

## SNACKING & STARTERS

**TOASTED BREAD, OLIVES, OLIVE OIL & BALSAMIC VINEGAR**  
(v, gfo) 6.50

**SALT & PEPPER SQUID**  
Garlic aioli, parmesan & lemon 8.50

**NDUJA BUTTER CHICKEN SKEWERS**  
Pitta bread and baconaise (gfo) 8.50

**MISO TENDERSTEM BROCCOLI**  
Ricotta, hot chilli oil & sesame (v,gf) 7.50

**SCOTCH EGG**  
Chorizo jam & celeriac remoulade 9.00

**THE BLACK HORSE HUMMUS**  
Pickles, sesame seeds & toast (ve/gfo) 7.00

**BEEETROOT CURED SALMON BRUSCHETTA**  
Horseradish cream cheese & soft boiled egg (gfo) 9.50

**HAM HOCK TERRINE**  
Black Horse brown sauce, mixed salad leaves & toast (gfo) 9.00

## SHARING BOARDS

**MEAT BOARD**  
Nduja butter chicken skewers, scotch egg, ham hock terrine, smoked BBQ pulled brisket mac & cheese, olives, dips & bread. (28.00 for 2 / 40.00 for 4)

**VEG BOARD**  
Miso tenderstem broccoli, hummus, stuffed peppers, truffle mac & cheese, olives, dips & bread. (26.00 for 2 / 38.00 for 4 to share)

**SLIDERS BOARD**

- Pork and chorizo jam
- Smoked BBQ pulled brisket, burger sauce
- Buttermilk chicken, blue cheese mayonnaise
- Lamb kofta, charred cucumber tzatziki

4 slider burgers served with fries & slaw 28.00

## LOADED FRIES

**SKIN ON FRIES** (ve,gf) 4.50

**MOZZARELLA & CHEDDAR SKIN ON FRIES** (v,gf) 6.00

**BACON, MOZZARELLA & CHEDDAR SKIN ON FRIES** (gf) 7.00

**PARMESAN & TRUFFLE AIOLI** (gf) 7.50

**HOISIN, CRUSHED PEANUTS, CHILLI & SPRING ONIONS** 8.00

**STEAK, PEPPERCORN SAUCE & CRISPY ONIONS** 10.50

PLEASE ASK A MEMBER OF OUR TEAM IF YOU HAVE ANY QUESTIONS ABOUT ALLERGIES  
VEGETARIAN - V | VEGAN - VE | GLUTEN FREE - GF |  
VEGAN OPTION - VEO | GLUTEN FREE OPTION - GFO

wi-fi password: drinkmoreplease

## MAINS

**PASTA OF THE WEEK**  
Please ask your server for todays dish (gfo)

**WILD MUSHROOM, & SPINACH ARANCINI**  
Mozzarella, sundried tomato pesto and truffle aioli (vegan option available) 16.50

**PIE OF THE WEEK.**  
Tenderstem broccoli, buttered root veg mash & gravy 16.00

**ALE BATTERED FISH & CHIPS**  
Haddock or Vegan Banana Blossom with tartare, mushy peas & hand cut chips 17.00

**HAM, EGG & CHIPS**  
Norfolk honey mustard glazed ham, chargrilled pineapple, free range fried eggs & hand cut chips (gfo) 14.00

**NORFOLK SAUSAGE & MASH**  
Seasonal greens, onion & ale gravy, crispy onions (vegetarian sausages available, gfo) 15.00

**PAN ROASTED CHICKEN SUPREME**  
Potatoes, spinach & madras gravy 16.50

**PORK CORDON BLEU**  
Binham blue, norfolk ham, tenderstem broccoli & honey mustard mayonnaise 17.50

**CATCH OF THE DAY**  
Brown shrimp new potatoes, yuzu hollandaise and greens 19.50

**10oz BAVETTE STEAK**  
Confit tomato, garlic mushrooms, triple cooked hand cut chips (gfo) 22.00  
+ peppercorn sauce 3.00

## BURGERS

**SMOKED BBQ PULLED BRISKET BURGER**  
USA cheese sauce, smoked bacon, gherkin, burger sauce, lettuce, brioche bun, slaw & fries (gf option) 16.00

**BUTTERMILK CHICKEN BURGER**  
Blue cheese mayonnaise, hash brown, lettuce, brioche bun, slaw & fries (gf option- grilled chicken) 16.00

**SWEET POTATO AND CORN BURGER**  
Red onion jam, garlic aioli, lettuce, brioche bun, slaw & fries (gfo,v) 16.00

**GRILLED LAMB KOFTA**  
Charred cucumber tzatziki, pickled red onion, lettuce, brioche bun, slaw and fries (gfo) 17.00

**UPGRADE YOUR FRIES**

- mozzarella & cheddar (gf)
- bacon, mozzarella & cheddar (gf)
- parmesan & truffle aioli (gf)
- hoisin, crushed peanuts, chilli & spring onions

all 4.00

## SWEET

**DOUBLE CHOCOLATE BROWNIE**  
Dulce de leche, brandy snap & vanilla ice cream (gf) 7.50

**BALSAMIC STRAWBERRY PANNA COTTA**  
Strawberry coulis & caramelised white chocolate (gf) 8.50

**CINNAMON ROLL BREAD & BUTTER PUDDING**  
Kahlua butterscotch and coffee ice cream 8.50

**ICE CREAM**  
A selection of ice cream and sorbets, please ask for todays flavours 1.50 per scoop