rich coconut Thai green broth with green vegetables including sugar snap peas, peppers & broccoli finished with fresh mint and coriander served on vermicelli rice noodles.

SHARERS & NIBBLES

GARLIC BREAD (V) 3.95 ADD CHEESE 50p **LAND AND SEA PLATTER 8.95/14.95** - A savoury selection from field to ocean
BREAD BOARD PLATTER (V) 5.95 - A selection of artisan breads, oil and homemade hummus and red pepper puree **MIXED OLIVES (V) 2.95**

WE VALUE YOUR OPINION...

Leave us your feedback online for a chance to WIN a £200 Voucher to redeem at the Black Horse Beamish or at any Red Row Estate accommodation. www.blackhorsebeamish.co.uk/feedback

LIGHT BITES

Served 12PM - 6PM

HOT SANDWICH SELECTION

All of our sandwiches use bread from a local artisan bakery and served with fries and salad.

ALL 7.95

BLACK HORSE CLUB (AG)

Char-grilled chicken with our own house cured bacon in a triple decker country bloomer with baby gem and beef tomato.

TUNA MELT

Tuna and red onion on a toasted ciabatta and smothered in gooey cheese.

HOT ROAST MEAT

Please ask your server for today's slow roasted meat. Always served with piping hot rich gravy in a oven bottom stottie.

STEAK AND CHEESE CIABATTA 9.95

Grilled steak sliced and topped with sautéed onions and sweet peppers. Then grilled with cheese and served in a toasted ciabatta with French fries.

COLD SANDWICH SELECTION

All of our sandwiches use bread from a local artisan bakery and served with fries and salad. Choose either:

White or Multigrain Bloomer

ALL 6.95

MATURE CHEDDAR AND PICKLE (V)

HAM AND PEAS PUDDING

TUNA, RED ONION AND MAYONNAISE (G)

CHEESE SAVOURY (V)

EGG MAYONNAISE (V)

JACKET POTATOES

Oven baked potato packed with a choice of delicious fillings. All are accompanied by a mixed salad.

ALL 8.95

CHILLI CON CARNI

CHEESE AND BAKED BEANS (V) (G)

TUNA, RED ONION AND MAYONNAISE (G)

GREENLAND PRAWN MARIE ROSE (G)

CHEESE SAVOURY (V) (G)

SHARERS & NIBBLES

GARLIC BREAD (V) 3.95 ADD Cheese 50p

BREAD BOARD PLATTER (V) 5.95

A selection of artisan breads, oil and homemade hummus and red pepper puree

MIXED OLIVES (V) (G) 2.95

LAND AND SEA PLATTER (AG) 8.95/14.95

A savoury selection from field to ocean. Salami, Parma ham, chicken goujons, prawn cocktail & smoked salmon with salad and warm crusty bread.

PLOUGHMAN'S LUNCH (AG) 8.95/14.95

Kettle ham, local cheese, apples, celery, artisan bread, red onion salad and homemade chutney.

BREAKFAST

Served 9AM - 12PM

GRANDÉ ENGLISH BREAKFAST 9.95

2 Slices of back bacon, 2 pork sausages, 2 hash browns, large field mushrooms, slow roast tomato, Stornoway black pudding, baked beans, 2 fried eggs and toasted rustic artisan bread.

ALL 7.95

PETITÉ FULL ENGLISH

1 Slice back bacon, 1 pork sausage, 1 hash brown, large field mushroom, slow roast tomato, Stornoway black pudding, baked beans, 1 fried egg and toasted rustic artisan bread.

SCRAMBLED EGGS AND SMOKED SALMON (AG)

Creamy scrambled egg with oak, smoked salmon served on a toasted bloomer.

VEGETARIAN BREAKFAST (V)

2 quorn sausages, slow roast tomato, large field mushroom, 2 hash browns, 2 fried eggs, baked beans and toasted rustic artisan bread.

