



# BLACK HORSE INN

7 LUMLEY LANE, KIRKBY FLEETHAM, NORTH YORKSHIRE, DL7 0SH  
RESERVATIONS@BLACKHORSEINNKIRKBYFLEETHAM.COM  
01609 749 010  
BLACKHORSEINNKIRKBYFLEETHAM.COM

## TO START

Soup of the Day £5.00  
*Homemade Bread & Butter*

Half Pint of Prawns £7.50  
*Baby Gem Lettuce, Aioli Dip (GF)*

Tempura Tiger Prawns £8.50  
*Sweet Chilli Sauce, Asian Salad*

Ale Steamed Shetland Mussels £7.25  
*Leeks, Bacon, Crusty Bread*

Confit Chicken, Leek & Wild Mushroom Terrine £6.50  
*Apricot, Dressed Leaves, Granary Toast*

Crab Soup £6.00  
*Coriander (GF)*

Twice Baked Goat's Cheese Soufflé £6.50  
*Pear, Walnut & Watercress (V)*

Grilled Homeade Black Pudding £7.50  
*Crispy Hen's Egg, Apple & Vanilla*

Rosemary & Garlic Baked Mini Camembert £7.50  
*Fruit Chutney, Crusty Bread (V)*

## FROM THE BUTCHER

10oz Rump Steak £18

10oz Sirloin Steak £23

10oz Lamb Barnsley Chop £19

*All Steaks served with Hand Cut Chips, Flat Cap Mushroom, Cherry Vine Tomatoes, Mixed Salad, Onion Rings & your choice of sauce*

Sauces: Peppercorn / Blue Cheese / Garlic Butter /  
Truffle & Herb Butter

## SIDES

All £2.95

Hand Cut Chips, Skinny Fries, House Salad,  
Seasonal Vegetables

## TO FOLLOW

Fish & Chips £12.50  
*Beer Battered Fish, Hand Cut Chips, Mushy Peas & Tartar Sauce*

Moroccan Spiced Lamb Shank £16.95  
*Israeli Cous Cous, Apricot, Ras El Hanout Jus*

Mushroom, Sage & Hazelnut Tagliatelle £11.95  
*Parmesan (V)*

Pie of the Day £13.95  
*Hand Cut Chips, Seasonal Vegetables*

Chicken Shawarma £13.95  
*Garlic Aioli, Skinny Fries, Flatbread, Mint Yoghurt*

Steak Burger £13.95  
*Brioche Bun, Bacon, Yorkshire Blue Cheese, Tomato Relish, Salad & Skinny Fries*

Trio of Pork £18.95  
*Belly, Fillet, Black Pudding, Bubble & Squeak, Cabbage, Apple, Cider Jus*

Pan Roast Stone Bass £18.00  
*Taste of the Sea*

Taylor Foods Fish Market Grill £Market Price  
*Market Fish of the Day, Garlic Butter, Salad, Skinny Fries*

Holme Farmed Venison Two Ways £21.95  
*Haunch, Braised Venison Suet Pudding, Blackberry Vinegar, Creamed Potato, Kale, Granola, Red Wine Jus*

## MEET TRISTAN ...

The young, creative and passionate Kitchen brigade bringing you your meal tonight is led by talented Head Chef Tristan Prudden.

Tristan graduated from Tante Marie Culinary Academy in Woking (part owned by Gordon Ramsay) as student of the year with a diploma in professional Culinary Arts. Since graduating Tristan has worked in some of the finest establishments in Yorkshire including The Devonshire Arms, Aysgarth Falls Hotel, The Grantham Arms and The Garden Rooms at Tennants. He was also a finalist in the Game Chef of the Year Competition in January 2016, so keep an eye out for his magical game dishes.

Tristan is passionate about cooking with the finest seasonal Yorkshire produce.

Here at the Black Horse Inn we are lucky to work with some of Yorkshire and The North's best suppliers, to allow us to bring you the freshest local produce on our 1 AA Rosette menu. Current Suppliers inc: Delifresh from Newcastle, Hodgsons Fish of Hartlepool, Taylor foods of North Shields & William Peat Butchers of Barnard Castle.

## OUR STORY

Local legend has it that in the late 17<sup>th</sup> Century the highwayman, Dick Turpin, was still riding from York to London. At the time Kirkby Fleetham was known as Kirkby Fleton and was home of Captain Asquith. Dick Turpin assisted the Captain's daughter to flee by lifting her from her bedroom window from the building once known as Salutation. They rode off together on his black stallion. The Salutation has since become the Black Horse in honour of the myth.

