

## Starters

**Herb Infused Olives and Balsamic Dip** £6.00  
*served with homemade bread & flavoured butter*

**Confit Chicken and Duck Leg Terrine \*\*** £8.50  
*apricot purée, apricot & stem ginger chutney, pickled vegetables & dressed leaves (GF)*

**Creamy Garlic Wild Mushrooms \*\*** £9.50  
*sautéed mushrooms, spinach, garlic, butter and cream, on toasted ciabatta finished with parmesan & herb oil (V) (GF, VE on request)*

**Cranberry Thyme & Pistachio Baked Mini Camembert** £10.50  
*soft creamy cheese, cranberry purée, garlic ciabatta crackerbreads (V) (N)*

**Chef's Soup of the Day \*\*** £6.50  
*served with homemade bread (V)*

**Spiced Chicken Sesame Brioche Toast** £8.00  
*gem lettuce, herb oil, cream curry dressing, micro herb & chilli salad (S)*

**Savoury Smoked Salmon Cheesecake** £9.50  
*herb infused base, cream cheese & smoked salmon with flavours of tomato & herbs*

**Salt & Pepper Tempura King Prawns** £10.50  
*tempura battered with Chinese spices finished with sweet chilli, soy, red pepper & coriander dressing with sesame seeds (GF, S)*

THE MORRAL  
@ The Black Horse

## Pub Classics

**Hand Cut Gammon Steak \*\*** £18.00  
*served with twice cooked chips, fried egg, slow roasted tomato chutney & garden peas (GF, DF)*

**Pork & Caramelised Red Onion Sausages \*\*** £17.50  
*served with buttery mashed potato, rich caramelised onion gravy, crispy leeks & tenderstem broccoli (GF)*

**Lasagne \*\*** £18.00  
**Beef or Roasted Vegetable (V)**  
*beef bolognese or roasted vegetable ratatouille, both layered with egg pasta, topped with creamy white sauce and cheese, served with garlic ciabatta and garden salad*

**Pie of the Day** £19.50  
*fully enclosed, flaky puff pastry pie with creamy mashed potato & buttered greens*

**Beer Battered Fish** £18.50  
*with twice cooked chips and homemade tartare sauce, choose from mushy or garden peas (GF on request)*

**Chicken Tikka Masala** £18.00  
**"The Nation's Favourite Curry" \*\***  
*Indian spiced chicken thighs in a creamy tomato sauce, served with steamed white rice, garlic & coriander naan bread, mint yoghurt and mango chutney (GF on request)*

**Red Lentil, Chickpea, Coconut and Spinach Dhal \*\*** £17.50  
*served with steamed white rice, garlic & coriander naan bread, mint yoghurt and mango chutney (V) (DF/VE/GF on request)*

**Pan Fried 10oz Rump Steak** £28.00  
*beer battered onion rings, roasted tomato, sautéed mushrooms, side of twice cooked chips with a choice of peppercorn or blue cheese sauce (GF on request)*

## Main Course

**Honey & Five Spice Glazed Pork Belly** £18.50  
*slow cooked pork with honey & five spice marinade, on stir fried ginger, garlic & chilli pak choi & tenderstem broccoli, fragrant steamed rice (GF)*

**Chinese Szechuan Beef** £19.00  
*very spicy Chinese stir fry, using dried & fresh chilli, peppers, carrot, bean paste coriander with fragrant steamed rice (S)*

**Pan Fried Duck Breast** £24.95  
*served pink, duck fat potato fondant, textures of carrot & leek, with an orange & ginger sauce (GF)*

**Roast Butternut Squash, Sage, Walnut & Three Cheese Bake \*\*** £17.50  
*creamy cheese sauce, butternut squash, spinach, topped with a sage & walnut crumb with roasted new potatoes, tenderstem broccoli (V)*

**Roasted Pork, Black Pudding, Prosciutto & Herb Roulade** £18.50  
*roasted pork loin with a black pudding & apricot stuffing, on creamy wholegrain mustard & parmesan linguine, finished with rocket & herb oil*

**Fajita Bowl** £19.00  
**Seasoned Chicken or Stir Fried Vegetables & Crispy Tofu (V)**  
*on Mexican style rice, corn ribs, sour cream, guacamole, pico de gallo salad, sautéed peppers, red onions, chilli and spices, finished with coriander, lime & flour tortillas (GF on request)*

**Beef Brisket, Red Wine & Wild Mushroom Cottage Pie** £19.50  
*slow braised beef in red wine, beef stock, vegetables & herbs, finished with wild mushrooms topped with parmesan mash potatoes and served with roasted carrots & buttered greens (GF)*

## Burgers

All our burgers are served on a homemade brioche bun & are accompanied by seasoned fries

**American \*\*** £17.00  
*beef, smoked bacon, American cheese, tomato, pickles & lettuce*

**Blue or Brie** £17.50  
*beef, Harrogate blue cheese or creamy brie, red onion marmalade & lettuce*

**Hot & Spicy Brisket** £17.50  
*beef, spiced braised beef brisket, jalapeño pickled red onions, coriander mayo, tomato & lettuce*