FRENCH TOAST (AG)

Sliced rustic artisan bread dipped in beaten egg and fried in butter served with slow roast tomatoes and back bacon.

EGGS BENEDICT (AG)

Two poached eggs with sliced ham on toasted English muffins, smothered in Hollandaise sauce.

EGGS ROYALE (AG)

Two Poached eggs with oak smoked salmon on toasted English muffins dressed in hollandaise sauce

EGGS FLORENTINE (V) (AG)

Two poached eggs with spinach on toasted English muffins, smothered in Hollandaise sauce.

FESTIVE DINING

Our dining experiences offer a range of Christmas temptations throughout the festive season.

Available from 26th November - 24th December 2018

LUNCH

2 COURSES £18.95, 3 COURSES £20.95

DINNER

2 COURSES £20.95, 3 COURSES £22.95

FESTIVE AFTERNOON TEA

£19.95 PER PERSON

SANTA SUNDAY LUNCH

SUNDAY 2ND, 9TH & 16TH DECEMBER

Early booking highly recommended.

Please visit our website or pick up a brochure for our menus.

PLEASE ASK FOR OUR CHILDREN'S MENU

DESSERT

BLACK HORSE BEAMISH CLASSICS

Classic dishes with ingredients at their best all year round.

ALL 5.95

LEMON DRIZZLE CAKE

Sweet and tangy sponge drizzled with lemon syrup for an extra zesty taste. Served with Chantilly cream.

CHOCOLATE BROWNIE (G)

A chocolate lover's dream with this gooey brownie fudge. Served with Beckleberry's mint choc chip ice cream.

STICKY TOFFEE PUDDING

Irresistibly moist date sponge cake smothered in a rich toffee butterscotch sauce and finished with Beckleberry's vanilla ice cream.

TRIO OF ICE CREAMS OR SORBETS (G)

A wide choice of local artisan Beckleberry's ice cream or sorbet to choose from. Ask your server for today's list.

CHEESE SELECTION 7.95

A selection of local and famous cheeses accompanied by celery, grapes, chutney and savoury biscuits.

"All of our cakes and desserts are made here at the Black Horse Beamish fresh whilst using the best seasonal and local ingredients!"

AUTUMN SEASON SPECIALS

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ALL 6.95

RED ROW ORCHARD APPLE CRUMBLE TART

Crisp Pastry case filled with stewed our orchard apples with a hint of cinnamon topped with hazelnut crumble served with Clotted cream Ice Cream

WHITE CHOCOLATE CHEESECAKE

A Digestive biscuit base topped with a smooth and creamy mascarpone cheese flavoured with white chocolate served with Chantilly cream and fresh berries

RED ROW ORCHARD PLUM AND GINGER SUNDAE

Stewed plums paired with stem ginger layered with Chantilly cream, vanilla and ginger ice cream with homemade ginger biscuits

SPOTTED DICK

A Classic British steamed suet sponge filled with dried fruit and a hint of lemon zest simply served "how it should" with creamy vanilla custard

CRÈME BRÛLÉE

A classic set custard glazed with caramelised sugar, perfect base for various flavours to tantalise your tastebuds served with homemade shortbread biscuits. Ask your server for today's flavour.

AFTERNOON TEA

Served MONDAY - SATURDAY
12PM - 6PM

All our sweet and savoury treats are prepared freshly every morning, therefore all of our afternoon teas must be **pre-booked** at least 1 day prior.

**TRADITIONAL
AFTERNOON TEA 14.95**

**PROSECCO
AFTERNOON TEA 20.90**

**GENTLEMEN'S
AFTERNOON TEA 16.95**

**CHILDREN'S
AFTERNOON TEA 8.00**

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Please ask your server, before ordering, if you are concerned about the presence of allergens in your food.

V = Made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. G = Gluten Free. AG = These dishes can be altered to be Gluten Free, please advise your server. Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens and therefore we cannot guarantee that any food item is completely 'free from' traces of allergens. We do not charge a service charge to any bills. All cash and card tips are paid in full to our team members.