

Classics Menu

Monday to Friday. Lunch: 12 to 2pm Dinner: 5 to 8.30pm

Saturday. Lunch: 12 - 2.30pm Dinner: 5 to 8.30pm

Sunday. 12 to 6pm



Starters

Today's soup, artisan bread 6.50 v

Chicken liver parfait, roast figs, brioche 8.00

Charlie's smoked trout, heritage beetroot,
sour cream 10.00 gf

Wild mushrooms on sourdough, crispy poached
egg, Gran Mantovano shavings 8.00 v

Nibbles

Chicken & ham croquettes, sweet chilli mayo 7.00

Spiced vegetable pakoras 5.00 v, pb, gf

Baked baby Camembert 8.50 v

Sausage roll bites with Oxford sauce 6.00

Monkfish scampi 8.50

'Coburn & Baker' focaccia and olives 5.00 v, pb

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

Catch of the day 23.00 gf

8oz Ribeye steak 26.00 gf add a sauce 2.50: Peppercorn gf Stilton gf Béarnaise v, gf

8oz Fillet steak 32.00 gf add a sauce 2.50: Peppercorn gf Stilton gf Béarnaise v, gf

Grilled halloumi, courgette & roasted pepper 18.00 v, gf

Cajun marinated poussin 23.00 gf

Mains

Minute steak sandwich, baby watercress & red onion marmalade, house salad, truffle fries 14.00

Crispy tofu & cauliflower, pea & leek fricassee 15.00 v, pb, gf

Roast chicken breast, potato fondant, peas a la française 16.00 gf

Amberley Ale battered fish, chips & mushy peas 15.00

Johnnie's pie of the moment, buttery mash, seasonal vegetables 16.50

Roast squash & courgette risotto, homemade ricotta 14.00 v, gf

Sides *all 4.50*

Hand cut chips, truffle fries, seasonal vegetables, house salad *all v, pb, gf*

Desserts *all 7.50*

Blackberry & lemon frangipane slice, amaretto cream v, n

Seasonal crumble & custard v, gf

Chocolate brownie, white chocolate cream, fudge ice cream v

Black Horse cheese board (9.00) v

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

Dietary information: v Vegetarian pb Plant based gf Gluten free n Contains nuts

All our food is cooked fresh to order and can quite often be changed to accommodate specific dietary needs

All of this menu is available to Take Away and enjoy at home with a 20% discount
Please see our website www.amberleyblackhorse.co.uk or ask a member of staff for more details.

Monday to Friday. Lunch: 12 to 2pm Dinner: 5 to 8.30pm
Saturday. Lunch: 12 - 2.30pm Dinner: 5 to 8.30pm
Sunday. 12 to 6pm



Starters

Today's soup, artisan bread 6.50 v
Wild mushrooms on sourdough, crispy poached egg,
Gran Mantovano shavings 8.00 v
Pan seared scallops, charred cauliflower, chicken & ham croquette,
toasted hazelnut 13.50 n
Southdown's venison tartare, juniper pickled blackberries,
Oxford sauce, Hallgate Farm egg 12.00
Charlie's smoked trout, lemon panna cotta, watercress 10.00
Heritage beetroot, honey-whipped goats' cheese, pickled fennel 8.00 v

Nibbles

Chicken & ham croquettes with sweet chilli
mayo 7.00
Spiced vegetable pakoras 5.00 v, pb, gf
Baked baby Camembert 8.50 v
Sausage roll bites with Oxford sauce 6.00
Monkfish scampi 8.50
'Coburn & Baker' focaccia and olives 5.00 v, pb

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

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8oz Ribeye steak 26.00 gf add a sauce 2.50: Peppercorn gf Stilton gf Béarnaise v, gf
8oz Fillet steak 32.00 gf add a sauce 2.50: Peppercorn gf Stilton gf Béarnaise v, gf
Grilled halloumi, courgette & roasted pepper 18.00 v, gf
Cajun marinated poussin 23.00 gf

Mains

Roast chicken supreme, root vegetable pressing, pulled leg meat, charred carrot, savoy 17.00 gf
Crispy cauliflower & spiced falafel salad, pomegranate seeds, mint yogurt 14.50 v, pb, gf
Amberley Ale battered fish, chips & mushy peas 15.00
Mackerel fillets, orange braised fennel, potato fondant, baby leeks, sweet peas 19.00 gf
Pigeon breast, black pudding bon bon, roast celeriac, charred apple, red currant sauce 18.00
Mushroom & spinach en crouete, barley risotto, greens 16.00 v
Johnnie's pie of the moment, buttery mash, seasonal vegetables 16.50

