

## Nibbles

- Crispy fried tofu, beetroot ketchup 6.50 *v, pb*  
Duck spring rolls, sweet & sour sauce 7.00  
Vegetable pakoras, minted dip 5.00 *v, pb*  
Baby Camembert, house chutney 8.50 *v*  
Sausage roll bites, Oxford sauce 6.00  
Herby fishcakes, tartare 7.50  
Bread & olives 5.00 *v, pb*

## Starters

- Pan seared scallops, lemon salad 12.50  
Sweet potato falafel, homemade flatbread, tabouleh salad 8.00 *v*  
Beal's Farm Charcuterie board, fresh focaccia, house pickle 12.00  
Today's soup with Coburn & Baker artisan bread 6.50 *v*  
Chicken & ham hock terrine, mushroom brioche, truffle butter 9.00

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

- 10oz ribeye steak 28.00 Add a sauce 2.50 Peppercorn Stilton Bernaise  
8oz fillet steak 32.00 Add a sauce 2.50 Peppercorn Stilton Bernaise  
Cajun marinated poussin 21.00  
Grilled halloumi, courgette & peppers 18.00 *v*  
Catch of the day 24.00

## Mains

- Chalk stream trout, warm niçoise salad 18.00  
Pot roasted veal rump, herb polenta, tenderstem, chimichurri 22.00  
Corn fed chicken breast, Chiddingfold cabbage, baby leeks, sweet peas, roasted Jersey royals, herb butter sauce 18.00  
Superfood salad, a bigger portion of our famous house salad topped with turmeric couscous, lentils, broad beans, roast sweet potato, beetroot, avocado and cauliflower 12.00 *v, pb*  
Add grilled chicken or Charlie's smoked trout 3.50  
Johnnie's pie of the moment, buttery mash, seasonal vegetables 16.50  
Amberley Ale battered fish and chips, mushy peas 15.00  
Sussex wild mushroom risotto, crispy poached egg, Old Sussex shavings 15.00 *v*

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

## Desserts

- Nyetimber poached rhubarb, whipped mascarpone, ginger shortbread 7.50 *v*  
Classic crumble, nutty topping & custard 7.50 *v*  
Hot chocolate fondant, white chocolate cream, hazelnut tuile, caramelised white chocolate gelato 7.50 *v*  
Bitter lemon posset, local strawberries, granola 7.50 *v*  
Choose a selection of the local Mooka gelato or sorbet, served with a tuile 6.00  
Black Horse Sussex cheeseboard 9.00 *v*



*Dietary information:*

*v* Vegetarian

*pb* Plant based

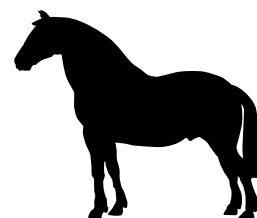
*A discretionary 10% service charge will be added to your bill.*

*Please inform our staff of any allergies of special dietary requirements.*

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

*This is a popular selection of our drinks.*

*Please do not hesitate to ask for further information on other spirits and drinks.*



## Cocktails

Black Horse Hazel Eyed Espresso Martini - *a tasty hidden treat in the countryside* 9.00

Chilgrove Vodka, Kahula, roasted hazelnut syrup and Union cold brew

Bees Knees - *succulent spring drink to cleanse and relax* 9.00

Chilgrove Gin, sweet honey and freshly squeezed lemon

Passion Daiquiri - *sweet long drink perfect for the sunshine* 9.00

66 white rum, passion fruit purée, freshly squeezed lime and a dash of sugar syrup

Gin or Whiskey Sour - *a perfect balance of sweet and sour, finished with a clean foamy top* 9.00

Chilgrove Gin or Johnnie Walker Red Label, freshly squeezed lime and sugar syrup

Shirley Temple - *a bittersweet, non-alcoholic drink* 5.00 or add Rum or Vodka 8.00

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

## Spirits

Chilgrove Gin 3.70

Tanqueray Sevilla 3.70

Monkey 47 4.10

Chilgrove Vodka 3.20

Johnnie Walker Red Label 3.20

Dead Mans Skull Spiced 3.50

66 White Rum 3.20

Add a Fever-Tree mixer 2.70

*Elderflower, Premium Indian Tonic Water,*

*Refreshingly Light, Mediterranean,*

*Aromatic, Premium Ginger Ale*

## Draught Beer and Cider

Amberley Ale 4.10

Bierra Moretti 5.30

Symonds Cider 5.20

## Bottle Beer and Cider

Heineken 0% (alcohol free) 3.10

Longman Lager 3.20

Old Mout Cider 4.00

*Kiwi and lime, strawberry and pomegranate*

*Berries and cherries 0% (alcohol free)*

## Soft Drinks

Juice: Apple, Orange, Cranberry 2.25

Ginger Beer, Lemonade 2.25

Coke, Diet Coke (330ml) 3.00

Appletiser 3.00

## Coffee and Teas *from 2.00*

Union Hand Roasted Coffee

Speciality teas from East India Tea Company

We are currently open from 9am,  
Wednesday to Sunday for beverages,  
pastries, homemade cakes and savoury hot  
snacks. We will be open seven days a week  
from Monday 17th May.

Please see our website  
[www.amberleyblackhorse.co.uk](http://www.amberleyblackhorse.co.uk)  
for full opening times.

All of this menu is available to Take Away  
and enjoy at home with a 20% discount,  
please see our website or ask a member of  
staff for further details.



