



Sample Menus

Nibbles

Beal's farm charcuterie, Charlie's smoked trout, olives, pickles, stuffed peppers, artisan bread 16.00 / 22.00

Coburn & Baker bread selection, marinated olives 6.00 *v, pb*

Sausage roll bites, Oxford sauce 7.50

Bombay potato samosa, mango sweet and sour sauce 7.95 *v, pb*

Monkfish scampi, roasted pepper hummus 12.00

Smokey BBQ beef croquettes, pickles, sour cream 10.00



Starters

Seared pigeon breast, celeriac pressing, pickled blackberries, smoked crackling crumb 12.00

Chalk stream trout gravalax, heritage beetroot, goat's cheese, crisp bread 12.00

Today's soup, bread, butter 7.00 *v, pb without butter*

Pan seared scallops, ham hock pea barley, ricotta 13.95

Roast butternut squash falafel, bulgur wheat salad, pomegranate, mint, confit lemon 11.50 *v, pb*

Mains

Roast duck breast, confit leg hash, cabbage, fried duck egg 26.00

Local wild mushroom and truffle risotto, crispy hen's egg, Old Winchester shavings 18.50 *v*

Amberley Ale battered fish, chips, mushy peas, tartare sauce 16.95

Johnnie's pie of the moment, buttery mash, seasonal vegetables 17.50

Fillet of wild brill, beef dripping potato, crushed peas, crispy mussels, curried beurre blanc 23.50

Salads

Superfood salad, a bigger portion of our house salad topped with turmeric couscous, lentils, broad beans, roast sweet potato, heritage beetroot, avocado, curried cauliflower 13.50 *v, pb*

Classic Caesar salad 13.95

Add roast chicken breast, Charlie's smoked trout or halloumi *v* to your salad 4.95

Grills *all come served with truffle fries, house salad and confit garlic aioli*

Freshly landed catch of the day 24.50

Grilled Cypriot halloumi, grilled courgette, roasted pepper 19.00 *v*

10oz Rib-eye steak 31.00 Add sauce: Peppercorn, Stilton, Béarnaise 3.00

8oz Fillet steak 35.50 Add sauce: Peppercorn, Stilton, Béarnaise 3.00

Sides Hand cut chips, Seasonal vegetables, Truffle fries, House salad, Buttery mash 5.00 *each v*

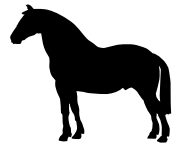
Sunday Roast (*Sundays only*) 22.95

Our delicious rib of beef is available every Sunday as well as a second guest roast that changes weekly. Both are served with our beef dripping potatoes, roasted vegetables, cauliflower cheese, carrot and swede mash, seasonal vegetables and of course a Yorkshire pudding

A discretionary 10% service charge will be added to your bill.

Dietary information: v Vegetarian pb Plant based Please inform our staff of allergies or dietary requirements. All of our food is cooked fresh to order and can quite often be changed to accommodate specific dietary needs.

Desserts



All 8.00 v

Baked orange tart, marmalade gelato,
chocolate and bourbon cream, bitter chocolate tuile

Traditional apple crumble, nutty granola topping, lashings of real custard

Blackberry frangipane slice, spiced almonds, vanilla gelato

Hot chocolate fondant, hazelnut crèmeux, vanilla fudge, espresso gelato

Ice Cream

Selection of Mooka gelato or sorbet
served with a homemade pinwheel tuile *2.90 per scoop v*
add an espresso *2.50* or a liqueur *4.50*

Cheese

A selection of our locally sourced cheeses
served with our chef's favourite choice of accompaniments *12.75 v*

After Dinner Drinks

Hazel Eyed Espresso Martini *10.00*

Old Fashioned *12.00*

Dessert Wine

Domaine De Beaumain Muscat De Beaumes De Venise *125ml 12.50*

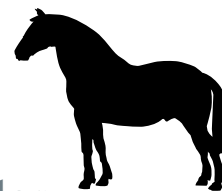
Port

Taylors Tawny Port 2012 *50ml 7.00*

Liqueur Coffee

Irish (Whiskey), Kahlua, Calypso (Rum), Royale (Brandy) *8.00*

This is a popular selection of our drinks, others may be available on request.



Cocktails

Hazel Eyed Espresso Martini 10.00

a nutty twist on this modern favourite

Vodka, Kahlua, Union cold brew, toasted hazelnut syrup

Blackberry Spritz 12.50

blackberries with a little help from some local specialties

Contractor's gin, Nyetimber classic cuvee, lemon and ginger tea, blackberry liqueur

Martinez 12.00

the original, older than the classic Martini!

