

STARTERS

- Golden Tempura Prawns** £8.95
Crispy golden tiger prawns, fried in our homemade tempura batter, served with our house dip
- Pacific Calamari Rings** £7.95
Hand cut panko coated calamari rings
- Chicken Volcano** £6.95
Gently fried spiced and chopped roast chicken, blended with soft cheese. Served with our house dip
- Cajun Spiced Chicken Strips** £6.95
Homemade crispy & tender chicken strips. Served with tomato salsa
- Grilled Courgette (V)** £6.95
Chargrilled courgettes tossed in black truffle oil & parmesan cheese
- Black Truffle Fries (V)** £6.95
Crispy skin on fries, tossed in our signature house black truffle blend & parmesan cheese
- Sundried Tomato Pesto Bocconcini** £7.95
Panko coated buffalo mozzarella with basil pesto
- Grilled Asparagus Romesco (Vegan)** £7.95
Grilled fresh asparagus with Romesco sauce, served with toasted almond flakes
- Marinated Olives** £3.95
- Cheese Garlic Bread** £5.25

SMALL PLATES

IDEAL FOR SHARING

- Baked Camembert (V)** £11.95
Warm camembert layered with mango & tomato chutneys, served with toasted ciabatta
- Caprese Salad (V) (New)** £7.95
Mozzarella balls, mixed tomatoes & fragrant basil drizzled with balsamic glaze
- Grazing Platter** £8.95
A selection of our best starters. Enjoy our signature chicken tikka, seekh kebab, Kanba bhaji & paneer tikka
- Samosa Chaat (V) (New)** £7.95
Crushed vegetable samosas, served on a bed of chickpea curry, drizzled with chutney & sev
- Jerk Chicken Wings (New)** £10.95
Five succulent wings marinated in a spicy jerk seasoning

Pie & Mash

Traditional handmade Tanglefoot pies served with creamy mashed potato, gravy & garden vegetables

- Beef & Ale Pie** £16.95
Slow cooked chuck steak, in a decadent cask ale sauce
- Chicken, Ham & Leek Pie** £16.95
Shredded chicken, ham hock and leeks in a creamy sauce
- Homity Pie (V)** £16.95
Filled with potatoes, garlic, leeks, mature cheddar & a cream sauce



PUB GRUB
BLACK HORSE
HOOKWOOD
BAR RESTAURANT BEER GARDEN

HEARTY MAINS

- Cod and Chips** £15.95
Large Ale battered fillet of cod served with chunky chips and peas
- Scampi and Chips** £14.95
Deep fried scampi served with chunky chips and peas
- Slow Cooked Lamb Shank** £19.95
Slow cooked braised shank of lamb, served with creamy saffron risotto and garden vegetables
- Shepherd's Pie** £16.95
Homemade lamb shepherd's pie, topped with a creamy cheese mash. Served with garden vegetables
- Roasted Butternut Squash Risotto** £12.95
Chef's special rich & creamy risotto with butternut squash and topped with soft cheese. (Vegan upon request)
- House Ravioli** £13.95
Please check with server
- Gammon Steak** £15.95
10 oz Gammon steak, topped with choice of fried egg or pineapple. Served with chunky chips & garden salad
- BBQ Ribs** £15.95
Half rack of pork ribs served with creamy mash, garden salad & corn on the cob
- Beef Wellington (New)** £24.95
Well done beef tender loin wrapped in puff pastry, stuffed with mushrooms & spinach. served with creamy mash & garden vegetables
- Chef Rocky's Classic Salmon (New)** £21.95
Baked salmon served with potatoes, citrus fruits, bell peppers, olives & gherkins in a saffron sauce.

INDIAN PLATTERS

Authentic Indian curries served with rice, butter naan, a poppadom & mango chutney

- Chicken Lababdar** £16.95
- Lamb Rogan Josh** £19.95
- Malabar Veg Curry (V)** £15.95

SALADS

- Chicken & Bacon Caesar Salad** £13.95
Grilled chicken breast & bacon on a bed of mixed green salads, croutons, Italian cheese & creamy Caesar dressing
- (V) Mediterranean Salad with Feta** £12.95
Chef's selection of seasonal salad, topped with Feta cheese and the Chef's Special Dressing

GRILLS

All served with roasted vegetables & corn on the cob

- Lamb Chops** £22.95
Herb marinated lamb chops, served well done
- Roasted Baby Chicken** £13.95
Half spatchcock roast chicken, served with chef's signature gravy
- Greek Style Chicken** £13.95
Grilled herby & zesty chicken thighs, served with house dip and vegetables
- Seabass** £17.95
Citrus marinated seabass, served with a mixed of grilled vegetables and herb butter
- Halloumi Steaks (V)** £15.95
Grilled halloumi steaked served with fruit compote & vegetables

