

Nibbles

- Baked baby Camembert, house chutney 9.00 v
Sausage roll bites, Oxford sauce 6.50
Herby fishcakes, tartare, lemon 7.50
Vegetable pakoras, minted dip 5.50 v
Cheeky crispy pork, apple sauce 8.50
Bread, house marinated olives 5.00 v, pb



Starters

- Pan seared scallops, charred cauliflower, bacon jam, pancetta 12.95
Beal's Farm charcuterie, focaccia, house pickles 12.50
Today's soup of the day, artisan bread 6.50 v
Chicken liver parfait, mushroom brioche, truffle butter 9.50
Blue Clouds cheese, pear and walnut salad 8.00 v

Mains

- Roast rump of lamb, pulled shoulder croquette, minted peas, fondant potato 26.00
Amberley Ale battered fish and chips, mushy peas, tartare sauce 15.00
Johnnie's pie of the moment, buttery mash, vegetables 16.50
Roast chicken breast, confit drumstick, onion sage mash, hispi cabbage, bourguignon sauce 20.00
Chalk stream trout, local beetroot rosti, homemade ricotta, salsa verde 22.00
Smokey vegetable cassoulet, goats cheese bonbons, Amberley pesto 15.00 v
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 12.50 v, pb
Add corn fed chicken, Charlie's smoked trout or halloumi 4.00 v

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

- Catch of the day 24.00
Grilled halloumi, courgette, roasted pepper 19.00 v
10oz Rib-eye steak 29.00 Add sauce: Peppercorn, Stilton, Béarnaise 2.50
8oz Fillet steak 34.00 Add sauce: Peppercorn, Stilton, Béarnaise 2.50

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

Desserts

- Sticky banoffee pudding, butterscotch sauce, cinnamon and toffee gelato 7.50 v
Classic crumble, nutty topping, custard 7.50 v
Poached rhubarb, whipped mascarpone, raspberry 7.50 v
Peanut butter chocolate fondant, white chocolate soil, peanut butter gelato 7.50 v
Selection of Mooka gelato or sorbet served with a tuile 2.50 per scoop v
Black Horse Sussex cheeseboard, chutney, apple, celery, quince and crackers 12.00 v

Sunday Roast 19.95 (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.

Sunday Menu

Two courses £27 per person

Three courses £34 per person



Starters

Today's soup v

Chicken liver parfait, apple salad, Sussex sourdough

Baked baby Camembert, spiced chutney, artisan bread v

Herby fishcakes, house salad, tartare

Mains

Roast rib of beef or our guest roast served with roast potatoes, cauliflower cheese, carrot and swede mash, seasonal vegetables, Yorkshire pudding

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

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 v, pb

Add corn fed chicken, Charlie's smoked trout or halloumi v

Cottage pie, cheesy crumb, seasonal vegetables

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

Catch of the day

Grilled halloumi, courgette, roasted pepper v

Sides Hand cut chips, seasonal vegetables, truffle fries, house salad v (4.50 supplement)

Desserts

Classic crumble, nutty topping, custard v

Poached rhubarb, whipped mascarpone, raspberry v

Hot chocolate pudding, salted caramel sauce v

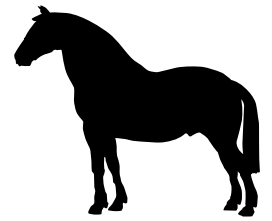
Black Horse Sussex cheeseboard, chutney, apple, celery, quince and crackers v (3.00 supplement)

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

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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 treat in the countryside

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

The Blackberry Spritz 10.00

adding a little zing to your evening

Contractor's gin, lemon and ginger tea,
crème de mure, Nyetimber Classic

Johnny Collins 9.00

refreshing everyday sipper

Makers Mark whiskey, freshly squeezed lemon,
sugar syrup and soda

Cosmopolitan 9.00

a perfect balance of tangy and sweet

Chilgrove Vodka, freshly squeezed lime juice,
Cointreau, cranberry juice

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 fresh sparkling mocktail

Cranberry juice, grenadine, freshly squeezed lime
and soda

Gin

Chilgrove 3.70

Bombay Sapphire 3.70

Tanqueray 3.70

Hendricks 4.20

Monkey 47 4.50

Contractor's 4.20

Aviation 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 4.50

Longman's best bitter 4.80

Bierra Moretti 6.30

Symonds Cider 5.50

Brixton 6.25

Amstel 5.30

Guinness 6.30

Neckoil IPA 6.50

Bottle Beer and Cider

Heineken 0% (alcohol free) 3.30

Longman Lager 3.50

Old Mout Cider 5.75

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

Soft Drinks

Juice: Apple, Orange, Cranberry 2.75

Ginger Beer, Lemonade 2.25

Coke, Diet Coke (330ml) 3.00

Appletiser 3.00

Coffee and Teas from 1.50

Union Hand Roasted Coffee

Speciality teas from East India Tea Company

We are open from 11am, seven days a week.