Gin, sweet vermouth, luxardo, Angostura bitters

Long Vintage 12.95

a contemporary old fashioned bourbon

Makers Mark, apple juice, ginger beer, juniper berries, spiced syrup

Bloody Mary 12.95

a helpful hand to begin any day

Vodka, house infused chilli sherry, lemon, celery salt, tomato juice

Cos No 8.00

all the flavour of the fruity classic without the alcohol

Cranberry, lime, elderflower, grenadine, bitters

Gin

Chilgrove 4.20

Contractor's 4.40

Bombay Sapphire 4.00

Pinkster 4.10

Tanqueray 3.90

Fauna Elderflower 4.00

Seedlip (alcohol free) 2.50

Monkey 47 4.80

Fever-Tree mixer 3.00

Add your favourite Fever Tree tonic or ask for our recommended serve

Draught Beer and Cider

Amberley Ale 4.70

Longman's Best Bitter 4.90

Birra Moretti 6.60

Orchard Thieves 5.80

Brixton 6.50

Amstel 5.60

Guinness 6.60

Neck Oil IPA 6.90

Bottled Beer and Cider

Heineken 0% (alcohol free) 4.00

Peroni Nastro Azzurro Gluten Free 4.40

Longman Helles Lager 4.20

Fauna Wild Dog IPA 4.80

Old Mout Cider 6.00

Kiwi and lime, Strawberry and apple, Berries and cherries

Soft Drinks

Juice: Apple, Orange, Cranberry 2.90

Lemonade, Ginger Beer 2.50

Coca Cola, Diet Coca Cola (330ml) 3.20

Appletiser 3.50

Elderflower Sparkling Presse 3.40

Coffee and Teas

Union hand roasted coffee or our selection of specialty teas from the East India Tea Company

As we reach our fifth birthday we would like to take the opportunity to thank all our loyal customers for their continued support and look forward to maturing into a fine vintage!

www.amberleyblackhorse.co.uk

BREAKFAST

We pride ourselves on offering the best local produce within our breakfast menu, from Hallgate Farm eggs, Charlie's locally smoked trout and our selection of Coburn and Baker bread

Black Horse full English *12.95*

Vegetarian or Plant based full English *10.50*

Toasted English muffin, poached eggs, hollandaise *9.00*
with smoked streaky bacon *12.00*
with Charlie's smoked trout *14.00*
with mushrooms and spinach *11.00*

Charlies smoked trout, scrambled eggs, toast *12.00*

Breakfast sandwich, fried egg, sausage or bacon *8.00*

Selection of pastries, toast and preserves *6.50*

Greek yoghurt, fruit compote, homemade granola *5.50*

Continental Breakfast Buffet

12.00 per person

Tea or Filter Coffee

Orange or Apple juice

Selection of mini pastries, cereal, fruits,
Greek yoghurt with fruit compote,
selection of toast and preserves

Continental Breakfast Buffet with cooked options

20.00 per person

Enjoy the continental breakfast buffet
and add one of the hot dishes

Drinks

Orange or Apple juice *2.50*

The East India Company tea *3.00*

English Breakfast, Earl Grey,
Lemongrass and Ginger, Chamomile,
Green Chun Mee, Chai, Peppermint

Hot Chocolate *3.50*

Union Hand Roasted Coffee

Filter *2.50*

Espresso *sgl 1.50 dbl 2.50*

Americano *3.00*

Cappuccino *3.50*

Latte *3.50*

Flat White *3.00*

Decaffeinated coffee and speciality milk are available on request



*Please inform our staff of any allergies of special dietary requirements.
Our food is cooked fresh to order and can quite often be changed to accommodate specific dietary needs.*



CHILDREN'S MENU

Two courses and a drink 10.50

Roast corn-fed chicken breast

Giant fish fingers

Cumberland sausages

Grilled Halloumi

*All served with french fries or mash and vegetables,
baked beans or garden peas*

Dessert

One scoop of vanilla, chocolate or strawberry

Mooka gelato, with a chocolate flake

Drink

Coca Cola, lemonade, orange juice,

ginger ale, lime cordial and soda

A children's roast dinner is available on Sundays

Two courses and a drink 14.00

A discretionary 10% service charge will be added to your bill.

Please inform our staff of any allergies of special dietary requirements.

Our food is cooked fresh to order and can quite often be changed to accommodate specific dietary needs.

