

## Starters

### BLACK HORSE BEAMISH CLASSICS

Classic dishes with ingredients at their best all year round.

#### HOMEMADE SOUP OF THE DAY (AG) 5.95

Made with the freshest ingredients and the best of what nature gives us, see your server for today's flavour. Served with crusty artisan bread.

#### STORNOWAY BLACK PUDDING SCOTCH EGG 6.95

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

#### GARLIC MUSHROOMS (V) (VGA) 5.95

Whole button mushrooms cooked in garlic butter simply served with crusty artisan bread and dressed leaves.

#### GARLIC KING PRAWNS (AG) 7.95

With rustic artisan bread, lemon wedge and dressed salad.

#### LOCALLY SMOKED HADDOCK AND NORTH SEA CRAB GRATIN 6.95

In a creamy chive sauce, grilled with a cheddar and parmesan crumb and served with crispy artisan bread.

### AUTUMN SEASON SPECIALS

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

#### KOREAN BBQ CHICKEN WINGS 6.95

Jumbo chicken wings tossed in a homemade savoury, sweet and spicy Korean style BBQ sauce simply served with shredded spring onions and a wedge of lime.

#### PRAWN AND SMOKED SALMON TERRINE 7.95

Greenland prawns bound in cream cheese scented with lemon zest and chives, then wrapped in oak smoked salmon. Served with a cucumber & dill salsa and artisan toasts.

#### BEETROOT AND GOATS CHEESE SALAD (V) 5.95

Creamy goats cheese with garlic roasted beetroot on a salad of mixed leaves with cherry tomatoes and red onion, dressed with our house dressing.

#### INDIAN SPICED LAMB SKEWERS 6.95

Thinly sliced lamb marinated in Indian spiced yoghurt then threaded onto bamboo skewers. Served with a homemade peanut and coriander chutney.

## Shareers

**FARMHOUSE PLATTER (AG) 10.95 / OCEAN PLATTER (AG) 10.95**  
**OCEAN AND FARMHOUSE PLATTER 19.95** - A savoury selection from field to ocean.

**GARLIC BREAD 3.95 ADD CHEESE 50P**

## Loaded Fries

**BRAND NEW** to the Black Horse Beamish, our loaded fries are the perfect snack or accompaniment to your meal. Choose from:  
ALL 5.95

**CHILLI & CHEESE**  
**CHEESE, SPRING ONION & SRIRACHA MAYO (V)**  
**CHEESE AND BACON**  
**CRISPY CHICKEN, CHEESE AND BBQ SAUCE**

## Mains

### AUTUMN SEASON SPECIALS

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#### DUO OF NORTHUMBERLAND BEEF 20.95

Slow braised short rib and pan seared Fillet served with fresh horseradish mashed potatoes, roast baby root vegetables and a rich red wine and rosemary jus.

#### THAI RED DUCK 17.95

Pan seared spiced duck breast with a rich & slightly spicy Thai red curry sauce served with steamed Pak Choi, sticky Jasmin rice and roasted pineapple.

#### HAKE WITH WHITE BEANS, TOULOUSE SAUSAGE & PANCETTA 17.95

Chunky hake fillet wrapped in smoked pancetta, oven roasted and served on a Ragù of white beans, Toulouse sausage and fresh herbs.

#### CHICKEN WITH WILD MUSHROOMS (AG) 14.95

Pan seared chicken supreme served with creamy mashed potatoes, tender stem broccoli and finished with a creamy wild mushroom sauce and fresh tarragon.

### BLACK HORSE BEAMISH CLASSICS

Classic dishes with ingredients at their best all year round.

#### BLACK HORSE FAMOUS FISH AND CHIPS (AG) 14.95

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

#### HAND 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.

#### PORK THREE WAYS 16.95

Cider braised belly pork and crisp crackling, confit pork shoulder and Stornoway Black Pudding and smoked bacon Bon Bon served with creamy mashed potato, wilted spinach and an apple and Calvados jus.



#### SALMON WITH CHORIZO AND SAUTÉED POTATOES 15.95

Pan seared salmon fillet served on sautéed new potatoes with Spanish chorizo, cherry tomatoes, capers and samphire.

#### CARBONARA 12.95

Diced pancetta sautéed with garlic and bound in a creamy sauce enriched with free range egg yolk and finished with a generous amount of parmesan. Served with your choice of Penne or Linguini pasta. **ADD CHICKEN 2.95**

## Something On The Side

ALL 3.95

**HOMEMADE CHIPS / FRENCH FRIES / SWEET POTATO FRIES / HOUSE SALAD / SEASONAL VEGETABLES / ONION RINGS / MIXED OLIVES**

## The Griddle

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 homemade 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.

