

Fish is *always* Sustainably Caught. Meat is *always* Responsibly Sourced. Fruit and Vegetables are *always* Fresh Eggs are *always* Free Range. Menus are *always* Seasonal. Quality is *Never* Compromised

These are our *Core Values* at The Black Horse

Zero waste and Sustainability are at the heart of what we do.

Working with fresh, seasonal ingredients and elevating them, with care and respect, is who we are.

*Relax and Enjoy**

To Start

To Follow

Sweetcorn & Rosemary Soup (VE) £8
Tomato & Olive Focaccia

Chalk Stream Trout £14.50 Cucumber Gazpacho, Salted Radish, Borage, Dill

Creedy Carver Duck Ham £13.95 Black Pudding, Watercress, Balsamic Cherries

Line-caught Mackerel £11.95 Wasabi, Baby Beets, Hazelnut, Sesame

Tangmere Pepper Risotto £10.95 Smoked Paprika, Lemon Ricotta, Basil, Sherry Vinegar

Nutbourne Tomatoes £9 Watermelon, Rocket, Balsamic, Pickled Red Onion Slow-Cooked Lamb £25.95
Baby Gem, Potato Terrine, Tamarind Glaze, Smoked
Anchovy

Herb Gnocchi £19.95 Nutbourne Tomatoes, Balsamic Aubergine, Fennel

Chicken, Gammon and Mushroom Pie £18.50
Mashed Potato or Skin-on Fries,
Tenderstem Broccoli

Ale-Battered Day Boat Fish £17.95 Triple Cooked Chips, Smashed Peas, Tartar Yoghurt

South Coast Day Boat Fish £26.95 Jersey Royals, Warm Tartare Sauce, Samphire, Caviar

> 10oz Chargrilled Sirloin £29 Skin-on Fries, Confit Tomato, Watercress, Garlic & Herb Butter Add Peppercorn/Blue Cheese Sauce £3

To Finish

Bourbon Baked Peach £9.95
Earl Grey Cream, Lemon Verbena Sorbet, White Chocolate

Macerated English Strawberries £9.95
Meadowsweet Mascarpone, Strawberry Syrup, Pink Pepper Meringue

Sticky Date Pudding £8.95

Dark Rum & Lime Caramel Sauce, Clotted Cream Ice Cream

Selection of 5 Artisan British and European Cheeses £13.95 Rye & Caraway Toast, Fig & Port Condiment, Celery, Grapes, Charcoal Crackers