

GARDEN MENU

COLD SANDWICH SELECTION

We use bloomer bread from our local artisan bakery and is served with French fries and mixed leaf salad. Choose either:

White or Multigrain Bloomer

ALL 7.95

CHEDDAR AND BRANSTON PICKLE (V)
HAM & PEASE PUDDING
TUNA, RED ONION AND MAYONNAISE
PRAWN MARIE ROSE

SALADS

COB SALAD 8.95

Sweet corn boiled egg cucumber tomato red onion watercress smoked bacon and crispy garlic croutons creamy blue cheese mixed with ranch dressed romaine lettuce.

CRISPY THAI BEEF SALAD 8.95

Sticky Thai style beef on top of a dressed Asian salad containing spring onion carrot red pepper cucumber watercress and dry roasted peanuts served with crispy ginger and shallots.

CAESAR SALAD 8.95

Baby gem lettuce tossed together with crispy sourdough croutons, shaved Parmesan cheese and a cool and creamy Caesar dressing.

ADD Chargrilled chicken breast and crispy bacon 2.95

JACKET POTATOES

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

ALL 8.95

SMOKY BUTTERNUT CHILLI WITH GRATED CHEESE

CHEESE AND BAKED BEANS (V)

TUNA, RED ONION AND MAYONNAISE WITH GRATED CHEESE
PRAWN MARIE ROSE

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

SMOKY BUTTERNUT CHILLI & CHEESE
CHEESE, SPRING ONION & SRIRACHA MAYO
CHEESE AND BACON
CRISPY CHICKEN, CHEESE AND BBQ SAUCE

HOT SANDWICH SELECTION

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

ALL 8.95

BLACK HORSE CLUB (AG)

Chargrilled chicken with smoked streaky bacon served in triple decker toasted bloomer with baby gem lettuce, beef tomato and mayonnaise.

MEAT BALL SUB (VG)

Plant based meatballs in marinara style tomato sauce in a ciabatta roll, topped with vegan cheese.

HOT ROAST OF THE DAY

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

STEAK AND CHEESE CIABATTA 11.95

Griddled steak topped with sautéed onions and sweet peppers, grilled with cheese and served in a toasted ciabatta.

CHICKEN AND CHEESE CIABATTA 9.95

Griddled chicken breast topped with sautéed onions and sweet peppers, grilled with cheese and served in a toasted ciabatta.

ADD CHEESE 95p (V)

SHARERS & 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

SEASONAL VEGETABLES (V) 3.95

OCEAN PLATTER 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 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 homemade chutney.

GARDEN MENU

BLACK HORSE BEAMISH CLASSICS

Classic dishes with ingredients at their best all year round.

BLACK HORSE FAMOUS FISH AND CHIPS (AG) 14.95
Fresh North Sea haddock beer battered and fried the proper way in beef dripping with triple cooked chips, homemade mushy peas, tartare sauce and fresh lemon wedge. Available in a half portion for 9.95

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.

CARBONARA 12.95
Classic Italian carbonara done the Black Horse way. Diced pancetta sautéed with garlic 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

SMOKY BUTTERNUT CHILLI (V) 10.95
Traditional chilli but with a fresh vegetarian twist, roasted squash in a spiced tomato sauce with red kidney beans, rice and tortilla chips.

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.

BLACK HORSE BEAMISH BURGERS

THE BLACK HORSE BEAMISH BEEF BURGER 14.95
Whopping 8oz homemade rump mince patties 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.

CRISPY BUTTERMILK 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.

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.

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

Steak Night Every Friday

6pm - 9pm REDUCED PRICE PRIME CUTS

DESSERTS

LEMON DRIZZLE 5.95
Sweet and tangy sponge drizzled with lemon syrup for an extra zesty taste. Served with Chantilly 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.

CHOCOLATE BROWNIE (G) 5.95
A chocolate lover's dream with this gooey fudge brownie. Served with Beckleberry's mint choc chip ice cream.

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.