



GARDEN ROOM BREAKFAST

Served daily from 9.00am to 11.00am - Serving speciality teas and Union hand roasted coffee

Selection of cereals, pastries, fruit salad, berry compote and Greek yoghurt £6.50

Black Horse full English £12.50

Just let us know if you would like black pudding and how you would like your eggs cooked

Vegetarian or vegan cooked breakfast £10.50

Toasted English muffin with poached eggs and hollandaise £7.50

Why not add?

Crispy streaky bacon £8.50 Our locally smoked trout £9.50 Mushrooms and spinach £8.50

Breakfast ciabatta with sausage or bacon £6.00

Smoked trout and scrambled eggs on Sussex best toasted sourdough £10.00

SET LUNCH MENU

Tuesday to Saturday: 12.00pm to 2.30pm

2 courses £19.95 - 3 courses £24.95

Homemade soup of the day, artisan bread

Mixed game sausage roll, celeriac, apple and fennel remoulade

Hot smoked salmon, horseradish sour cream, homemade crumpet

Ham hock terrine, pickled vegetables, sweet mustard dressing, sourdough

Winter vegetable pressing, salt baked beetroot, homemade ricotta

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Amberley ale battered fish and chips, mushy peas, house tartare

Catch of the day, roasted new potatoes, house salad, confit garlic aioli

Johnnies pie of the moment, buttery mash, seasonal veg

Seared calves liver, smoked bacon, mustard mash, crispy onions

Wild mushroom risotto, crispy Hallgate farm egg, grana mantovano

Classic moules marinière, seasoned fries, artisan bread

Grilled 6oz ribeye steak, confit garlic aioli, house salad, truffle fries

BBQ glazed feather blade of beef, farmhouse dripping potato, winter greens

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Winter fruit crumble and custard

Maple pecan pie, whipped mascarpone

Chocolate fudge brownie, peanut butter ice cream

Spiced berry and lemon meringue éclair

Cheese served with classic accompaniments:

2 cheese £2.50 supplement 3 cheese £3.50 4 cheese £4.00

*All dishes are available individually,
please see a member of the team for a priced menu*

LIGHT LUNCH & BAR SNACKS

Tuesday to Saturday: 11.00am to 3.30pm

Nibble platter £24.00

Baked baby Camembert, wild boar sausages, ham hock terrine, cured meats
Charlie's trout, sausage roll bites, vegetable samosa and pakora

Monkfish scampi with house tartare £6.95

Goats cheese and pearl pepper bruschetta £4.50

House marinated olives £3.50

Classic croque monsieur, house salad £10.00

Quiche of the day, house salad £10.00

Sausage roll bites with spicy oxford sauce £5.00

Wild boar and apple sausages, honey and mustard mayonnaise £6.50

Spiced vegetable pakoras, mint yoghurt £4.00

Salads:

Grilled chicken Caesar salad, crispy anchovies £14.50

Winter superfood salad, lentils, giant couscous, seeds, butternut,
pickled veg, pomegranate dressing £13.50

Hot smoked salmon niçoise £15.00

Sandwiches (all served on ciabatta with house salad):

Black horse club sandwich £10.00

Giant fish fingers, house tartare, crispy leaf £10.00

Grilled halloumi, med veg and Amberly pesto £9.00

(add fries for £2.00)

Pastries, Cakes, Tea and Coffee

Our selection of homemade sweet and savoury treats and cakes are
available daily, alongside freshly prepared pastries from Coburn and Baker

Speciality teas from East India Tea Company

Union hand roasted coffee

Please inform a member of staff of any allergies or special dietary requirements.

Game may contain shot. Fish may contain bones. Parties of eight and above are subject to a discretionary 12.5% service charge.

www.amberleyblackhorse.co.uk

Amberley Black Horse offers eleven en-suite bedrooms, private dining for up to twenty guests in our Tack Room, afternoon tea, wakes, private parties, weddings, outside catering, dinner parties at your home and much, much more!

Speak to a member of our team to see how we can help, we have so much to offer.