BURGERS

All burgers are served with house fries on a brioche bun

Add Sweet Potato Fries for £3.00 extra

- Bacon & Cheese Beef Burger** £12.95
6 Oz succulent beef patty, grilled and topped with mature cheddar, bacon, salad and mayo in a large Brioche Bun
- Classic Chicken Burger** £12.95
Grilled chicken breast, topped with mayo, cheese & salad
- (V) Halloumi Burger** £13.95
Halloumi steak, topped with salad, with spicy mayo
- Stallion Stack Burger** £17.95
Our towering Stallion burger with grilled chicken breast, 6 Oz Angus steak patty with melted cheese, mayo, bacon rashers & large onion rings

Extra Toppings

- Egg £1
Bacon £1
Extra Cheese £1

LIGHT BITES

- Soup of the Day** £6.95
Served with a toasted ciabatta
- Loaded Yorkshire Pudding (New)** £9.95
A fully loaded Yorkshire pudding, with roasted turkey & cheese

WRAPS

OUR HOT WRAPS ARE SERVED WITH HOUSE FRIES

- Chicken Tikka** £10.95
- Seekh Kebab** £10.95
- (V) Grilled Halloumi** £10.95
- Vegan Whopper** £10.95

SIDES

- Onion Rings** £3.95
- Sweet Potato Fries** £3.95
- Bacon Truffle Mash** £4.95
- Seasoned Vegetables** £3.95
- Side Salad** £2.95
- Chunky Chips** £2.95
- Skinny Fries** £2.95

SUNDAY ROAST

A traditional Sunday roast served with seasonal vegetables, roast potatoes, stuffing, Yorkshire pudding & gravy

Please ask your waiter for selection of meat

- Sunday Roast** £14.95
- Lamb Shank Roast** £21.95
- Children's Roast** £7.95

- Cauliflower Cheese (V)** £5.95

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. (V) Suitable for vegetarians.

Whilst we take care to preserve the integrity of our vegetarian product, we must advise that these products are handled in a multi-product kitchen. Fish & chicken may contain small bones. We use refined vegetable oil, which is produced from genetically modified soya.

STARTERS

- Tandoori Lamb Chops** £12.95
Slow cooked lamb chops, marinated for 24 hours in exotic spices & creamy yoghurt
- Lamb Dahi Bhalla (New)** £8.95
A hot & cool sensation! Spiced warm seekh kebabs topped with cooling yoghurt raita
- Hari Nagar Whitebait (New)** £7.95
Whitebait fished seasoned with Indian chaatpatta spices. Fish may contain bones.
- Chicken Laziz (New)** £7.95
Tandoori tikkas, cooked in the chef's signature creamy, mustard blend finished with melted cheese for extra indulgence
- Dragon Chicken** £6.95
Shredded chicken breast sauteed with bell peppers, red onion, chilli & garlic
- Traditional Chicken Tikkas** £6.95
Chicken tikkas, slow cooked in a greek yoghurt and indian spiced marinade
- Lamb Seekh Kebabs** £7.95
Succulent minced lamb seekh kebabs with aromatic spiced and fresh herbs
- Punjabi Samosas** £5.95
Indulge in the flavours of the Punjab, with our iconic crispy, golden triangles of flaky pastry filled with a scrumptious filling
Choose from Vegetable (V), Chicken or Lamb
- Achari Paneer Tikka (V)** £6.95
Tandoor fired cottage cheese, with peppes & onions, marinated in Indian pickling spices
- Schezwan Chilli Paneer (V)** £6.95
Diced paneer tossed with bell peppers, red onions, chilli & the Chef's signature chilli soya sauce
- Kanda Bhajis (Vegan)** £5.95
Home style crispy, fried onion and bell pepper fritters, gently spiced. Served with our homemade chutney
- Grazing Platter** £8.95
Enjoy our signature chicken tikka, seekh kebab, Kanba bhaji & paneer tikka
- Samosa Chaat (V)** £6.95
Crushed vegetable samosas, served on a bed of chickpea curry, drizzled with chutney & sev



INDIAN COLLECTION

BLACK HORSE

HOOKWOOD
BAR RESTAURANT BEER GARDEN

GRILLS

- Tandoori Mixed Grill** £19.95
Succulent kebab mix with lamb chops, lamb seekh kebabs, chicken tikkas & paneer tikkas
- Clocktower Baby Chicken (New)** £14.95
Half tandoori baby chicken served with masala rice