## 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

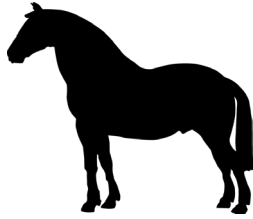
A children's roast dinner is available on Sundays

*Two courses and a drink 12.50*

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

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## White

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175ml / 250ml / bottle

1	Chardonnay Hamilton Heights <i>South Eastern, Australia</i>	5.95 / 7.25 / 22.95
2	Côtes de Gascogne 'Jardin de Gascogne' <i>Gascogne, France</i>	24.50
3	Picpoul de Pinet Sel et de Sable <i>Languedoc, France</i>	7.80 / 9.80 / 27.50
4	Sauvignon Blanc Organic Domaine de la Grand Courtade <i>Pays d'Oc, France</i>	7.95 / 9.95 / 27.95
5	Loureiro Vinho Verde <i>Minho, Portugal</i>	29.00
6	Pinot Grigio 'Boira' Organic <i>Veneto, Italy</i>	8.25 / 10.50 / 30.00
7	Sauvignon Blanc Turning Heads <i>Marlborough, New Zealand</i>	8.65 / 10.80 / 31.00
8	Viognier Pennautier <i>Languedoc, France</i>	32.00
9	Chenin Blanc Sur Lie Organic Laibach <i>Stellenbosch, South Africa</i>	34.50
10	Marques de Riscal Rueda Organic <i>Rueda, Spain</i>	35.50
11	Mâcon Fuisse Domaine Auvigüe Organic <i>Mâconnais, France</i>	37.50
12	Chablis Domaine Gautheron Organic <i>Chablis, France</i>	42.50
13	Givry Blanc Cuvée Amélie Domaine Besson <i>Burgundy, France</i>	50.00

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## Rosé

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175ml / 250ml / bottle

20	Piquepoul Noir Rose 'Foncalieu' <i>Languedoc, France</i>	7.50 / 9.95 / 27.95
21	Château Paradis <i>Coteaux d'Aix, France</i>	8.25 / 10.80 / 30.50
22	Pinot Grigio 'Ramoro' Biodynamic <i>Abruzzo, Italy</i>	9.95 / 11.50 / 33.00
23	Whispering Angel Château d'Esclans	39.50
23a	Whispering Angel Château d'Esclans (magnum) <i>Côtes de Provence, France</i>	76.00

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## Dessert Wine

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125ml / 1/2 bottle

25	Sauvignon Blanc Late Harvest La Playa <i>Colchagua Valley, Chile</i>	9.50 / 24.50
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## Red

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175ml / 250ml / bottle

30	Shiraz Hamilton Heights <i>South Eastern, Australia</i>	5.95 / 7.25 / 22.95
31	Merlot Los Caminos <i>Colchagua Valley, Chile</i>	7.25 / 9.25 / 25.50
32	Montepulciano d'Abruzzo Riserva Tor Del Colle <i>Abruzzo, Italy</i>	26.00
33	Primitivo di Salento Doppio Passo <i>Puglia, Italy</i>	29.00
34	Sangiovese Boira 'Organic' <i>Marche, Central Italy</i>	29.00
35	Corbieres Chateau Fabre Organic <i>Languedoc, France</i>	30.00
36	Pinot Noir 1620 <i>Pays d'Oc, France</i>	8.80 / 10.80 / 30.50
37	Tempranillo Petit Verdot Biodynamic <i>La Mancha, Spain</i>	31.00
38	Malbec 'Punto Alto' Organic <i>Mendoza, Argentina</i>	8.35 / 11.00 / 32.00
39	Azabache Rioja Crianza Organic <i>Rioja, Spain</i>	9.25 / 11.25 / 33.50
40	Côtes du Rhone Villages Seguret l'Amandine <i>Southern Rhône, France</i>	34.50
41	Saumur Champigny, Domaine Saint Vincent <i>Loire Valley, France</i>	35.50
42	Fleurie Poncié, Domaine Patrick Tranchand <i>Beaujolais, France</i>	36.50
43	Pinot Noir Roaring Meg Mt. Difficulty Pinot Noir Roaring Meg Mt. Difficulty (magnum) <i>Central Otago, New Zealand</i>	37.50 89.00
44	Château de Valois <i>Pomerol, France</i>	59.50

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## Sparkling

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125ml / bottle

48	Prosecco Extra Dry Rose Barocco <i>Veneto, Italy</i>	6.50 / 29.50
49	Prosecco Extra Dry Organic <i>Veneto, Italy</i>	6.95 / 32.00
50	Champagne Vauban Frères Brut <i>Champagne, France</i>	40.00
51	Nyetimber Classic Cuvée	10.25 / 49.00
51a	Nyetimber Classic Cuvée (half)	27.50
51b	Nyetimber Classic Cuvée (magnum) <i>West Sussex, England</i>	100.00
52	Nyetimber Rosé Brut <i>West Sussex, England</i>	12.25 / 59.00
53	Champagne Laurent Perrier Rosé <i>Champagne, France</i>	98.00
54	Champagne Ruinart Blanc de Blanc <i>Champagne, France</i>	105.00

We are moving towards a totally organic / biodynamic wine list as we believe the wines taste better and are more sustainably produced.  
All wines have an alcohol content of between 9% and 15%. Wines by the glass are also available in 125ml measure on request.

## 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*



## THE GARDEN ROOM

### BREAKFAST

A bowl of Cereal

Bran Flakes, Rice Crispies or Cornflakes 4.50

A selection of mini pastries 4.50

Fruit compote, greek yoghurt and granola 6.50

Black Horse full English 12.95

Vegetarian or Plant based full English 9.95

Toasted English muffin with poached eggs and hollandaise 7.50

with smoked streaky bacon 10.00

with mushrooms and spinach 8.50

with Charlies smoked trout 10.00

Breakfast sandwich with sausage or bacon 6.50



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