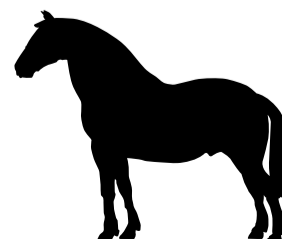
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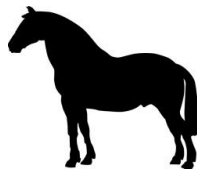


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Amberley Black Horse





STARTERS

- Soup of the day, Coburn and Baker artisan bread £6.50
Pan seared scallops, winter vegetable pressing, bacon jam, smoked bacon crumb £12.50
Sweet and sour partridge, Kimchi salad, sesame tuile £9.00
Curried cauliflower, vegetable samosa, mango chutney, minted yoghurt, pomegranate £7.00
Braised pig cheek, parsnip, whisky and haggis sauce £8.00
Charlie's Wiltshire smoked trout, Hallgate farm egg, horseradish cream, homemade crumpet £12.00

MAIN COURSES

- Johnnie's pie of the moment, buttery mash, seasonal veg £16.50
Baked cod loin, truffled pea croquette, samphire, tomato and brown crab beurre blanc £21.00
BBQ glazed venison, sweetcorn succotash, confit potato, pickled girolles, mushroom ketchup £22.00
Pan roasted salmon, fine beans, olive tapenade, cured tomatoes, pommes anna, Amberley pesto £18.00
Amberley ale battered haddock and chips, mushy peas, house tartare £15.00
Roasted squash polenta cake, pearl peppers, rocket, homemade ricotta, romesco sauce £14.50

FROM THE GRILL

All grills are served with truffle fries, confit garlic aioli and house salad

- 10oz Ribeye steak £25.00
8oz Fillet steak £29.00
Why not add a sauce? Peppercorn, Stilton, Bearnaise £2.00

- Whole lobster £30.00
Whole Cajun marinated Poussin £21.00
Marinated Cypriot haloumi, grilled vegetables £17.00
Catch of the day £21.00

SIDE DISHES

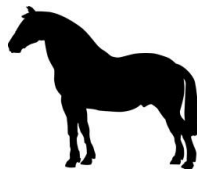
- Truffle fries / Hand cut chips / Seasonal vegetables / House salad £4.00

DESSERTS - All £7.50

- Spiced pumpkin pie, gingerbread ice cream, sweet and salty seeds
Lemon and raspberry trifle, white chocolate cream, sorbet, micro basil
Baked apple, clotted cream panna cotta, caramelised almond, apple and blackberry sorbet
Winter crumble and custard
Chocolate marquise, hazelnut crèmeux, fudge ice cream

- Local cheese served with classic accompaniments
2 cheeses £8.50 3 cheeses £9.50 4 cheeses £10.00

Please inform a member of staff of any allergies or special dietary requirements.
Game may contain shot. Fish may contain bones.
Parties of eight and above are subject to a discretionary 12.5% service charge.



SAMPLE SUNDAY LUNCH MENU

STARTERS

- Soup of the day, artisan bread £6.50
- “Springs” hot smoked salmon salad, pickled cucumber, horseradish sour cream £9.00
- Black pudding scotch egg, celeriac remoulade £8.00
- Sussex baked heritage tomatoes on toast, Amberley pesto £7.50
- Sussex venison tartare, juniper pickled blackberries, spicy oxford sauce, crispbreads £10.50

MAIN COURSES

- Roast rib of southdowns beef £19.50
- Roast loin and belly of pork, sausage meat stuffing £18.00
- Both served with beef dripping roasted potatoes, cauliflower cheese, seasonal vegetables, carrot and swede mash, Yorkshire pudding
- Johnnie’s pie of the moment, buttery mash, seasonal veg £16.50
- Amberley ale battered fish and chips, mushy peas, homemade tartare £15.00
- Baked cod loin, pommes anna, curried cauliflower, vegetable samosa £20.00
- Slow cooked beef casserole, thyme dumpling, buttery mash £16.50
- Winter superfood salad, couscous, lentils, squash, pickles, pearl peppers, pomegranite £14.00