White Wine

Fresh & lively

- 1 Vinho Verde Loureiro
AB Valley Portugal
32.50
- 2 Picpoul de Pinet
Sel et de Sable France
30.95
- 3 Pinot Grigio Boira Italy *org*
33.00

Ripe & rounded

- 7 Chardonnay Hamilton
Heights Australia
26.95
- 8 Unoaked Chardonnay Sur Lie
Bon Vallon De Wetshof South Africa
36.00
- 9 Grenache Blanc
Les Indigenes France *org*
43.50
- 10 Chenin Blanc Sur Lie
Ladybird Vineyards South Africa *org*
43.50

Crisp & aromatic

- 13 Sauvignon Blanc
Turning Heads New Zealand
36.75
- 14 Viognier Domaine
de Pennautier France
37.95
- 15 Sauvignon Blanc
Cloudy Bay New Zealand
69.50

Complex & mineral

- 18 Albariño Genio Y Figura Spain
41.50
- 19 Muscadet La Pecherie
Domaine Jérémie Huchet France
36.00
- 20 Chablis 1er Cru Mont de Milieu
Domaine Gautheron France
70.00



AMBERLEY
BLACK HORSE
a pub with rooms

NYETIMBER

PRODUCT OF ENGLAND

*The world-renowned English
sparkling wine, just a stone's throw
from The Black Horse Amberley.*

25 Nyetimber Classic Cuvée
½ btl 29.50
btl 52.50 mag 110.00

26 Nyetimber Rosé
65.00

Sparkling Wine

- 29
- 30 Prosecco ERA Italy *org*
34.50
- 31 Crémant de Bourgogne
Domaine du Prieuré France
45.00
- 32 Champagne Laurent
Perrier Rosé France
125.00

Rosé Wine

- 35 Piquepoul Noir Rosé
Foncalieu France
9.50 / 12.50 / 35.95
- 36 Château Paradis Rosé France
10.75 / 13.50 / 38.50
- 37 Whispering Angel
Château d'Esclans France
56.75 / mag 117.00

Red Wine

Soft & complex

- 40 Merlot Ojo Rojo Chile
29.00
- 41 Pinot Noir 1620 France
35.00
- 42 Pinot Noir Roaring Meg
Mt Difficulty New Zealand
49.50
- 43 Château Louvie St Émilion
Grand Cru France
60.00
- 44 Château Lescalle
Bordeaux Supérieur France
46.50

Bold & spicy

- 47 Shiraz Hamilton Heights Australia
28.95
- 48 Primitivo di Salento
Doppio Passo Italy
32.50
- 49 Rioja Crianza Azabache Spain *org*
35.75
- 50 Côtes du Rhône Villages Séguret
Domaine de l'Amandine France *org*
42.00
- 51 Valpolicella Ripasso
Classic Superiore Gorgo Italy
51.50

Elegant & savoury

- 54
- 55 Savigny-lès-Beaune Les Gollardes
Domaine du Prieuré France
63.95

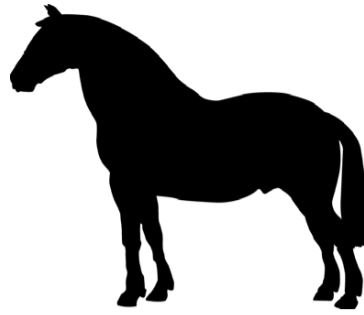
Rich & juicy

- 58 Malbec Punto Alto Argentina
36.00
- 59 Carignan Vert France *org*
43.50
- 60 Rioja Reserva
Marqués de Riscal Spain
46.00

61

org - organic bio - biodynamic

*Still wines are priced by 175ml / 250ml / bottle. Sparkling wines are priced by 125ml / bottle.
All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%.*



Wines by the Glass

Sparkling Wine

125ml

25 Nyetimber Classic Cuvée	England	11.00
26 Nyetimber Rosé	England	13.50
29 Prosecco Rosé Barocco	Italy	7.75
30 Prosecco ERA	Italy <i>org</i>	7.25

White Wine

175ml / 250ml

2 Picpoul de Pinet Sel et de Sable	France	8.75 / 11.50
3 Pinot Grigio Boira	Italy <i>org</i>	8.95 / 12.50
7 Chardonnay Hamilton Heights	Australia	6.95 / 9.50
8 Unoaked Chardonnay Sur Lie Bon Vallon De Wetshof	South Africa	10.50 / 12.50
13 Sauvignon Blanc Turning Heads	New Zealand	10.50 / 12.50
18 Albariño Genio Y Figura	Spain	12.00 / 15.00

Rosé Wine

175ml / 250ml

35 Piquepoul Noir Rosé Foncalieu	France	9.50 / 12.50
36 Château Paradis Rosé	France	10.75 / 13.50

Red Wine

175ml / 250ml

40 Merlot Ojo Rojo	Chile	8.00 / 10.50
41 Pinot Noir 1620	France	9.95 / 12.50
47 Shiraz Hamilton Heights	Australia	7.95 / 10.25
48 Primitivo di Salento Doppio Passo	Italy	8.95 / 11.95
49 Rioja Crianza Azabache	Spain <i>org</i>	10.25 / 12.50
58 Malbec Punto Alto	Argentina	10.50 / 12.75
59 Carignan Vert	France <i>org</i>	11.70 / 15.60

*Still wines are priced by 175ml / 250ml / bottle. Sparkling wines are priced by 125ml / bottle.
All wines by the glass are available in 125ml glasses on request. Wines by the glass have an ABV between 11-15%.*