

## STARTERS

### BLACK HORSE BEAMISH CLASSICS

Classic dishes with ingredients at their best all year round.

#### ORGANIC VEGETABLE BROTH (V) 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.

#### 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.

#### 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.

### WINTER SEASON SPECIALS

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

#### STORNOWAY BLACK PUDDING, BELLY PORK AND 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 sweetcorn salsa.

#### SEARED KING SCALLOPS WITH CELERAIC AND JERUSALEM

##### ARTICHOKE (GF) 8.95

Pan seared king scallops served with celeraic puree, sautéed Jerusalem artichoke and a chive, shallot and citrus salsa.

#### POACHED PEAR, STILTON AND WALNUT SALAD (V) (GF) 6.95

White wine poached pear with toasted walnuts tossed together with mixed baby leaves and a Dijon vinaigrette topped with creamy blue Stilton.

#### SMOKED DUCK AND CITRUS SALAD (GF) 7.95

Mixed baby leaves and crisp Chicory leaves together with citrus segments and crispy sour dough croutons topped with thinly sliced home smoked duck breasts.

## 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**

## MAINS

### 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 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.

### WINTER SEASON SPECIALS

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

#### DUO OF LOCAL PORK (AG) 15.95

Slow cooked belly pork and cider braised Pig cheeks served with creamy apple and grain mustard mashed potato, baby leeks and a rich cider braising jus.

#### SKREI COD, CHORIZO AND TOMATO (GF) 14.95

Chunky Norwegian Skrei cod oven roasted and served on a rich ragu of tomato, chorizo, new potato and chick peas finished with wilted spinach.

#### ROASTED BUTTERNUT, GOATS CHEESE AND RED ROW GARDEN SAGE RISOTTO (V) (AG) 10.95

Creamy Arborio rice cooked al dente and packed full of sage roasted butternut squash purée and garlic roasted butternut squash pieces finished with sage and crumbled goats 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 (GF) 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](http://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 - 11.30AM

### 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.

## WHAT'S ON

### WEDNESDAY

AN ASIAN OCCASION FROM 6PM

### THURSDAY

STEAK NIGHT FROM 6PM

### FRIDAY

TAPAS NIGHT + EARLY DOORS

REDUCED PRICE DRINKS FROM 4PM

### SUNDAY

SUNDAY LUNCH FROM 12PM - 6PM

### MOTHER'S DAY - SUNDAY 31ST MARCH 2019

AFTERNOON TEA

IN THE ORCHARD MARQUEE

WITH PIANIST

Early booking highly recommended.  
Please visit our website 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.

#### 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.

#### CHEESE SELECTION 7.95

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

### WINTER SEASON SPECIALS

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

ALL 5.95

#### 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.

#### YORKSHIRE RHUBARB AND GINGER SUNDAE (AG)

Stewed Yorkshire rhubarb and stem ginger compote layered with chantilly cream, vanilla and ginger ice cream with homemade short bread biscuits.

#### POACHED PEAR AND DARK CHOCOLATE TART

Crispy sweet pastry case filled with a rich dark chocolate ganache topped with a spiced white wine poached pear served with crème fraiche.

#### 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.

## 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 16.95**

**PROSECCO  
AFTERNOON TEA 22.90**

**GENTLEMEN'S  
AFTERNOON TEA 16.95**

**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. 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.