Summer Menu. Pre-order dining. Two courses mimimum per person. Page $1\,$



Please print, complete both pages and return either by email to: book@amberleyblackhorse.co.uk or drop it off at the pub, at least 72 hours before the booking. Thank you!

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Booking Date:	Reservation Time:		Number in Party:
Lead Name:	Telephone Number	:	
Nibbles		Amount	Notes
Coburn & Baker bread selection, marinated olives			
Crispy shoulder of lamb			
Beal's Farm meats croquettes, sweet chilli aioli			
Curried vegetable pakoras, minted dip			
Smoked haddock fishcakes, house tartare sauce			
Sausage roll bites, Oxford sauce			
Baked baby Camembert, tomato chutney, focaccia			
Starters			
Beal's Farm charcuterie, Charlie's	s smoked trout		
Grilled king prawns, roasted pep	per polenta		
Nutbourne tomato salad, charred	l tenderstem		
Chicken liver parfait, apple purée	2		
Today's soup, bread, butter			
Pan seared scallops, chorizo rago	out, butterbeans		
Mains		Amount	Notes
Braised short rib of beef, charred	d carrot		
Baked cod loin, peas à la françai	se		
Amberley Ale battered fish, chip	s, mushy peas		
Johnnie's pie (confirmed on arriv	val, meat based)		
Roast chicken supreme, hispi cal	obage		
Butternut squash gnocchi, balsamic onion			
Superfood salad			
Classic Caesar salad			
add roast chicken, Charlie's smoked trout or halloumi			
Sunday only: Rib of beef (served	l medium-rare)		
Guest roast (to be confirmed on arrival)			

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Grills all served with truffle fries, house salad, conf	it garlic aioli
Catch of the day (confirmed on arrival)	
Grilled Cypriot halloumi, grilled courgette	
10oz Rib-eye steak (indicate cooking preference)	
Sauce: Peppercorn, Stilton, Béarnaise	
8oz Fillet steak (indicate cooking preference)	
Sauce: Peppercorn, Stilton, Béarnaise	
Sides: Hand cut chips	
Seasonal vegetables	
Truffle fries	
House salad	
Buttery mash	
Desserts	
Traditional apple crumble	
Raspberry and lemon posset	
Sussex rhubarb and strawberry custard tart	
Warm banana cake, salted caramel mousse	
Black Horse Sussex cheeseboard	
Selection of Mooka gelato and sorbet	
add an espresso or a liqueur	
Children's Menu served with 1) french fries or r	mash, 2) vegetables, baked beans or garden peas
Sunday only: Roast Dinner	
Giant fish fingers	
Cumberland sausages	
Grilled halloumi	
Mooka gelato: Vanilla, chocolate or strawberry	

A discretionary 12.5% 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.