#### 16 oz RUMP (AG) 19.95

A harder working cut with a fuller flavour with little fat. Recommended medium.

#### ADD SURF FOR YOUR TURF 7.95

Four large king prawns poached in garlic butter finished with fresh parsley and a squeeze of lemon juice.

### FEELING SAUCY? (ALL AG)

Why not try a freshly made sauce to complement the flavours of our great steaks?

**BLACK PEPPERCORN 3.50 DIANE 3.50 BLUE CHEESE 3.50**

*Steak Night Every Thursday and Friday*  
6pm - 9pm REDUCED PRICE PRIME CUTS

## Black Horse Beamish Burgers

#### THE BLACK HORSE BEAMISH ANGUS BEEF BURGER 14.95

Whopping 8oz homemade rump mince patty topped with crispy smoked bacon and Monterey Jack cheese served in a hand crafted brioche bun with baby gem lettuce, beef tomato and sliced dill pickle accompanied by French fries, onion rings and our homemade burger relish.

#### CHICKEN BURGER (AG) 12.95

Butterflied chicken breast served in a hand crafted brioche bun with baby gem lettuce, beef tomato and sliced dill pickle accompanied by French fries, onion rings and our homemade burger relish. Choice of:

#### GRIDDLED CHICKEN

#### CRISPY BUTTERMILK CHICKEN

**ADD BACON AND CHEESE 1.95**

#### FALAFEL BURGER (V) 12.95

Spiced chickpea and spinach burger served in a hand crafted brioche bun with baby gem lettuce, beef tomato and sliced dill pickle accompanied by french fries, onion rings and our homemade Tzatziki.

EVERYTHING that leaves our kitchen has been *FRESHLY PREPARED*. Quality worth every penny.

We take great pride that all of our meat is sourced from local trusted farms and we only use prime cuts. All of our fish is supplied *fresh* and we *ONLY* use *fresh, seasonal* and *renowned* ingredients in our dishes.

## Vegetarian & Vegan Mains

**RISOTTO OF THE DAY (V) (G) 10.95**  
Creamy Arborio rice finished with butter and parmesan cheese which is a perfect base for many flavours. Ask your servers for this weeks choice.

**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.

**FALAFEL BURGER (V) 12.95**  
Spiced chickpea and spinach burger served in a toasted brioche bun with fresh lettuce, tomato, pickle and a side of Tzatziki.

**MUSHROOM CARBONARA (V) 10.95**  
Oyster, Chestnut and Field mushrooms sautéed with garlic and herbs, bound in a creamy sauce enriched with free range egg yolk and finished with a generous amount of parmesan. Served with your choice of Penne or Linguini pasta.

**STIR FRY EGG NOODLES (V) 9.95**  
With Oriental vegetables including pak choi, Chinese cabbage, green onions and bamboo shoots in a hoisin, soy and orange sauce.

**THAI RED VEGETABLE CURRY (VG) 10.95**  
Mixed vegetables poached in a Thai red curry broth, rich in coconut and finished with fresh coriander, roast pineapple and served with sticky Jasmin rice.

**MUSHROOM AND LENTIL PIE (VG) 9.95**  
Shortcrust pastry filled with mixed mushrooms, spinach and Puy lentils flavoured with garlic and fresh herbs, served with vegan gravy, seasonal vegetables and steamed new potatoes.

**PASTA ARRABIATA (VG) 9.95**  
Literally means "angry pasta" in Italian. A rich tomato sauce spiced with red chillies and finished with fresh basil leaves tossed together with your choice of Penne or Linguini pasta.

## Nibbles

**GARLIC BREAD (V) 3.95** **ADD** Cheese 50p

**FRENCH FRIES (V) 3.95**

**HOMEMADE CHIPS (V) (G) 3.95**

**SWEET POTATO FRIES (V) 3.95**

**SIDE SALAD (V) 3.95**

**ONION RINGS (V) (G) 3.95**

**MIXED OLIVES (V) (G) 3.95**

**SEASONAL VEGETABLES (V) 3.95**

## Light Bites (Served 12pm - 6pm)

### 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 7.95

**MATURE CHEDDAR AND PICKLE (V)**  
**HAM AND PEASE PUDDING**  
**TUNA, RED ONION AND MAYONNAISE**  
**CHEESE SAVOURY (V)**  
**EGG MAYONNAISE (V)**  
**GARLIC CHICKEN AND CHORIZO MAYONNAISE**

