



FOOD

SMALL PLATES

CHILLI POPPERS V

Baked Jalapeños, stuffed with Cream Cheese, Mature Cheddar & Red Leicester - 4.00

CRISPY FRIED CHICKEN SKEWER

Sam Adams Battered Chicken Skewer, served with Texas Caviar - 5.50

DARK HORSE TACOS

Pulled Brisket, served on crispy Flour Tortilla with Pico de Gallo & Avocado Mousse - 5.00

CAULIFLOWER WINGS VE

Deep Fried Cauliflower Florets, in a Sam Adams coating, served with Citrus Soy Sauce - 4.50

GRILLED PRAWNS *

Grilled Tiger Prawns, with a House Marinade. Served with Citrus Quinoa Salad - 6.50

SMOKED RED PEPPER HUMMUS VE

Served with Toasted Ciabatta Bread & Slow Cooked Garlic - 4.50

CHEESY PORTOBELLO V

Grilled Portobello Mushroom, stuffed with Cheese Sauce. With Crispy Onions & Chipotle Sauce - 4.50

SALT & PEPPER SQUID

Crunchy Calamari, served with Slow Cooked Garlic Mayo - 5.50

SMOKED CHICKEN WINGS

Smoked Chicken Wings, coated in your choice of sauce below - 4.50

OUR SAUCES

Soy Glaze - Sweet & sharp soy sauce

BBQ - Classic BBQ style sauce

Chipotle - Spicy smoky chipotle Sauce

Scotch Bonnet Sauce - Fiery Hot Sauce

ALL OF OUR SMALL PLATES ARE

3 FOR £12

EVERY LUNCH TIME 12 - 5PM

*An additional £2 charge applies for Grilled Prawns



SNACKS & SIDES

MAC'N'CHEESE V

Classic Mac & Cheese, topped with Crispy Onions - 4.50

Add Chilli Con Carne or Pulled Brisket - 1.50

Add BBQ Beans V - 1.00

ONION RINGS VE - 3.50

FRIES VE - 3.00

NACHOS V

With Chipotle Cheese Sauce, Pico de Gallo, Guacamole, Jalapeños & Lime Sour Cream - 4.50

Add Chilli Con Carne or Pulled Brisket - 1.50

Add BBQ Beans V - 1.00

CAJUN RICE VE - 3.50

CHIPOTLE CHEESE ROASTIES V - 3.50

LARGE PLATES

KANSAS CITY CHICKEN

Crispy, Kansas Style, home-fried Chicken. Served with Collard Greens, Roast Tomato, Fries & Gravy - 11.50

GRILLED LAMB CHOPS

Grilled Home Marinade Lamb Chops. Served with Collard Greens, Roast Tomato & Baby Roast Potatoes - 13.50

QUINOA STUFFED BEEF TOMATO VE

Baked Beef Tomato stuffed with Quinoa & BBQ Beans, served on a bed of Collard Greens & garnished with a Beetroot Mousse - 8.50

BAKED BURRITO V

A choice of BBQ Beans & Rice V or Grilled Chicken with Onion & Pepper in a Flour Tortilla. Topped with a Chipotle Cheese Gratin & Micro Coriander - 8.50

GRILLED CHICKEN SALAD

Grilled Cajun Style Chicken, served on a bed of Watercress, Rocket, Cherry Vine Tomato & Red Chicory. With a Sour Cream & Lime dressing - 6.50

CITRUS QUINOA SALAD VE

Quinoa with mixed Citrus, Radish, Carrot, Apple, Rocket & Beetroot. Served with Avocado Mousse - 6.50

TEXAS CAVIAR SALAD VE

Haricot Beans, Peppers, Kalamata Olive, Sun Dried Tomatoes, Rocket & Red Onion, with Olive Oil & Xères Vinegar Dressing & Crispy Nachos - 6.50

BURGERS

DARK HORSE BURGER

British Beef Patty, served on a Brioche Bun with Smoked Bacon, Monterey Jack Cheese, Lettuce, Beef Tomato, Red Onion, Gherkins & Fries - 11.50

GARBANZO BURGER V

Chickpea Fritter with Chipotle Sour Cream & Roast Red Pepper served on a Brioche Bun with Lettuce, Beef Tomato, Red Onion, Gherkins & Fries - 10.50

