

Starters

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 7.95

Charles Macleod's Stornoway Black Pudding crumbled into pork mince and wrapped around a soft boiled egg then encased in panko bread crumbs and served with pancetta and salad.

GOATS CHEESE AND RED ONION CHUTNEY TART (V) 5.95

Creamy goats cheese and onion chutney, baked in a pastry case, served warm with dressed leaf.

TEMPURA VEGETABLES (G) (VG) 6.95

Peppers, courgette, tender stem broccoli lightly tempured with a ginger soy dipping sauce.

PRAWN COCKTAIL (AG) 8.50

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

RED CHILLI GARLIC BUTTER KING PRAWNS (G) 9.50

Succulent prawns pan-fried with garlic, red chilli and salad.

CHICKEN AND CHORIZO SKEWER (G) 7.95

2 Skewers of succulent chicken pieces and smoked chorizo oven baked with pineapple and mango salsa.

DUO OF HUMMUS (G) (VG) 7.95

Traditional hummus and red pepper hummus served with warm rosemary focaccia.

Mains

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 9.95

CUMBERLAND SWIRL 13.95

Cumberland sausage sat upon creamy mash, served with sautéed sugar snap peas and smoky bacon lardons, topped with balsamic onion gravy.

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.

DUO OF DUCK (G) 20.95

Confit leg and pan-fried breast of duck served with roasted baby vegetables, garlic Pomme Purée drizzled with red wine and blackberry jus.

CIDER BRAISED BELLY PORK 15.95

Served with fondant chips, roasted baby carrots and vine cherry tomatoes finished with cider and apple jus.

BREADED CHICKEN SUPREME 14.95

Stuffed with garlic herb butter and Mozzarella with Parmentier potatoes and tomato pepper Ragù.

GRILLED MARINATED SEA BASS 12.95

Grilled lemon and garlic sea bass on sesame stir fry vegetables topped with crispy noodles and chilli and ginger Gremolata.

WILD MUSHROOM STROGANOFF (VG) 13.95

Wild mushrooms cooked with garlic, paprika and coconut served with basmati rice.

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. **ADD CHICKEN** 2.95

BUTTERNUT SQUASH STRUDEL (V) 13.95

Butternut squash, onions, peppers, garlic in a tomato sauce wrapped in filo pastry then baked and served with Napoli sauce.

Something On The Side

FRENCH FRIES 3.00 / **HOMEMADE CHIPS** 3.95 /

SWEET POTATO FRIES 3.95 / **SIDE SALAD** (V) 3.00 /

ONION RINGS (AG) 3.95 / **SEASONAL VEGETABLES** 3.95 /

TRUFFLE AND PARMESAN FRIES 3.95

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 homemade chips, slow-roasted vine cherry tomatoes, garlic butter button mushrooms and a rocket and parmesan salad.

10 oz RUMP (AG) 21.95

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

8oz FILLET (AG) 29.50

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

12oz SIRLOIN (AG) 29.50

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

10oz MAPLE GLAZED GAMMON (AG) 29.50

Served with fried egg and pineapple ring.

ADD SURF AND TURF
KING PRAWNS 7.95

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

Black Horse Beamish Burgers

All burgers are accompanied by homemade relish, French fries, onion rings and pepper mayonnaise.

THE BLACK HORSE BEAMISH ANGUS BEEF BURGER 13.95

8oz Aberdeen Angus beef burger topped with Monterey Jack cheese, bacon, fresh baby gem lettuce, tomato and pickle.

GRILLED CHICKEN BREAST BURGER (AG) 13.95

Grilled chicken breast served with fresh lettuce, tomato and pickle.

ADD BACON AND CHEESE 1.95

GRILLED PEPPER AND HALLOUMI BURGER (V) 10.95

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. N = Nuts in dish. 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.

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.

Salads

TOMATO, MOZZERELLA AND BASIL 8.95
Topped with a drizzle of vinaigrette.

CAESAR SALAD (AGF) 12.95
Chicken with baby gem lettuce tossed together with crispy croutons, shaved Parmesan cheese and a cool and creamy Caesar dressing.

Sharing Platters

MEAT PLATTER 23.95
Sliced Chorizo, Salami, Parma ham, Mortadella smoked cheddar, Red Leicester, chicken goujons served with crackers, artisan bread, salad leaf, olives and olive oil and balsamic vinegar.

VEGGIE PLATTER (V) 12.95
Crudité, red pepper humus, artisan bread, olives, sun dried tomatoes, salad leaf, olive oil and balsamic vinegar.

Something On The Side

FRENCH FRIES 3.00 / **HOMEMADE CHIPS** 3.95 /
SWEET POTATO FRIES 3.95 / **SIDE SALAD** (V) 3.00 /
ONION RINGS (AG) 3.95 / **SEASONAL VEGETABLES** 3.95 /
TRUFFLE AND PARMESAN FRIES 3.95

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*Please ask your server for
our children's menu*

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Desserts

TRIO OF CHOCOLATE 8.95
Milk chocolate and orange mousse, white chocolate and coconut truffle, chocolate brownie with mixed berries and fruit coulis.

LAVENDER AND HONEY CRÈME BRÛLÉE 8.95
Lavender (picked from our field) and honey brûlée topped with caramelised sugar and lemon short bread.

PEANUT BUTTER BLONDIE 5.95
Served with salted caramel ice cream.

PEACH, STRAWBERRY & MINT ETON MESS (G) 5.95
Chantilly cream with fruit and home made meringue.

BILLIONAIRE CHEESECAKE 5.95
Served with Chantilly cream, fruit coulis and berries.

TREACLE AND PECAN TART 8.95
Warm treacle tart topped with candied pecans and clotted cream.

STICKY TOFFEE PUDDING 5.95
Irresistibly moist date sponge cake smothered in a rich toffee butterscotch sauce and finished with Beckleberry's vanilla ice cream.

CHEESE SELECTION 7.95
A selection of local and famous cheeses accompanied by celery, grapes, apple and savoury biscuits.

TRIO OF ICE CREAMS OR SORBETS (G) 5.95
A wide choice of local artisan Beckleberry's ice cream or sorbet to choose from. Ask your server for today's list.

Light Bites

(SERVED 12PM - 6PM)

COLD SANDWICH SELECTION

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

ALL 7.95

MATURE CHEDDAR AND PICKLE (V)
HAM, TOMATO & WHOLE GRAIN MUSTARD MAYO
TUNA, RED ONION AND MAYONNAISE

HOT SANDWICH SELECTION

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

BLT (AG) 9.95

Streaky smoked bacon, tomato and baby gem lettuce served in a toasted Ciabatta with pepper mayonnaise.

CAJUN VEG SUB (VG) 8.95

Plant based grilled vegetables in Cajun style tomato sauce in a toasted ciabatta roll, topped with vegan cheese.

STEAK AND CHEESE CIABATTA (G) 14.95

Steak cooked pink topped with with blue cheese and button mushrooms.

HOT ROAST OF THE DAY 8.95

Please ask your server for today's slow roasted meat. Served with rich roast gravy in an oven bottom stottie.

JACKET POTATOES

Oven baked potato packed with a choice of delicious fillings. All are accompanied with a dressed mixed leaf salad, cucumber, cherry tomatoes, red onion, peppers and artisan croutons.

ALL 12.95

CHEESE AND BAKED BEANS (V) (G)
TUNA, RED ONION AND MAYONNAISE
CHICKEN, SWEETCORN AND MAYO

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.

AFTERNOON TEA 19.95

**GENTLEMEN'S
AFTERNOON TEA** 19.95

**CHILDREN'S
AFTERNOON TEA** 8.00