SIDE DISHES

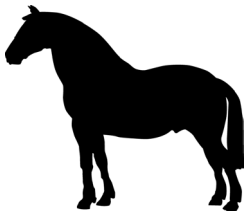
- Truffle fries / Hand cut chips / Seasonal vegetables / House salad £4.00

DESSERTS - All £7.50

- Traditional crumble and custard
- Chocolate tart, black cherry parfait, white chocolate cremeaux
- Warm banana cake, pineapple and passionfruit compote, mango sorbet
- Plum and rum frangipane tart, whipped mascarpone

- Cheese served with classic accompaniments
- 2 cheese £8.50 3 cheese £9.50 4 cheese £10.00

Please inform a member of staff of any allergies or special dietary requirements.
Game may contain shot. Fish may contain bones.
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White

	175ml	250ml	BTL
TREBBIANO RUBICONE SENSO 2018 ITALY Light and dry on the palate with notes of green apples, white flowers, pears and citrus.			19.95
CHARDONNAY HAMILTON HEIGHTS 2018 AUSTRALIA A crisp acidity gives a wonderful lively mouth feel and the finish is long and smooth.	5.50	6.95	21.95
SAUVIGNON DUC DE CHAPELLE, PAYS d’Oc 2018 FRANCE Aromatic typically grassy with zesty lemon and lime.	5.95	7.95	22.95
PINOT GRIGIO PORTENOVA, 2018 ITALY Lemony and floral aromas - Excellent.	6.25	8.25	24.50
CHENIN BLANC BACKSBERG ESTATE PAARL 2019 SOUTH AFRICA Pear, green apple and cashew provide an array of aromatic characters.	6.50	8.50	25.50
PICPOUL DE PINET ‘SEL ET SABLE’ LANGUEDOC 2018 FRANCE Lovely smoky style great fruit ‘summer in a glass’	7.50	9.50	26.50
SAUVIGNON BLANC ‘TURNING HEADS’, MARLBOROUGH 2018 NZ A vibrant aroma of ripe gooseberries.	8.50	10.50	28.50
GAVI ‘CORTESE’ TENUTE NEIRANO, PIEDMONT 2018 ITALY Perfumed and mineral character peach and vanilla. A hot Italian.			29.50
RIOJA BLANCO TEMPRANILLO FINCAS DE AZABACHE 2018 SPAIN Notes of green apple, citrus and white flowers with a fresh acidity and fruity notes on the finish.			32.00
MACON LUGNY DOMAINE ROCHEBIN, BURGUNDY 2017/18 FRANCE Lovely mineral content.			34.00
SANCERRE DOMAINE MERLIN CHERRIER 2018 FRANCE Lovely grassy aroma and well balanced ripe flavours.			38.50
CHABLIS 1ER CRU ‘MONT DE MILIEU’ DOM. GAUTHERON 2017 FRANCE Long and rich, with fruity flavours and mineral notes.			45.00

Rose

	175ml	250ml	BTL
PINOT GRIGIO ‘RAMATO’ IL BARCO, VENETO 2018 ITALY Delicate perfumed aromas of peach and rose petals.	5.50	7.50	21.50
CHATEAU PARADIS ROSE COTEAUX D’AIX EN PROVENCE 2018 FRANCE The wine is well balanced with red fruit flavours and a fresh acidity.	7.80	10.50	29.50
WHISPERING ANGEL CHATEAU D’ESCLANS 2018 FRANCE A pale pink with notes of summer berries, watermelon and blossom.			36.50

En Magnum

White

CHABLIS DOMAINE GAUTHERON 2017 FRANCE Floral aromas and fresh apple and mineral character.	89.50
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Rose

CHATEAU PARADIS ROSE COTEAUX D’AIX EN PROVENCE 2018 FRANCE The wine is well balanced with red fruit flavours and a fresh acidity.	65.00
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WHISPERING ANGEL CHATEAU D’ESCLANS 2018 FRANCE A pale pink with notes of summer berries, watermelon and blossom.	75.00
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Red

