

## Nibbles

Baked baby Camembert, house chutney 8.50 v  
Sausage roll bites, Oxford sauce 6.50  
Herby fishcakes, tartare, lemon 7.50  
Autumn vegetable pakoras, minted dip 5.50 v, pb  
Cheeky crispy pork, apple sauce 8.50  
Bread, house marinated olives 5.00



## Starters

Pan seared scallops, black pudding, apple, parsnip 12.50  
Sweetcorn arancini, sweetcorn salsa, pickled walnut ketchup 9.00 pb  
Beal's Farm charcuterie, focaccia, house pickles 12.00  
Today's homemade soup, Coburn & Baker bread 6.50 v  
Ham hock and chicken terrine, preserved pear, celeriac herb emulsion 9.50

## Mains

Cod loin, prawn croquettes, buttered spinach, onion puree, parsley sauce 21.00  
South Downs venison, dripping gnocchi, roasted onion, black garlic, kale 24.00  
Thakeham butternut squash risotto, sage, spiced pumpkin seeds, Parmesan 16.00 v  
Corn fed chicken breast, tenderstem broccoli, potato terrine, wild mushrooms, hazelnut pesto, truffle 19.50  
Amberley Ale battered fish and chips, mushy peas, tartare sauce 15.00  
Johnnie's pie of the moment, buttery mash, vegetables 16.50  
Superfood salad, a bigger portion of our famous house salad topped with turmeric couscous, lentils, broad beans, roast sweet potato, heritage beetroot, avocado, curried cauliflower 12.00 v, pb  
Add corn fed chicken, Charlie's smoked trout or halloumi 3.50

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

Catch of the day 24.00  
Grilled halloumi, courgette, roasted pepper 18.00 v  
10oz Rib-eye steak 28.00 Add sauce: Peppercorn, Béarnaise, Stilton 2.50  
8oz Fillet steak 32.00 Add sauce: Peppercorn, Béarnaise, Stilton 2.50

## Sides Hand cut chips, seasonal vegetables, truffle fries, house salad 4.50 v, pb

## Desserts

Creamy vanilla rice pudding, spiced blackberries 7.50 v  
Classic crumble, nutty topping, custard 7.50 v  
Clotted cream panna cotta, baked figs, raspberry sorbet 7.50 v  
Hot chocolate fondant, white chocolate cream, milk gelato, hazelnut, cocoa nibs 7.50 v  
Selection of Mooka gelato or sorbet served with a tuile 2.00 per scoop v  
Black Horse Sussex cheeseboard, chutney, apple, celery, quince and crackers 12.00 v

## Sunday Roast 19.50 (Sunday's only)

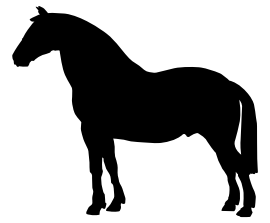
Our delicious rib of beef is available every Sunday as well as a second guest roast that changes weekly. Both are served with roast potatoes and vegetables, cauliflower cheese, carrot and swede mash, seasonal vegetables and of course a Yorkshire pudding

*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.*

*This is a popular selection of our drinks.*

*Please do not hesitate to ask for further information on other spirits and drinks.*



## Cocktails

Hazel Eyed or Flat White Espresso Martini 9.00

*a tasty hidden Autumnal treat in the countryside*

Chilgrove Vodka, Kahlua and hazelnut or Baileys, sugar syrup and Union cold brew

The Black Horse Sour 9.00

*a perfect balance of sweet and sour*

a choice of gin, whiskey or amaretto, freshly squeezed lemon juice and sugar syrup

Dark and Stormy 9.00

*rich and flavourful to see you through the winter storms*

Goslings dark rum, ginger beer, freshly squeezed lime

Blackberry Tom Collins 9.00

*a zingy and fruity take on a classic*

Chilgrove Gin, freshly squeezed lime juice, soda, sugar syrup and crème de mure

Paul's Bloody Mary 9.00

*traditional way to start any Sunday*

Chilgrove Vodka, house chilli sherry, lemon, spice, celery salt

Cranberry Fizz 4.50

*a wintery sparkling mocktail*

Cranberry syrup, freshly squeezed lime and soda

## Gin

Chilgrove 3.70

Bombay Sapphire 3.70

Tanqueray 3.70

Hendricks 4.00

Monkey 47 4.20

Pinkster 3.70

Roku 4.00

Add a Fever-Tree mixer 2.75

*Ask for your gin's perfect serve: Premium Indian Tonic Water, Refreshingly Light, Mediterranean, Aromatic, Premium Ginger Ale, Elderflower*