MAINS

- Butter Chicken** £9.95
House speciality- Chicken tikkas in a rich tomato butter sauce with a hint of fenugreek
- Murgh Dhansak (New)** £9.95
Tender pieces of chicken, gently simmered in a tangy, sweet & spicy sauce
- Chicken Madras** £9.95
Succulent pieces of tender chicken, simmered in a rich and aromatic tomato based curry, infused with a bold & fiery blend of spices
- Chicken Korma** £9.95
Tender pieces of chicken, gently simmered in a aromatic sauce crafted from a harmonious blend of cream & ground nuts
- Chicken Munnar Curry** £9.95
Tender chicken pieces are lovingly simmered in a flavorful coconut-based sauce, infused with an array of aromatic spices and fresh herbs.
- Malabar Chicken Curry (New)** £9.95
Tender chicken in a rich and creamy coconut curry with curry leaves and mustard seeds
- Murgh Tikka Lababdar** £9.95
Tender chicken pieces rich onion tomato gravy with a touch of creamy butter
- Saag Murghwala** £9.95
Tender chicken in a homestyle spinach curry
- King Prawn Chettinad Curry** £14.95
King prawns in a creamy South-Indian curry, with coconut, curry leaves, mustard seeds
- Lobster Curry** £29.95
Savour the ocean's finest in a dish that marries coastal flavours with the vibrant traditions of South India. Our Lobster Tail is bathed in a luxurious coconut curry, crafted with a symphony of curry leaves and mustard seeds.

- Salmon Curry (New)** £15.95
Salmon steak simmered in a luscious coconut based curry, infused with the fragrant trio of curry leaves, mustard seeds & traditional South-Indian spices
- Kashmiri Lamb Rogan Josh** £13.95
Diced lamb in an enriched gravy of onions & tomatoes with Kashmiri spices
- Saag Gosht** £13.95
Diced lamb in a homestyle spinach curry
- Lamb Jalfrezi** £13.95
Diced lamb with green chillies, peppers, and onion in a spicy tomato garlic curry
- Lamb Pasanda** £13.95
Diced lamb in a delicately spiced creamy & nutty curry with traditional spices
- Muglai Gosht (New)** £14.95
Diced lamb in a delicately spiced gravy of onions, tomatoes & almonds

VEGETARIAN

- Paneer Butter Masala (V)** £8.95
Diced cottage cheese in a rich tomato butter sauce with a hint of fenugreek
- Mattar Paneer (V)** £8.95
Diced cottage cheese with green peas in a rich tomato and onion gravy
- Saag Paneer (V)** £8.95
Homestyle paneer curry with spinach
- Subz Makhani (V)** £8.95
Mixed garden vegetables in a tomato butter sauce with a hint of fenugreek
- Malabar Vegetable Curry (V)** £8.95
Mixed garden vegetables in a rich and creamy coconut curry with curry leaves and mustard seeds
- Dal Tadka** £7.95
Yellow lentils, slow cooked & tempered with cumin, ginger & garlic
- Chana Masala (Vegan)** £6.95
Spiced chickpea curry cooked with freshly ground spices

- Pineapple Curry (Vegan)** £8.95
A house classic! Pineapple cooked in a coconut based curry
- Tofu Tikka Masala (Vegan)** £8.95
Traditional tikka masala served with tofu
- Bombay Jeera Aloo (Vegan)** £6.95
- Saag Aloo** £6.95

BIRIYANI

Served with Vegetable curry

- Mughlai Lamb Biryani** £17.95
Layered saffron basmati and pot cooked lamb curry finished with caramelised onions, coriander & a boiled egg
- Avadhi Chicken Biryani** £15.95
Layered saffron basmati and pot cooked chicken curry finished with caramelised onions, coriander & a boiled egg
- King Prawn Biryani** £19.95
Layered saffron basmati and pot cooked with king prawns and traditional spices
- (V) Subz Biryani** £14.95
Layered saffron basmati and pot cooked vegetable curry finished with caramelised onions & coriander

ACCOMPANIMENTS

- Saffron Pilau** £3.95
Steamed Basmati £3.50
Mushroom Rice £4.50
Garlic Rice £4.50
Coconut Rice £4.50
- Buttered Naan** £2.95
Garlic Naan £3.95
Chilli Garlic Naan £3.95
Peshwari Naan £5.25
Keema Naan £5.95
Cheese Garlic Naan £5.25
Tandoori Roti £2.95
Poppadums & Chutney Tray £4.50

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