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





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

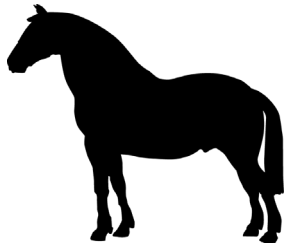
A children's roast dinner is available on Sundays

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.



White

175ml / 250ml / bottle

1	Chardonnay Hamilton Heights <i>South Eastern, Australia</i>	6.20 / 7.25 / 23.50
2	Trebbiano Senso Rubicone <i>Emilia Romagna, Italy</i>	26.50
3	Picpoul de Pinet Sel et de Sable <i>Languedoc, France</i>	8.20 / 10.20 / 29.00
4	Sauvignon Blanc Organic Domaine de la Grand Courtade <i>Languedoc, France</i>	8.50 / 11.00 / 29.95
5	Viognier Pennautier <i>Languedoc, France</i>	30.00
6	Pinot Grigio Organic Boira <i>Veneto, Italy</i>	8.95 / 11.25 / 30.50
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	Marqués de Riscal Rueda Organic <i>Rueda, Spain</i>	35.50
10	Mâcon Lugny Domaine de Rochebin <i>Burgundy, France</i>	38.50
11	Chablis Cuvée Emeraude Domaine Gautheron <i>Burgundy, France</i>	49.50
12	Givry Blanc Cuvée Amélie Domaine Besson <i>Burgundy, France</i>	57.00

Rosé

175ml / 250ml / bottle

20	Cinsault Rosé La Vigneau <i>Languedoc, France</i>	6.20 / 7.95 / 23.50
21	Piquepoul Noir Rosé Foncalieu <i>Languedoc, France</i>	8.50 / 10.95 / 29.50
22	Château Paradis <i>Provence, France</i>	9.50 / 12.50 / 34.00
23	Whispering Angel Château d'Esclans	55.00
24	Whispering Angel Château d'Esclans (magnum) <i>Provence, France</i>	110.00

Dessert

125ml / ½ bottle

25	Sauvignon Blanc Late Harvest La Playa <i>Colchagua Valley, Chile</i>	9.95 / 26.50
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Red

175ml / 250ml / bottle

30	Shiraz Hamilton Heights <i>South Eastern, Australia</i>	6.50 / 7.95 / 24.50
31	Merlot Los Caminos <i>Colchagua Valley, Chile</i>	7.95 / 10.20 / 27.00
32	Primitivo di Salento Doppio Passo <i>Puglia, Italy</i>	31.50
33	Sangiovese Boira Organic <i>Marche, Central Italy</i>	31.50
34	Tempranillo Petit Verdot Biodynamic <i>La Mancha, Spain</i>	32.50
35	Pinot Noir 1620 Lorgeril <i>Languedoc, France</i>	9.50 / 11.50 / 32.50
36	Malbec Punto Alto Organic <i>Mendoza, Argentina</i>	9.50 / 11.50 / 32.50
37	Azabache Rioja Crianza Organic <i>Rioja, Spain</i>	9.95 / 12.20 / 34.00
38	Corbières Château Fabre Organic <i>Languedoc, France</i>	33.50
39	Côtes du Rhone Villages Séguret l'Amandine <i>Southern Rhône, France</i>	36.00
40	Fleurie Poncié Domaine Patrick Tranchand <i>Beaujolais, France</i>	37.00
41	Pinotage Laibach <i>Stellenbosch, South Africa</i>	38.00
42	Château Gachon Montagne St Émilion <i>Bordeaux, France</i>	38.00
43	Valpolicella Ripasso Organic Gorgo <i>Veneto, Italy</i>	39.50
44	Pinot Noir Roaring Meg Mt. Difficulty <i>Central Otago, New Zealand</i>	42.00
45	Savigny les Beaune Les Gollards <i>Burgundy, France</i>	55.00
46	Château de la Coste Margaux <i>Bordeaux France</i>	67.00

Sparkling

125ml / bottle

50	Prosecco Rosé Barocco <i>Veneto, Italy</i>	6.95 / 31.50
51	Prosecco Era Organic <i>Veneto, Italy</i>	7.20 / 34.50
52	Champagne Vauban Frères Brut <i>Champagne, France</i>	44.00
53	Nyetimber Classic Cuvée	11.00 / 52.50
54	Nyetimber Classic Cuvée (half)	29.50
54	Nyetimber Classic Cuvée (magnum) <i>West Sussex, England</i>	110.00
55	Nyetimber Rosé Brut <i>West Sussex, England</i>	13.50 / 65.00
56	Champagne Laurent Perrier Rosé <i>Champagne, France</i>	102.00
57	Champagne Laurent Perrier Blanc de Blancs <i>Champagne, France</i>	140.00

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*