RIOJA CRIANZA BODEGAS TARON 2015 SPAIN Bright ruby red colour with aromas of fresh red berries, plum and cherry.	70.00
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PINOT NOIR ‘ROARING MEG’ MT. DIFFICULTY 2014 NZ It exhibits a lovely mix of red and black berry fruits with further complexity gained from oak spice.	85.00
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CHATEAU LA ROSE ST. GEORGES, ST. EMILION 2014 FRANCE Rich and rounded, the Merlot fruit shows soft plummy aromas on the nose with a slight pepper note from the Cabernet Franc.	98.00
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English Sparkling

NYETIMBER CLASSIC CUVEE NV ENGLAND Very fine and elegant with a great combination of intensity, delicacy and length.	100.00
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Red

	175ml	250ml	BTL
TEMPRANILLO SHIRAZ EL ZAFIRO 2017/18 SPAIN Cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.			19.95

SHIRAZ HAMILTON HEIGHTS 2018 AUSTRALIA Bursting full of blackberry and blackcurrant on the nose.	5.50	6.95	21.95
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MERLOT LOS CAMINOS COLCHAGUA VALLEY 2018 CHILE A rich silky textured red with black cherry and plum flavours, a hint of mineral character.	7.95	8.95	24.50
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PRIMITIVO DI SALENTO DOPPIO PASSO 2018 ITALY A fresh and aromatic red with an amazing concentration of plum, blackberry and chocolate.			27.00
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COTES DU RHONE ‘MISTRAL’ DOM. L’ AMANDINE 2017 FRANCE A vibrant young red fragrant with red fruits.	7.50	9.50	27.00
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MALBEC ALPATACO, FAMILIA SCHROEDER PATAGONIA 2018 ARGENTINA Complex nose with a combination of red fruits such as cherries and a hint of violets.	8.50	10.50	31.00
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RIOJA CRIANZA BODEGAS TARON 2016 SPAIN The wine displays a bright ruby red colour with aromas of fresh red berries, plum and cherry.	8.95	10.95	31.00
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BOURGOGNE PINOT NOIR DOMAINE MOIROTS 2017 FRANCE A deeply coloured and unusually intense Pinot Noir that shows flavours of autumn fruits mingled with mineral and leather supported by subtle tannins.			32.00
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CHATEAU GACHON MONTAGNE, ST. EMILION 2016 FRANCE A deep ruby wine with purple hues and a soft nose of cherry, cassis, and spice.			32.50
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PINOTAGE LAIBACH ESTATE STELLENBOSCH 2016 SOUTH AFRICA Big bold plum flavours and complex fruit whilst still retaining a smooth creamy texture.			34.00
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BODEGAS TARON RESERVA RIOJA ALTA 2008 SPAIN Notes of violets and cherries on the nose.			34.50
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COTES DE BROUUILLY ‘VOLCANIQUES’ JACQUES CHARLET 2018 FRANCE A subtle perfume of summer fruits leads on to a fleshy palate of ripe strawberry with a hint of minerality.			35.50
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PINOT NOIR ROARING MEG MT DIFFICULTY 2017/18 NZ It exhibits a lovely mix of red and black berry fruits.			38.50
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CROZES HERMITAGE DOMAINE DES REMIZIERES 2017 FRANCE Made from 100% Syrah from 45 year old vines in the Crozes-Hermitage appellation.			43.50
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BAROLO TENUTE NEIRANO 2014 ITALY This is a rich and powerful wine, velvety on the palate.			45.50
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CHATEAU VALOIS POMEROL 2015 FRANCE A beautiful Pomerol with an intense nose of red berries and plums.			58.50
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Sparkling Wines

	125ml	Half	BTL
PROSECCO BRUT EXTRA DRY NV ‘AZZILLO’, ITALY A delicately fruity aromatic bouquet with hints of flowers.	4.95		26.50