**Southern \*\*** £17.00  
*crispy southern fried chicken, cheese, cucumber slaw, tomato & lettuce*

**Asian** £17.50  
*crispy fried chicken, sticky soy & chilli drizzle, crisp lettuce, coriander & cucumber*

**Moroccan Lamb** £18.00  
*spiced lamb mince, herb & lemon feta cheese, balsamic glazed tomato & lettuce*

**Katsu Sweet Potato Burger** £16.50  
*sweet potato, carrots spices & gram flour curry mayo, cucumber, coriander & mango chutney lettuce (V) (VE on request)*

**Halloumi \*\*** £16.50  
*hot honey & sesame glazed halloumi, cucumber slaw, lettuce & tomato (V)*

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free (N) Nuts (S) Seeds

Fish Dishes May Contain Bones



# Children's Meals

**Burger** **£8.50**  
**Beef, Chicken or Vegetarian**  
*topped with cheese & served with seasoned fries*

**Sausage & Mash** **£8.00**  
*sausages and creamy mashed potato, served with gravy, garden peas or baked beans (GF) (DF on request)*

**Chicken or Lentil Curry** **£8.00**  
*mild, homemade curry served with steamed white rice (DF, V, VE on request)*

**Fish & Chips** **£9.00**  
*battered fish, twice cooked chips, garden peas or baked beans (DF) (GF on request)*

**Beef or Vegetable (V) Lasagne** **£8.00**  
*served with one of the following: twice cooked chips, garlic bread or salad, you decide*

**Three Cheese Pasta** **£8.00**  
*linguine served with garlic bread (V)*

# Desserts

**Red Velvet Cheesecake Brownie \*\* £8.50**  
*warm, rich, dark chocolate brownie swirled with vanilla cheesecake filling & served with vanilla ice cream*

**Spiced Bramley Apple Oat Crumble \*\* £8.00**  
*stewed apples with cinnamon, sugar & topped with golden crunchy oat crumble. Served with hot vanilla custard (GF on request)*

**Vanilla Panna Cotta & Mulled Poached Pear \*\* £9.00**  
*red wine, port spiced pears, creamy vanilla panna cotta, finished with crushed pistachios & mulled wine syrup (GF) (N)*

**Banana & Salted Caramel £9.00**  
*banana parfait, salted caramel sauce, banana bread granola and caramelised banana*

**Steamed Marmalade & Cointreau Pudding \*\* £8.50**  
*moist, light, rich & warming sponge served with creamy Cointreau sauce & textures of orange*

**Cheeseboard £14.00**  
*selection of cheeses, with seasonal accompaniments, breads, chutney, crackers & butter*

**Selection of Ice Cream**  
1 scoop **£2.50**  
2 scoops **£4.50**  
3 scoops **£6.00**

# Sides

**Twice cooked Chunky Chips £5.00**

**Seasoned Skin-On Fries £5.00**

**Buttered Baked Mash Potatoes £5.00**

**Ciabatta Garlic Bread £4.50**

**Ciabatta Cheesy Garlic Bread £5.00**

**Sea Salt & Cracked Black Pepper Roasted New Poatoes £5.00**

**Three Cheese Cauliflower & Broccoli £5.00**

**Crispy Beer Battered Onion Rings £4.50**

**Sautéed Medley of Winter Greens £5.00**

**Mixed Leaf, Rocket & Herb Salad with Honey Mustard Dressing £5.00**

**Buttered Corn on the Cob £5.00**

# Sunday Roast

**Available From 12pm - 5pm Sunday**

*All served with crispy rosemary & garlic roasted potatoes, seasonal vegetables, Yorkshire Pudding & traditional gravy*

*Why not add one of our amazing sides to enhance your meal?*

**Slow Roasted Topside of Beef £19.95**

**Roast Pork £18.95**

**Wellington (V, VE, N) £17.95**

**Kid's Roast £9.95**

**Pigs in Blankets £4.95**

**Extra Yorkshire Pudding £1.50**

# Winter Offer

**2 Courses & a Drink £23.00**

**3 Courses & a Drink £29.00**

**Includes Dishes Marked \*\* Only**

Served 12 - 6pm, Monday - Thursday  
(Last Orders 5:45pm)

# Drinks

**Small Glass of House Wine:**

Red  
White

**A Pint of:**

Tetley's Cask  
Hetton Cask  
Coors Lager  
Heineken Lager  
Inch's Cider  
Post Mix Soft Drink

**Tea or Coffee**



# Liqueur Coffees

**Irish Jameson Whiskey £7.80**

**Gaelic Scotch Whisky £7.30**

**Calypso Tia Maria £7.30**

**Drambuie £7.30**

**French Brandy £7.40**

**La Mumba Brandy Hot Choc £8.10**

**Baileys Latte £7.40**

**Amaretto Coffee £6.90**

The Small Print

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.  
Detailed information on the fourteen legal allergens is available from your server or via the QR code, however we are unable to provide information on other allergens.  
A service charge of 10% will be added for all guests dining at The Morral Restaurant.