

Starters

MUSHROOM AND ALE SOUP 5.95

Served with a chicken and thyme crumb and a chicken fat brioche.

GOATS CHEESE AND NEW POTATO TERRINE (V)(GF) 5.95

Sweet and sour beetroot relish, hazelnut dressed salad leaves, goats croquette.

DUCK FAT CRUMPET 5.45

Fried duck egg, bacon crumb and brown sauce.

NORTH SEA FISH FINGER (GF) 6.45

Potato salad, batter scraps.

SALAD OF CELERIAC (V)(GF) 5.45 starter / 7.95 main

Chicory, fine beans, granny smith apple and stilton with a chive and walnut dressing.

MOULES MARINIÈRE 6.95 starter / 12.95 main

Garlic, cream and parsley sauce served with sourdough.

CLASSIC PRAWN COCKTAIL 6.95

Baby gem, marie rose sauce, smashed avocado, brown bread

Something On The Side

TRIPLE COOKED CHIPS 3.95

LEMON, GARLIC AND PARSLEY FINE BEANS (V) 3.95

HOUSE SALAD (V) 3.00

GARLIC & HERB NEW POTATO (V) 3.95

SEASONAL GREENS (V) 3.95

ROSEMARY, PARMESAN & TRUFFLE FRIES 4.45

CELERIAC & CHICORY SALAD (V) 3.45

ONION RINGS 3.95

Everything that leaves our kitchen has been freshly prepared. We take great pride that all of our meat is sourced from local trusted farms, responsibly reared and only prime cuts. All of our fish is supplied fresh and we only use fresh, seasonal and renowned ingredients in our dishes.

Mains

SLOW ROAST BELLY PORK 15.95

Pork and leek sausage roll, creamed cabbage and leek, cider and granny smith apple sauce.

TWICE BAKED CHEDDAR CHEESE SOUFFLÉ (V) 13.95

Cheddar cream and house salad.

PAN FRIED SALMON (GF) 15.95

Parmesan gnocchi, mussels and broccoli with smoked nduja shellfish cream.

BEEF FEATHER BLADE (GF) 17.95

Beery onions, mushrooms, braising liquor, parmesan and rosemary crispy beef fat potato.

'CHIP SHOP DAB' (GF) 15.95

Hot tartar sauce, parsley, garlic and lemon fine beans, new potato.

LAMB RUMP (GF)(N) 21.95

Chickpea, bhuna spiced vegetables, yoghurt and coriander, toasted almonds, lamb jus.

CHARRED CAULIFLOWER STEAK RAREBIT (V)(GF)(N) 13.95

Wild mushroom, chicory and walnut salad.

CHICKEN BREAST (GF) 15.95

White bean cassoulet, chicken jus.

BLACK HORSE BEAMISH CLASSICS

HAND RAISED BOMBARDIER BEEF AND ALE PIE 14.95

Mashed potato, seasonal vegetables and house gravy.

BLACK HORSE FAMOUS FISH AND CHIPS (GF) 14.95

Tartar sauce, mushy peas and lemon.

AVAILABLE IN A HALF PORTION 9.95

CUMBERLAND SAUSAGE SWIRL 13.95

Mashed potato, seasonal vegetables, smoky bacon lardons and onion gravy.

FISH PIE 14.95

Cod, salmon, prawn and mussel pie, topped with mash, seasonal greens.

THE BLACK HORSE BEAMISH ANGUS BEEF BURGER (AG) 13.95

8oz beef burger, cheddar cheese, bacon, fresh baby gem lettuce, tomato relish, slaw and fries.

CHICKEN BURGER (AG) 13.95

8oz chicken burger, cheddar cheese, bacon, fresh baby gem lettuce, tomato relish, slaw and fries.

CHICKPEA AND BEETROOT BURGER (V)(AG)(AVE) 11.95

Beetroot relish, goats cheese, slaw and fries.

The Grill

Steaks are 28 day dry matured and seasoned using our own blend of salts and spices. All steaks are accompanied by homemade chips, semi-dried plum tomatoes, field mushrooms and a rocket and parmesan salad.

10 oz RUMP (AG) 20.95

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

8oz FILLET (AG) 29.95

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

10oz RIBEYE (AG) 26.50

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

10oz HOME CURED BACON CHOP ON THE BONE 16.95

Served with fried egg.