NYETIMBER CLASSIC CUVEE, SUSSEX, ENGLAND Very fine and elegant with a great combination of intensity, delicacy and length.	9.95	25.00	48.00
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NYETIMBER ROSE, SUSSEX, ENGLAND A beautiful, sunset pink colour. Aromas include a charming mix of fresh red fruits.	11.95		58.00
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NYETIMBER ‘TILLINGTON SINGLE VINEYARD’ 2013 SUSSEX, ENGLAND As the fine bubbles rise to the top of this pale gold wine, aromas of wild strawberries and raspberries emerge.			98.00
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Champagne

VAUBAN FRERES BRUT SPECIAL CUVEE NV A fruity nose with a fresh, light, lively and balanced palate, with a long lasting flavour.	9.95		34.50
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POL ROGER BRUT RESERVE NV Lovely honey ripeness compliments a lively lemony acidity.			59.00
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LAURENT PERRIER ROSE BRUT NV An expressive and fragrant pale pink rose with aromas of red and black fruits.			84.50
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DOM PERIGNON 2009 On the mouth the wine has remarkable persistence with slight tones of citrus zest.			190.00
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Pudding Wines

	125ml	Half	BTL
SAUVIGNON BLANC LATE HARVEST, LA PLAYS 2016 CHILE Sweet in the mouth, yet beautifully balanced with lingering fresh acidity.	7.95	22.50	

CHATEAU LES MINGETS SAUTERNES 2014 FRANCE A concentrated, luscious character, intense flavours of caramelized fruit.	8.95	26.50	
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QUADY ELYSIUM BLACK MUSCAT 2015 CALIFORNIA This spectacular dessert wine has an aroma of roses with black cherries and strawberries.		29.50	
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Patron's Cellar

	BTL
White Burgundy	
PULIGNY MONTRACHET DOMAINE JEAN PASCAL 2016	75.00
Lightly oak retaining butterscotch and hazelnuts hints, finishes with complex flavours of brioche.	
MEURSAULT LES GRAND CHARRONS DOMAINE MICHEL BOUZEREAU 2016	90.00
Exotic with the bouquet of toasted hazelnut, almond and butterscotch yet elegant and supple.	
Red Burgundy	
NUITS ST. GEORGES 'VIEILLE VIGNES' DOMAINE ALAIN MICHELOT 2015	80.00
Powerful, aromatic, wonderful texture, complex flavours of blackberry, blackcurrant and smoke.	
Bordeaux	
RESERVE DE LEOVILLE - BARTON ST. JULIEN 2014	75.00
Powerful and elegant with rich black fruits including plum and blackberry.	
LA DAME DE MONTROSE ST. ESTEPHE 2012	85.00
The palate is bright, supple and clean, the velvety, beautifully balanced tannic structure in full harmony with the toasted brioche and liquorice flavours.	
Rhone	
COTE ROTIE 'AMPODIUM' DOMAINE RENE ROSTAING 2016	105.00
This medium-bodied wine features classic notes of violets, spice and raspberries.	
En Magnum	
White	
CHABLIS DOMAINE GAUTHERON 2017 FRANCE	89.50
Floral aromas and fresh apple and mineral character.	
Rose	
CHATEAU PARADIS ROSE COTEAUX D'AIX EN PROVENCE 2018 FRANCE	65.00
The wine is well balanced with red fruit flavours and a fresh acidity.	
WHISPERING ANGEL CHATEAU D'ESCLANS 2018 FRANCE	75.00
A pale pink with notes of summer berries, watermelon and blossom.	
Red	
RIOJA CRIANZA BODEGAS TARON 2015 SPAIN	70.00
Bright ruby red colour with aromas of fresh red berries, plum and cherry.	
PINOT NOIR 'ROARING MEG' MT. DIFFICULTY 2014 NZ	85.00
It exhibits a lovely mix of red and black berry fruits with further complexity gained from oak spice.	
CHATEAU LA ROSE ST. GEORGES, ST. EMILION 2014 FRANCE	98.00
Rich and rounded, the Merlot fruit shows soft plummy aromas on the nose with a slight pepper note from the Cabernet Franc.	
English Sparkling	
NYETIMBER CLASSIC CUVÉE NV ENGLAND	100.00
Very fine and elegant with a great combination of intensity, delicacy and length.	