## Draught Beer and Cider

Amberley ale 4.25

Bierra Moretti 5.75

Symonds Cider 5.40

Maltsmith IPA 5.40

Amstel 5.30

Guinness 5.95

Neckoil IPA 5.60

## Bottle Beer and Cider

Heineken 0% (alcohol free) 3.10

Longman Lager 3.20

Old Mout Cider 4.00

*Kiwi and lime, Strawberry and pomegranate Berries and cherries 0% (alcohol free)*

## Soft Drinks

Juice: Apple, Orange, Cranberry 2.25

Ginger Beer, Lemonade 2.25

Coke, Diet Coke (330ml) 3.00

Appletiser 3.00

## Coffee and Teas from 2.00

Union Hand Roasted Coffee

Speciality teas from East India Tea Company

We are open from 9am, seven days a week, for beverages and bar snacks.

Breakfast daily: 9.00 to 11am (last orders 10.30am)

Restaurant opening hours:

Monday to Wednesday: 12.00 to 2pm, 6 to 8.30pm

Thursday to Saturday: 12.00 to 2pm, 6 to 9.00pm

Sunday: 12.00 to 6pm

[www.amberleyblackhorse.co.uk](http://www.amberleyblackhorse.co.uk)





## CHILDREN'S MENU

*Two courses and a drink 9.00*

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

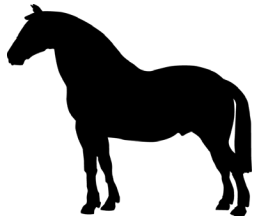
A children's roast dinner is available on Sundays

*Two courses and a drink 12.50*

*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.*



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## White

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175ml / 250ml / bottle

1	Chardonnay Hamilton Heights <i>South Eastern, Australia</i>	5.95 / 7.25 / 22.95
2	Pecorino d'Abruzzo Tor del Colle <i>Abruzzo, Italy</i>	26.95
3	Picpoul de Pinet Sel et de Sable <i>Languedoc, France</i>	7.80 / 9.80 / 27.50
4	Sauvignon Blanc Organic Domaine de la Grand Courtade <i>Pays d'Oc, France</i>	7.50 / 10.15 / 28.95
5	Pinot Grigio 'Boira' Organic <i>Veneto, Italy</i>	7.95 / 10.50 / 29.50
6	Viognier Pennautier <i>Languedoc, France</i>	30.00
7	Sauvignon Blanc Turning Heads <i>Marlborough, New Zealand</i>	9.50 / 11.50 / 31.00
8	Chenin Blanc Sur Lie Organic Laibach <i>Stellenbosch, South Africa</i>	34.50
9	Marques de Riscal Rueda Organic <i>Rueda, Spain</i>	35.50
10	Mâcon Fuisse Domaine Auvigue Organic <i>Mâconnais, France</i>	38.50
11	Chablis Domaine Gautheron Organic <i>Chablis, France</i>	47.95
12	Givry Blanc Cuvée Amélie Domaine Besson <i>Burgundy, France</i>	54.00

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## Rosé

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175ml / 250ml / bottle

20	Piquepoul Noir Rose 'Foncalieu' <i>Languedoc, France</i>	7.50 / 9.95 / 28.25
21	Château Paradis <i>Coteaux d'Aix, France</i>	8.75 / 11.00 / 31.00
22	Whispering Angel Château d'Esclans	42.00
23	Whispering Angel Château d'Esclans (magnum) <i>Côtes de Provence, France</i>	79.00

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## Dessert Wine

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125ml / 1/2 bottle

25	Sauvignon Blanc Late Harvest La Playa <i>Colchagua Valley, Chile</i>	9.50 / 25.50
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## Red