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

Sunday Roast

Served every Sunday. 12 to 6pm

Roast Rib of beef 19.50
or Special Roast of the Day

*Both served with beef dripping potatoes,
Yorkshire pudding and our infamous
selection of vegetables*

Desserts all 7.50

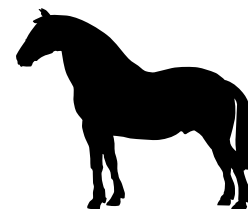
Blackberry & lemon frangipane slice, amaretto cream v, n
Seasonal crumble & custard v, gf
Coffee panna cotta, hazelnut crèmeux, vanilla fudge, cocoa nib tuille v, gf, n
Baked orange tart, meringue gems, caramelised fig, basil cress v
Salted caramel chocolate mousse v, gf
Black Horse cheese board (9.00) v

————— 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 available.



Cocktails *all 9.00*

Hazel Eyed Martini

Chilgrove vodka, Kahlua, Union hand roasted cold brew coffee, roasted hazelnut syrup

A Sour's

Choice of either Chilgrove gin, Johnnie Walker or Disarrano, shaken with freshly squeezed lime and sugar syrup

Manhattan

Woodford rye whiskey, Rosso Vermouth and Angostura Bitters

Boulevardier

Makers Mark, Rosso Vermouth, Campari

Daiquiri

Bacardi white rum, Chambord, grenadine, freshly squeezed lime and sugar syrup

Mocktail *5.00*

Shirley Temple (non alcoholic)

Fever-Tree ginger ale, grenadine, squeeze of fresh lemon

Gin & Tonic *from 6.20*

Chilgrove. Pinkster. Tanqueray Sevilla

Served with a Fever-Tree Tonic: (Elderflower, Premium Indian Tonic Water, Refreshingly Light, Mediterranean, Aromatic, Premium Ginger Ale)

Draught Beer and Cider

Amstel	2.65 half / 5.10 pint
Birra Moretti	2.75 half / 5.30 pint
Symonds Cider	2.45 half / 4.90 pint
Longmans Best Bitter	2.25 half / 4.40 pint
Amberley Ale	2.15 half / 4.10 pint

Bottle Beer and Cider

Peroni	4.00
Longman Lager	3.00
Heineken 0%	4.00
Old Mout Cider	4.00
Kiwi & Lime, Strawberry & Pomegranate	

Soft Drinks

Juice: Apple, Orange, Cranberry	2.00
Ginger Beer, Lemonade	2.00
Coke, Diet Coke (330ml)	3.00
Appletiser, J20	3.00

Coffee and Teas *from 2.00*

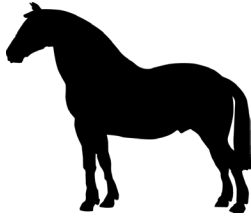
Union hand-roasted coffee
Speciality teas from East India Tea Company

Special occasion or sumptuous treat?

You can pre-order a selection of Tom's favourite dishes to either enjoy here or to take-away. For inspiration see below but we can source whatever you wish.

Whole grilled lobster, Dover Sole, Chateaubriand with béarnaise (serves 2). *Market price all served with house salad, truffle fries and confit garlic aioli*

These dishes should be pre-ordered at least three days in advance. Thank you.



White

175ml / 250ml / bottle

1	Chardonnay Hamilton Heights <i>South Eastern, Australia</i>	5.80 / 7.25 / 22.95
2	Sauvignon Blanc Duc de Chapelle <i>Languedoc, France</i>	6.25 / 8.25 / 23.95
3	Pinot Grigio Portenova <i>Veneto, Italy</i>	6.55 / 8.55 / 25.50
4	Chenin Blanc Backsberg <i>Western Cape, South Africa</i>	6.80 / 8.80 / 26.50
5	Picpoul de Pinet Sel et de Sable <i>Languedoc, France</i>	7.80 / 9.80 / 27.50
6	Loureiro Vinho Verde <i>Minho, Portugal</i>	8.10 / 9.80 / 29.00
7	Sauvignon Blanc Turning Heads <i>Marlborough, New Zealand</i>	8.80 / 10.80 / 29.50
8	Viognier Pennautier <i>Languedoc, France</i>	30.00
9	Gavi Cortese Tenuta Neirano <i>Piedmont, Italy</i>	30.50
10	Mâcon Lugny Domaine de Rochebin <i>Mâconnais, France</i>	35.00
11	Chablis Domaine N & G Fèvre <i>Chablis, France</i>	42.50
12	Givry Blanc Cuvée Amélie Domaine Besson <i>Burgundy, France</i>	50.00

