



Sample Menus

Nibbles

- Coburn & Baker bread selection, marinated olives 6.30 *v, pb*
Crispy shoulder of lamb, herb and lemon mayonnaise 10.00
Beal's Farm meats croquettes, sweet chilli aioli 11.00
Curried vegetable pakoras, minted dip 8.00 *v, pb*
Smoked haddock fishcakes, house tartare sauce 9.50
Sausage roll bites, Oxford sauce 8.00
Baked baby Camembert, tomato chutney, focaccia 9.50 *v*



Starters

- Beal's Farm charcuterie, Charlie's smoked trout, olives, pickles, stuffed peppers, artisan bread 16.50 / 24.00
Grilled king prawns, roasted pepper polenta, salsa verde 11.00
Nutbourne tomato salad, charred tenderstem, homemade ricotta, toasted almonds 9.95 *v, pb without ricotta*
Chicken liver parfait, apple purée, watercress salad, Sussex sourdough 9.50
Today's soup, bread, butter 7.00 *v, pb without butter*
Pan seared scallops, chorizo ragout, butterbeans, hazelnuts 13.95

Mains

- Braised short rib of beef, charred carrot, roast shallot, beef dripping chips 25.95
Baked cod loin, peas à la française, fondant potato, herb butter sauce 23.00
Amberley Ale battered fish, chips, mushy peas, tartare sauce 16.95
Johnnie's pie of the moment, buttery mash, seasonal vegetables 17.50
Roast chicken supreme, hispi cabbage, potato terrine, smokey sauce 24.50
Butternut squash gnocchi, balsamic onion, fig and goats cheese 19.00 *v, pb without goats cheese*

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 14.50 *v, pb*
Classic Caesar salad 14.95
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*

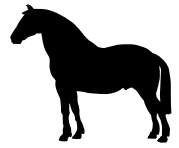
Sunday Roast *(Sundays only)* 22.95

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 12.5% 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

Traditional apple crumble, nutty topping,
lashings of custard *v, pb without custard*

Raspberry and lemon posset, white chocolate cream, raspberry sorbet

Sussex rhubarb and strawberry custard tart, clotted cream gelato

Warm banana cake, salted caramel mousse, peanut butter brittle and gelato

Ice Cream

Selection of Mooka gelato and 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 *12.95 v*

After Dinner Drinks

Hazel Eyed Espresso Martini *10.00*

Old Fashioned *12.50*

Your choice of sours *11.50*

Dessert Wine and Port

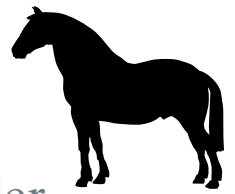
Domaine De Beaumain Muscat De Beaumes De Venise
125ml 12.50 Half bottle 33.50

Taylors Tawny Port 2012 *50ml 7.00 Bottle 33.50*

Liqueur Coffee

Irish (Jameson Whiskey), Kahlua, Calypso (Rum), Royale (Courvoisier) *8.50*

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

Raspberry Refresher 12.95

vibrant berries with a little help from local specialties

Contractor's gin, raspberry, lemon and ginger tea, Nyetimber

Old Ginger 12.50

not so dark, still a little stormy

Mount Gay, chocolate bitters, lime, ginger

Amberley Spritz 12.00

cool and refreshing for the summer sun

Fauna elderflower gin, apple, prosecco, mint

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

Lucky Saint (0.5% ABV) 5.50

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

Knuckers Apple Cider (2.6% ABV) 4.80

Old Mout Cider 6.00

Kiwi and lime, Strawberry and apple, Berries and cherries

Soft Drinks

Juice: Apple, Orange, Cranberry 2.90

Coke Zero, Lemonade,
Ginger Beer, Vimto 2.75

Coca Cola, Diet Coke (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

We are delighted to announce we won 'Best Destination Pub' in the Sussex Muddy Stiletto Awards 2024.
Thank you to everyone who supported us, we really appreciate you taking the time to vote.

www.amberleyblackhorse.co.uk





CHILDREN'S MENU

Two courses and a drink 10.50

Giant fish fingers

Cumberland sausages

Grilled halloumi

*All served with 1) french fries or mash
2) vegetables, baked beans or garden peas*

Dessert

One scoop of vanilla, chocolate or strawberry
Mooka gelato, with a chocolate flake

Drink

Coke, Coke Zero, Vimto, lemonade, ginger beer,
orange juice, apple juice, lime cordial and soda

A children's roast dinner is available on Sundays

Two courses and a drink 14.00

A discretionary 12.5% service charge will be added to your bill.

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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



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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

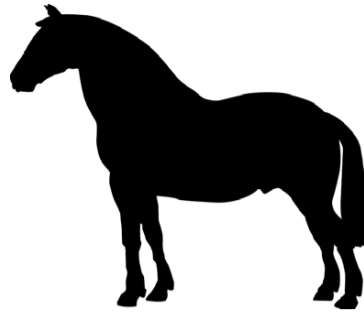
Rich & juicy

- 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

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