# BY THE GLASS

## RED WINE

Merlot, Amery, Languedoc, France  
*Soft, fruity & agreeably easy to drink!*  
125ml £3.50 / 175ml £4.50 / 250ml £5.95 Bottle £17.50

Le Bouquet, George Duboeuf, France  
*Cherry & Blackberry on the nose with a subtle spice*  
125ml £3.50 / 175ml £4.50 / 250ml £5.95 Bottle £17.50

Shiraz Cabernet, Lazy Bones, Australia  
*A rich wine with spicy aromas of dried fruit & chocolate*  
125ml £3.75 / 175ml £5.00 / 250ml £6.50 Bottle £18.95

Rioja, Finca de Oro, Spain  
*A surprisingly refined & complex mod bodied red*  
125ml £3.75 / 175ml £5.00 / 250ml £7.00 Bottle £20.00

Carmenere, Cultera, Chile  
*Full bodied & delicately spicy with smooth tannins*  
125ml £3.65 / 175ml £5.25 / 250ml £7.50 Bottle £21.95

## ROSE WINE

Pinot Grigio Blush Ponte Veneto, Italy  
*Well balanced with an extremely delicate almond note*  
125ml £3.50 / 175ml £4.50 / 250ml £5.95 Bottle £17.50

Zinfandel Rose, USA  
*Medium sweet and bursting with flavour*  
125ml £3.30 / 175ml £4.90 / 250ml £6.50 Bottle £18.95

## WHITE WINE

Sauvignon Blanc Las Ondas, Chile  
*Fresh, clean & spritzy with lively tropical fruit*  
125ml £3.50 / 175ml £4.50 / 250ml £5.95 Bottle £17.50

Pinot Grigio Ponte Veneto, Italy  
*Light & easy drinking with a hint of green apple*  
125ml £3.50 / 175ml £4.50 / 250ml £5.95 Bottle £17.50

Sauvignon Blanc, Cloud Island, New Zealand  
*Fresh & fruity bursting with ripe & tropical fruit flavours*  
125ml £3.75 / 175ml £5.50 / 250ml £8.00 Bottle £22.95

Chenin Blanc Flagstone Noon Gun, South Africa  
*Elegant with aromas of citrus fruits & apricot*  
125ml £3.75 / 175ml £5.50 / 250ml £8.00 Bottle £22.95

Gulura Chardonnay, Australia  
*Beautifully balanced, fresh & aromatic*  
125ml £3.65 / 175ml £4.75 / 250ml £5.95 Bottle £17.50

# WINE LIST

# BY THE BOTTLE

## WHITE WINE

Rioja Blanco, Cune Monople, Spain  
*Fresh, crisp & vivacious*  
Bottle: £25.00

Semillio, Franschhoek, South Africa  
*Pale, gold & vibrant with expressive peach*  
Bottle: £27.00

Picpoul de Pinet, Les Girelles, France  
*Crisp, dry & lemon scented*  
Bottle: £27.00

Gavi, Terre del Barlo, Italy  
*Light & elegant with a nutty finish*  
Bottle £30.00

Gruener-Veltliner, Gobelsburg, Austria  
*Youthful, floral & yellow fruit aromas*  
Bottle: £30.00

Chablis, Moreau, Burgundy, France  
*Dry & balanced with crispy acidity*  
Bottle: £35.00

Wild Ferment Chardonnay, Errazuriz, Chile  
*Ripe melon & peach aromas*  
Bottle: £35.00

Sancerre, Les Collinettes, France  
*Stylish & crisp aromas of gooseberries*  
Bottle: £36.00

Pouilly-Fume, Curvee du Tronsec, France  
*Slightly citrus edge that keeps it fresh*  
Bottle: £35.00

Meursault, Louis Jadot, France  
*Iconic white wine with strong flavor*  
Bottle: £60.00

Chassagne-Montrachet, Louis Jadot, France  
*Top class white Burgundy with ripe fruit*  
Bottle: £75.00

## RED WINE

Pinotage Bellingham, South Africa  
*Juicy with spicy dark fruit flavours*  
Bottle: £24.00

Malbec, Trapiche Oak Cask, Argentina  
*Deep purple with aromas of black cherry*  
Bottle: £25.00

Rioja Putemina Azul Crianza, Spain  
*Ripe & richly fruity with a rich spicy aroma*  
Bottle: £27.95

Crozes Hermitage, Domaine Pradelle, France  
*Full flavoured & deeply coloured*  
Bottle: £30.00

Pinot Noir, Bourgoyne Loui Jadot, France  
*Fragrant red berry & floral aromas*  
Bottle: £35.00

Cabernet Savignon Reserva, Errazuriz Maz Reserva, Valle de Aconcagua, Chile  
*Rich & ripe oak aged with juicy blackcurrant*  
Bottle £35.00

Barolo, Terre del Barolo, Italy  
*This brick-red wine has a complex, woody nose*  
Bottle: £40.00

Pinot Noir, Domaine Carneros, USA  
*Glorious red from the Californian Estate of Tattinger*  
Bottle: £50.00

The Holy Trinity, Grant Burge, Australia  
*One of Australia's greatest red wines*  
Bottle: £50.00

Gevrey Chambertin, Louis Jadot, France  
*Beautifully aromatic with notes of raspberry*  
Bottle: £65.00

## FIZZ

Gancia Rose Prosecco  
Bottle: £26.50

de Chandelles Brut  
Bottle: £34.95

Tattinger Brut Reserve  
Bottle: £44.95

Bollinger Special Cuvee  
Bottle: £58.95

Tattinger Brut Prestige Rose  
Bottle: £64.95