Rosé

175ml / 250ml / bottle

16	Pinot Grigio Ramato Il Barco <i>Veneto, Italy</i>	5.80 / 7.80 / 22.50
17	Château Paradis <i>Coteaux d'Aix, France</i>	8.25 / 10.80 / 30.50
18	Whispering Angel Château d'Esclans	39.50
18a	Whispering Angel Château d'Esclans (magnum) <i>Côtes de Provence, France</i>	76.00

Red

175ml / 250ml / bottle

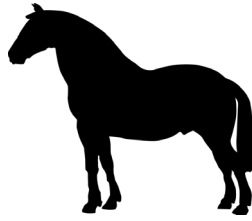
22	Shiraz Hamilton Heights <i>South Eastern, Australia</i>	5.80 / 7.25 / 22.95
23	Merlot Los Caminos <i>Colchagua Valley, Chile</i>	7.25 / 9.25 / 25.50
24	Montepulciano d'Abruzzo Riserva Tor Del Colle <i>Abruzzo, Italy</i>	26.00
25	Vega Tinto Douro Valley <i>Douro, Portugal</i>	28.00
26	Primitivo di Salento Doppio Passo <i>Puglia, Italy</i>	29.00
27	Corbieres Château Fabre <i>Languedoc, France</i>	30.00
28	Pinot Noir 1620 <i>Languedoc, France</i>	8.25 / 10.80 / 30.50
29	Malbec Alpataco Familia Schroeder <i>Patagonia, Argentina</i>	8.35 / 11.00 / 32.00
30	Bodegas Taron Crianza Rioja Alta <i>Rioja, Spain</i>	9.00 / 11.25 / 32.00
31	Hamelin Bay Rampant Red <i>Margaret River, Australia</i>	34.50
32	Côtes du Rhone Villages Seguret l'Amandine <i>Southern Rhône, France</i>	34.50
33	Fleurie Poncié, Domaine Patrick Tranchand <i>Beaujolais, France</i>	36.50
34	Pinot Noir Roaring Meg Mt. Difficulty Pinot Noir Roaring Meg Mt. Difficulty (magnum) <i>Central Otago, New Zealand</i>	39.50 89.00
35	Château de Valois <i>Pomerol, France</i>	59.50

Sparkling

125ml / bottle

39	Prosecco Spumante Azzillo <i>Veneto, Italy</i>	5.95 / 28.50
40	Les Quarterons Crémant de Loire Brut <i>Loire Valley, France</i>	36.00
41	Champagne Vauban Frères Brut <i>Champagne, France</i>	40.00
42	Nyetimber Classico Cuvée	10.25 / 49.00
42a	Nyetimber Classico Cuvée (half)	26.00
42b	Nyetimber Classico Cuvée (magnum) <i>West Sussex, England</i>	100.00
43	Nyetimber Rosé Brut <i>West Sussex, England</i>	12.25 / 59.00
44	Champagne Laurent Perrier Rosé <i>Champagne, France</i>	98.00

All wines have an alcohol content of between 9% and 15%. We reserve the right that when a particular vintage or wine is not available, an alternative will be offered in every confidence. Wines by the glass are also available in 125ml measure on request.



Takeaway Wines

We are delighted to now offer a selection of our favourite wines to enjoy in your own home. Choose 6 bottles (mixed) and take a further 5% off the total.

Sparkling

	<i>bottle</i>
40 Les Quarterons Crémant de Loire Brut <i>Loire Valley, France</i>	25.00

White

	<i>bottle</i>
1 Chardonnay Hamilton Heights <i>South Eastern, Australia</i>	12.00
2 Sauvignon Blanc Duc de Chapelle <i>Languedoc, France</i>	12.50
3 Pinot Grigio Portenova <i>Veneto, Italy</i>	13.50
5 Picpoul de Pinet Sel et de Sable <i>Languedoc, France</i>	15.00
6 Loureiro Vinho Verde <i>Minho, Portugal</i>	16.50
12 Givry Blanc Cuvée Amélie Domaine Besson <i>Burgundy, France</i>	30.00

Rosé

	<i>bottle</i>
16 Pinot Grigio Ramato Il Barco <i>Veneto, Italy</i>	12.50
17 Château Paradis <i>Coteaux d'Aix, France</i>	18.00

Red

	<i>bottle</i>
22 Shiraz Hamilton Heights <i>South Eastern, Australia</i>	12.00
26 Primitivo di Salento Doppio Passo <i>Puglia, Italy</i>	15.00
29 Malbec Alpataco Familia Schroeder <i>Patagonia, Argentina</i>	17.00
28 Pinot Noir 1620 <i>Languedoc, France</i>	18.00
33 Fleurie Poncié, Domaine Patrick Tranchand <i>Beaujolais, France</i>	20.00