ADD SURF TO TURF

KING PRAWNS 8.00

SAUCES (ALL AG) 4.95

GREEN PEPPERCORN / WILD MUSHROOM DIANE / BÉARNAISE

Desserts

APPLE & BLACKBERRY PAVLOVA (GF) 6.45

Vanilla ice cream, toasted oats and nuts.

CLASSIC LEMON TART 6.95

Raspberry with Chantilly cream

DARK CHOCOLATE & PISTACHIO BROWNIE (GF) 7.95

Pistachio ice cream.

CARROT CAKE 7.95

Cream cheese and orange sorbet.

STICKY TOFFEE PUDDING 6.95

Salted caramel and finished with pouring cream.

CHEESE SELECTION 9.95

Local and famous cheeses accompanied with crackers, beer and onion chutney, malt loaf.

TRIO OF ICE CREAMS OR SORBETS (G) 5.50

Beckleberry's local artisan ice cream or sorbet. Ask your server for today's list.

White Wine

	125ml	175ml	Bottle
PIENO SUD BIANCO, IGT TERRE SICILIANE Sicily, Italy			18.95
FIRST FLEET CHARDONNAY South-Eastern Australia, Australia	3.95	5.20	20.00
KLEINKLOOF CHENIN BLANC Coastal Region, South Africa			21.00
MANCURA ETNIA SAUVIGNON BLANC Valle Central, Chile			22.00
TERRE DEL NOCE PINOT GRIGIO DELLE DOLOMITI Trentino-Alto Adige, Italy	4.40	5.80	23.00
CONDE VALDEMAR RIOJA BLANCO Rioja, Spain			25.00
PICPOUL DE PINET ST CLAIR, LUVIGNAC Languedoc-Roussillon, France	4.80	6.50	25.00
QUERCUS PINOT BIANCO Primorska, Slovenia			26.00
DEAKIN ESTATE VIOGNIER Victoria, Australia			27.00
COOPERS CREEK SAUVIGNON BLANC, MARLBOROUGH South Island, New Zealand	5.80	7.80	29.00
PETIT CHABLIS, BROCARD Burgundy, France			38.00

Red Wine

	125ml	175ml	Bottle
PIENO SUD ROSSO, IGT TERRE SICILIANE Sicily, Italy			18.95
LES LAURIERS GRENACHE/CARIGNAN Languedoc-Roussillon, France	3.95	5.20	20.00
MANCURA ETNIA CABERNET/MERLOT Valle Central, Chile			22.00
SANTA ALEGRA MERLOT Valle Central, Chile	4.40	5.80	23.00
MÁNNARA SYRAH Sicily, Italy			24.00
CONDE VALDEMAR TEMPRANILLO Rioja, Spain	4.80	6.50	25.00
CÔTES-DU-RHÔNE MAZETS DE SAINT VICTOR Rhône, France			26.00
DEAKIN ESTATE SHIRAZ Victoria, Australia	4.80	6.50	27.00
FINCA LA COLONIA COLECCIÓN MALBEC, NORTON Mendoza, Argentina	5.80	7.80	29.00
TORMARESCA NÈPRICA PRIMITIVO, PUGLIA Puglia, Italy			29.00
NORTON WINEMAKER'S RESERVE MALBEC Mendoza, Argentina			35.00
COOPERS CREEK PINOT NOIR, MARLBOROUGH South Island, New Zealand			38.00

Sparkling and
Champagne

	125ml	Bottle
PROSECCO CORTE DELLE CALLI EXTRA DRY Veneto, Italy	6.25	28.00
PROSECCO ROSÉ ITINERA Veneto, Italy		28.00
LANSON BLACK LABEL CHAMPAGNE France		39.95
MOËT & CHANDON CHAMPAGNE France		50.95
LAURENT PERRIER BRUT CHAMPAGNE France		75.00
LAURENT PERRIER ROSÉ CHAMPAGNE France		85.00

Rose Wine

	125ml	175ml	Bottle
PIENO SUD ROSATO, IGT PUGLIA Puglia, Italy			18.95
POGGIO ALTO PINOT GRIGIO ROSÉ Veneto, Italy	4.20	5.50	22.00
NINA ZINFANDEL BLUSH Puglia, Italy	4.20	5.50	22.00
SAINT-ROCH LES VIGNES ROSÉ, LES MAÎTRES VIGNERONS Provence, France			28.00