NIBBLES

Marinated Greek Olives | 55
citrus, chilli, rosemary & garlic

Roasted Mixed Nuts | 50
herbs & paprika (N)

Red Pepper Hummus | 55
homemade pitta (G, SE)

Glazed Beef Chorizo | 65
sticky glaze, toasted sourdough (G)

SMALL PLATES

Homemade Soup of the Day | 65
toasted sourdough & sea salt butter (G)

Roasted Scallops | 115
beef bacon, malt vinegar butter | 3 pcs (D, S)

Crispy Beef Croquettes | 85
horseradish mayonnaise, chives (G, E)

Crispy Fried Calamari | 80
togarashi, lemon aioli (G, E, S)

Sticky Gochujang Wings | 75
sesame, spring onion | 8 pcs (G, E, SE)

Padrón Peppers | 70
miso butter, sourdough (D, G)

Smoked Haddock Fishcake | 75
poached egg, mustard cream, watercress (D, E, S, G)

Halloumi Sticks | 70
spiced tomato relish, hot honey, mint (D, G)

SALADS

Watermelon & Feta | 85
pine nuts, pomegranate, mint (D, N)

Smashed Burrata & Tomato | 105
heritage tomatoes, pistachio pesto, sourdough (D, G, N)

Grilled Chicken Caesar | 95
baby gem, beef bacon, egg, anchovy, parmesan (D, E, G, S)

Hot Smoked Salmon & Watercress | 95
soft-boiled egg, shaved fennel, dill & lemon zest dressing (E, S)

• TO SHARE •

Trio of Dips | 95
hummus, baba ganoush, tzatziki, warm pitta (D, G, N, SE)

Welsh Rarebit Toasts | 95
thick sourdough, mature cheddar, English mustard and Worcestershire sauce with pickles (D, G, N)

Ploughman's Board | 125
A selection of British cheeses, cured meats, mini beef pies and traditional accompaniments (D, E, G)



PIE OF THE DAY

creamy mash, buttered greens, gravy (G, D) | 145
Ask your waiter for today's pie.

PIZZA

Margherita | 85
San Marzano tomato, fior di latte, basil (D, G)

Beef Pepperoni & Hot Honey | 95
chilli-infused honey, fresh chilli (D, G)

Greek | 85
feta, San Marzano tomato, olives, peppers, red onion, fior di latte, oregano (D, G)

Truffle Chicken & Mushroom | 90
white base, roast chicken, wild mushrooms, rocket, truffle oil (D, G)

SIDES

Truffle Parmesan Fries (D, G) | 55

Cauliflower Cheese & Chives (D, G) | 50

Honey Roasted Roots | 45

Charred Baby Gem, Brown Butter & Hazelnuts (D, N) | 65

Macaroni Cheese with Beef Bacon & Stilton (D, G, N) | 55

Garlic Flatbread with Salt & Thyme (D, G) | 45

SWEETS

Coconut Carrot Cake | 60
cream cheese frosting, toasted coconut (D, E, G, N)

Sticky Toffee Pudding | 55
toffee sauce, vanilla ice cream (D, E, G)

Chocolate Torte | 55
raspberry sorbet, berries (D, E, G)

Apple & Blackberry Crumble | 60
homemade custard (D, E, G, N)

SUNDAY ROAST



Choice of beef, lamb, chicken or roasted butternut
EVERY SUNDAY | 12PM - 5PM

(D) DAIRY | (E) EGGS | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (SE) SESAME

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

ALL PRICES ARE IN UAE DIRHAMS AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE & 5% VAT WHERE APPLICABLE.

THE BLACK HORSE
BRITISH PUB
EST. 2026

MAINS

Traditional Fish & Chips 145
battered haddock, dripping chips, mushy peas, tartare sauce (D, G)

Slow Braised Beef Short Rib 155
creamy mash, buttered greens, red wine jus (D, G)

Pan Fried Salmon 135
chive mash, wilted greens, herb butter sauce (D, G)

Roast Chicken Breast 125
creamy mash, green beans, charred leeks, wild mushrooms, chicken jus (D, G)

Sausage & Mash 125
onion gravy, braised red cabbage, crispy onions (D, G)

Beef Ragù Rigatoni 115
slow-braised beef, rigatoni, aged parmesan, basil (D, G)

Chicken Tikka Masala 115
basmati, naan, mango chutney, raita (D, G, N)

Miso-Glazed Aubergine 110
lemon tahini, chilli crunch, steamed rice (G, SE)

• FROM THE GRILL •

all steaks are served with hand-cut chips, portobello mushrooms, beef tomato, watercress salad & a choice of sauce

Ribeye Steak 395
500g Australian ribeye on the bone (D)

Fillet Steak 295
250g Australian fillet (D)

Wagyu Sirloin Steak 345
250g Australian Wagyu (D)

Grilled Lamb Cutlets 185
ratatouille, creamy mash, mint jus (D)

Chermoula Spatchcock Chicken 155
corn-fed chicken, hummus, leaf salad, chilli pickles (D)

Whole Grilled Sea Bass 245
caper brown butter, crushed potatoes, samphire (D)

BURGERS

all burgers are served with skin-on fries & house pickle

Double Smash Burger 145
cheddar, maple-bacon jam, homemade burger sauce (G, D, E)

Wagyu Burger 155
150g Wagyu, cheddar, balsamic tomato, caramelised onion, homemade burger sauce (G, D, E)

Buttermilk Chicken Burger 145
house slaw, dill pickles, tarragon mayo (G, D, E)

Portobello & Blue Cheese Burger 135
roast portobello, caramelised onion, rocket, truffle mayo (G, D, E)