PITMASTER'S BURGER

British Beef Patty, with Pulled Brisket, Smoked Bacon & Chorizo. Served on a Brioche Bun with Monterey Jack Cheese, Lettuce, Beef Tomato, Red Onion, Gherkins & Fries - 13.50

FROM THE PIT

10 HOUR SMOKED BEEF BRISKET

Slow Cooked Pulled Brisket. Served with Roast Tomato, Collard Greens, Cheesy Mash, Homemade Beef Gravy & Black Olive Dust - 13.50

4.5 HOUR SMOKED PORK RIBS

Low 'n' Slow Smoked Pork Ribs in your choice of sauce. Served with Collard Greens, Roast Tomato & Baby Roast Potatoes - 13.50

½ SMOKED CHICKEN

Half a Smoked Chicken in a Fiery House Marinade. Served with Collard Greens, Roast Tomato, Chipotle Mayo & Baby Roast Potatoes - 13.50

ROLL THE BONES (FOR TWO)

Pork Ribs, Wings & Lamb Chops. Served with Baby Roast Potatoes & a choice of Texas Caviar, Citrus Quinoa or BBQ Beans - 24.00

PITMASTER'S PLATTER (FOR TWO)

½ Smoked Chicken, Pork Ribs & Pulled Brisket. Served with Baby Roast Potatoes & a choice of Texas Caviar, Citrus Quinoa or BBQ Beans - 24.00

PIZZA

BARÇA

Tomato Sauce, Mozzarella, Chorizo, Calamari & Roast Peppers. Garnished with Spring Onion - 11.50

AUSTIN

Tomato Sauce, Mozzarella, Pulled Brisket, Smoked Bacon, Spiced Chicken & Chorizo - 12.50

CALI

BBQ Sauce, Mozzarella, Spiced Chicken with Red & Spring Onions - 10.50

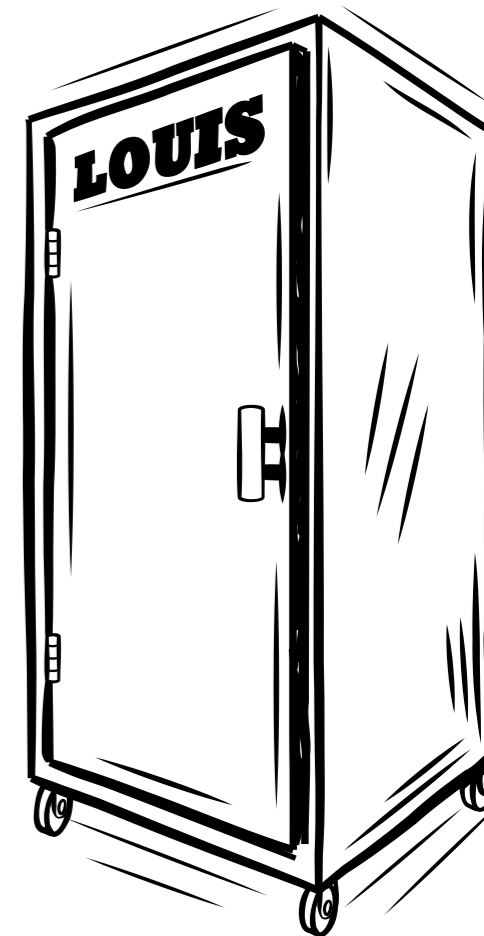
NAPLES V

Tomato Sauce, Fresh & Dry Mozzarella Cheese, finished with Garlic Oil - 9.50

MOSELEY V

Tomato Sauce, Mozzarella, Roast Mushrooms, Peppers & Sun Blushed Tomatoes. Finished with Rocket, Crispy Onions & Garlic Oil - 10.50

LITTLE LOUIS, OUR SMOKER, WAS BORN OVER IN THE U.S.A, WHERE SMOKEHOUSE BBQ IS LESS A CUISINE, MORE A LIFESTYLE. AT THE DARK HORSE WE LOOK TO CAPTURE A LITTLE OF THAT AMERICAN SPIRIT & APPLY IT TO FRESH BRITISH INGREDIENTS.



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