



The Black River Inn believes in making food accessible to all.

With a focus on quality dishes, full of flavour, with as much produce as possible being sourced from suppliers offering food stuffs from right here in the South West.

Our kitchen team prepare and cook all their food items making up the various plates on offer here on-site, thus if you have a specific dietary requirement not noted here or would like further detail, or if you just have food preference please do not hesitate to speak to a member of the team who will be happy to assist.

Menu

To Begin...

Goat's Cheese £7 (*V, GF available*)

... 'Cheese on toast', caramelised red onion, roasted peppers, goat's cheese, goat's cheese sauce, rocket, pine nuts, toast

Soup £5 (*V, GF available*)

...Soup of the day, fresh bread

Mussels £7.00 (*GF available*)

...Choose either: Moules marinières (white wine, garlic, parsley) or with lemongrass, chilli, cream

'Ham, egg & chips £6.50 (*GF*)

..Serrano ham, Bantham chicken egg, polenta chips, caramelised pineapple, Black River spiced ketchup

Black River home-cured Bresaola £6.50 (*GF, DF available*)

...Cured in-house, parmesan, rocket, olive oil

Smoked Salmon £7 (*GF*)

...Smoked salmon terrine, leeks, mushrooms



To follow...

Duck £17 (GF)

...Duck breast, fennel, Pak Choi, carrot, confit duck leg, potato

Fruits de Mer £22.50 (GF available, DF)

...Lobster tail, crab claws, langoustine, oyster, clams, mussels, prawns, homemade bread, aioli, Marie-Rose, mignonette sauce

Cod £15.50 (DF)

...Fillet, warm gazpacho, heritage tomatoes, white beans, chard, courgettes

Lamb £17 (GF, DF available)

... Duo of lamb, vine-wrapped pearl barley & feta, Savoy cabbage, peas, mint sauce

Risotto £12.50 (V, GF)

...Char-grilled Mediterranean vegetables, risotto, finished with parmesan

Tuna £16.00 (DF, GF)

...Nicoise Salad; Grilled tuna, Jersey royals, green beans, olives and soft boiled egg

Cote de boeuf for 2 to share £50 (GF, DF available)

...hand cut chips, Chimichurri sauce, salad, marrowbone butter



Our classics...

Prawns £6 (GF available, DF)

...½ pint shell on prawns, Marie Rose sauce, garlic mayo, bread

Steak £16.50 (GF)

*...10oz rump steak, hand cut chips, bistro salad, Chimichurri sauce,
Black River marrowbone butter*

Harissa Aubergine Steak £12.50 (V, VG, DF available, GF)

...Chargrilled aubergine, harissa sauce, hand cut chips, bistro salad

Handmade Beef Burger £12.50 (DF, GF available)

...served in a bun, bacon, cheese, tomato, pickled cucumber, remoulade, salad, fries, coleslaw

Handmade Vegetarian Burger £12.50 (GF available, V)

*...served in a bun, chickpea, beetroot & halloumi burger, cheese, tomato, pickled cucumber, remoulade, salad,
fries, coleslaw*

Pulled Pork Pie £12.50

...Hot water crust, Black River baked beans, tenderstem, Black River brown sauce

Mussels & Fries £13.50 (GF available)

...Choose either: Moules marinières (white wine, garlic, parsley) or with lemongrass, chilli, cream



To Finish...

Elderflower £7 (GF)

...Elderflower panna cotta, blueberry caviar, lemon balm (from our garden)

Salted caramel £7 (GF)

...Salted caramel bavarois, chocolate shell, strawberry sorbet

Knickerbocker Glory £7 (GF, V available)

...Chocolate, peanut ice-cream, banana marshmallow, cinnamon popcorn, cherries, meringue

Summer berries £7 (DF available, V)

...Summer pudding, meringue, summer berries

Mille Feuille £7

...Puff pastry, passion fruit jelly, mango creme pate, mint cream

Cheese £2 per piece (V, GF available)

Served with homemade chutney, grapes, celery, crackers

Please select your cheeses for your cheeseboard choose from:

- *Quickes' Vintage Cheddar - A rich, intense cheese, with a huge depth of flavour. Typically matured for up to 24 months (hard cheese)*
- *Cornish Extra Mature Gouda - A much drier mature cheese, with almost a parmesan texture (hard cheese)*
- *Quickes' Oak Smoked Goat Cheddar - Cold-smoked goat's milk cheese, using oak chips for a subtle, nutty flavour. Has a cheddar-like texture. (hard cheese)*
- *Driftwood - Ash-rolled goats' cheese with a tangy lemon flavour and thick texture (soft cheese)*
- *Montagnola Affine- A surface-ripened, triple cream cheese. A soft blue with sweet aroma (soft cheese)*
- *St Endellion Brie - A luxury version of traditional Cornish brie. (soft cheese)*
- *Cropwell Bishop Stilton - Aged for up to 12 months' giving this cheese proper maturity and flavour (soft/hard cheese)*



...Please speak to a member of staff if you have any dietary requirements, questions or issues...

Our Suppliers

We endeavour to source as much as we can locally.

Occasionally, and namely due to supply and demand this means we must seek out larger suppliers who can fulfill our requirements.

**Dart Fresh Produce: A family run business who works closely with local growers and producers to provide, fresh produce from as close to us as they can.*

**S&J Fisheries: A family-owned business who supply fish and seafood with a commitment to responsible sourcing of seafood from the Southwest.*

**Brickyard Farm Shop, Hatherleigh: Located right on our doorstep. This farmshop and butchery works closely with our kitchen team to provide a high quality range of meats as per our chef's requirements, from right here in Ruby Country.*

**Hawkridge Farmhouse Dairy Produce: A family-run business based in the heart of Devon that works with our kitchen team to supply local dairy food stuffs.*

**Lower Windmilland Eggs: Based right on the edge of Black Torrington and supplying us with the freshest eggs we could ask for with very low food miles.*

**RD Johns: Originate and now serving customers for over 40 years right here in the South West. A huge range of products sourced where possible as close to our doorstep as they can.*

**Penny-cotts: An organic small-holding providing fresh, organic, salad items and vegetables within less than 20 miles from us.*