### JACKET POTATOES

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

ALL 8.95

**CHEESE AND BAKED BEANS (V) (G)**  
**TUNA, RED ONION AND MAYONNAISE (G)**  
**GREENLAND PRAWN MARIE ROSE (G)**  
**GARLIC CHICKEN & CHORIZO MAYONNAISE**  
**CHILLI & CHEESE**  
**CHEESE SAVOURY (V) (G)**

### SALAD SELECTION

(Served all day)

Crisp mixed leaves tossed together with cucumber, cherry tomatoes, peppers and red onion with crisp sour dough croutons then dressed with our house Dijon dressing topped with your choice of:-

**6OZ SIRLOIN STEAK SERVED PINK 12.95**  
**HOT SMOKED SALMON 12.95**  
**CHARGRILLED CHICKEN 11.95**  
**FETA CHEESE MARINADED WITH GARLIC AND ROSEMARY 11.95**  
**GREENLAND PRAWNS 12.95**

**CAESAR SALAD 8.95**

Kos lettuce, crispy croutons, shaved Parmesan cheese and a cool and creamy Caesar dressing  
**ADD CHARGRILLED CHICKEN & CRISPY BACON 2.95**

### HOT SANDWICH SELECTION

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

ALL 8.95

**BLACK HORSE CLUB (AG)**  
Chargrilled chicken with our own house cured bacon in a triple decker country bloomer, baby gem and beef tomato.

**TUNA MELT CIABATTA**  
Tuna and red onion, 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 an oven bottom stottie.

**STEAK AND CHEESE CIABATTA 11.95**  
Sliced grilled steak, topped with sautéed onions, sweet peppers and grilled cheese, served with French fries.

**CHICKEN AND CHEESE CIABATTA 9.95**  
Chargrilled chicken breast topped with sautéed onions, sweet peppers and grilled cheese, served with French fries.

**ROASTED MEDITERRANEAN VEGETABLE CIABATTA 8.95**

Oven roasted courgette, aubergine and peppers with homemade hummus.

**ADD CHEESE 95p (V)**

## Shakers

**OCEAN PLATTER (AG) 10.95**  
Oak Smoked Salmon, prawn cocktail, haddock goujons and tempura prawns served with dressed salad, artisan bread, garlic mayonnaise and sweet chilli sauce.

**FARMHOUSE PLATTER (AG) 10.95**  
A selection of Continental cured meats, local cheese, Tempura Black pudding and breaded chicken goujons served with artisan bread, homemade hummus, dressed salad and red pepper purée.

**OCEAN AND FARMHOUSE PLATTER 19.95**  
The best of both worlds combining both of the platters bringing land and sea together.

Please ask your servers for our children's menu

## Dessert

### BLACK HORSE BEAMISH CLASSICS

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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 fudge brownie. 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.

#### MANGO AND PASSION FRUIT CHEESECAKE

Mango fruit flavoured mascarpone cheese on a ginger biscuit base topped with a passion fruit jelly served with Chantilly cream and mango sorbet.

#### CHEESE SELECTION 7.95

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

### AUTUMN SEASON SPECIALS

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ALL 5.95

#### PEAR TART

Vanilla and ginger poached pear baked in a crisp pastry case with a almond frangipani served with clotted cream ice cream.

#### MORELLO CHERRY BAVAROIS

Kirsch soaked chocolate sponge topped with a creamy morello cherry mousse and morello cherry and kirsch jelly served with shaved chocolate.

#### TOFFEE AND APPLE CRUMBLE SUNDAE

Fresh orchard apples stewed with a hint of cinnamon, layered with vanilla and salted caramel ice cream, chantilly cream and toffee sauce.

#### WHITE CHOCOLATE CRÈME BRÛLÉE

Classic baked crème brûlée flavoured with white chocolate and glazed with caramelised sugar served with homemade chocolate chip shortbread.

**PLEASE ASK YOUR SERVER FOR OUR WINE & APPERITIFS MENU**

## 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. Gift Vouchers available to purchase.

**TRADITIONAL  
AFTERNOON TEA 19.95**

**PROSECCO  
AFTERNOON TEA 25.90**

**GENTLEMEN'S  
AFTERNOON TEA 19.95**

**CHILDREN'S  
AFTERNOON TEA 8.00**

### 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](http://www.blackhorsebeamish.co.uk/feedback)

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. VG = Vegan. VGA = These dishes can be altered to be Vegan. 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 staff.