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175ml / 250ml / bottle

30	Shiraz Hamilton Heights <i>South Eastern, Australia</i>	6.15 / 7.50 / 23.50
31	Merlot Los Caminos <i>Colchagua Valley, Chile</i>	7.50 / 9.95 / 26.50
32	Primitivo di Salento Doppio Passo <i>Puglia, Italy</i>	29.00
33	Sangiovese Boira Organic <i>Marche, Central Italy</i>	30.50
34	Pinot Noir 1620 Lorgeril <i>Pays d'Oc, France</i>	8.50 / 10.95 / 31.00
35	Tempranillo Petit Verdot Biodynamic <i>La Mancha, Spain</i>	31.50
36	Corbieres Chateau Fabre Organic <i>Languedoc, France</i>	32.00
37	Malbec 'Punto Alto' Organic <i>Mendoza, Argentina</i>	8.50 / 11.50 / 32.50
38	Azabache Rioja Crianza Organic <i>Rioja, Spain</i>	9.50 / 11.75 / 32.50
39	Côtes du Rhone Villages Seguret l'Amandine <i>Southern Rhône, France</i>	35.00
40	Fleurie Poncié, Domaine Patrick Tranchand <i>Beaujolais, France</i>	36.50
41	Pinotage, Laibach Estate <i>Stellenbosh South Africa</i>	37.00
42	Valpolicella Ripasso Classico Organic, Gorgo <i>Italy</i>	39.00
43	Chateau Gachon, Montagne St.Emilion <i>Bordeaux, France</i>	38.00
44	Pinot Noir Roaring Meg Mt. Difficulty <i>Central Otago, New Zealand</i>	40.50
45	Savigny les Beaune 'Les Gollards' Dom.Maurice <i>Bordeaux France</i>	51.00
46	Chateau de la Coste Margaux Cru Bourgeois <i>Bordeaux France</i>	65.00

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## Sparkling

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125ml / bottle

52	Prosecco Extra Dry Rose Barocco <i>Veneto, Italy</i>	6.50 / 29.50
53	Prosecco Extra Dry Organic <i>Veneto, Italy</i>	6.95 / 33.50
54	Champagne Vauban Frères Brut <i>Champagne, France</i>	42.00
55	Nyetimber Classic Cuvée	10.25 / 49.00
56	Nyetimber Classic Cuvée (half)	26.00
57	Nyetimber Classic Cuvée (magnum) <i>West Sussex, England</i>	100.00
58	Nyetimber Rosé Brut <i>West Sussex, England</i>	12.25 / 59.00
59	Champagne Laurent Perrier Rosé <i>Champagne, France</i>	98.00
60	Champagne Laurent Perrier Blanc de Blancs <i>Champagne, France</i>	130.00

We are moving towards a totally organic / biodynamic wine list as we believe the wines taste better and are more sustainably produced.  
All wines have an alcohol content of between 9% and 15%. Wines by the glass are also available in 125ml measure on request.

## Johnnie and Emma's Favourite Wines

These wines are selected from the very best Vineyards.

Why not complement your meal or occasion with one of these excellent examples of the respective region?

Each bottle represents outstanding value, in that we only add a small margin rather than a set markup.

*Enjoy!*

### Red Bordeaux

- 2002 Château Langoa-Barton. 3rd. Growth St. Julien. *100.00*
- 2005 Château Moulin St.-Georges. Grand Cru St. Emilion. *95.00*
- 2003 Clos de Quatre Vents. Margaux. *70.00*

### Red Burgundy - Côte de Beaune

- 2005 Beaune 1er. Cru Cuvée Brunet. Hospices de Beaune. *100.00*

### Red Burgundy - Côte de Nuits

- 2014 Gevrey-Chambertin 1er. Cru Lavaux-Saint-Jacques. Domaine Frédéric Esmonin. *90.00*

### White Burgundy

- 2018 Chablis Grand Cru Vaudésir. Domaine Christian Moreau. *100.00*
- 2016 Chassagne Montrachet 1er. Cru Les Macherelles. Domaine Jacques Carillon. *125.00*
- 2014 Corton-Charlemagne Grand Cru. Domaine Louis Latour. *200.00*
- 2018 Meursault Les Narvaux. Domaine Ballot-Millot. *90.00*
- 2014 Puligny-Montrachet 1er Cru Champ Canet. Domaine Pernot-Belicard. *100.00*

### Port

- 1977 Graham's Port. *150.00*



## THE GARDEN ROOM BREAKFAST

A selection of pastries, light bites and homemade cake  
are available from the bar *from 2.95*

A bowl of Cereal  
Bran Flakes, Rice Crispies or Cornflakes *4.50*

A selection of mini pastries *4.50*

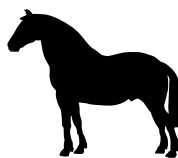
Fruit compote, greek yoghurt and granola *6.50*

Black Horse full English *12.95*

Vegetarian or Plant based full English *9.95*

Toasted English muffin with poached eggs and hollandaise *7.50*  
with smoked streaky bacon *10.00*  
with mushrooms and spinach *8.50*  
with Charlies smoked trout *10.00*

Breakfast sandwich with sausage or bacon *6.50*



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