

MENU

A kind reminder to remain at your table. Table service is provided & we ask that during busy periods to please be patient.

If you're not on your bum, please put your mask on.

Thank you for your understanding during these unusual times.

B-onza, R-regional, I-nteresting Plates; or call them

'Black River Inn Tapas'

Our favourite way to eat... 'pick and mix and share'. We suggest 5 different plates between 2 people (you can always add more after). Our kitchen team will send plates out as and when they are ready, less waits, more things to taste, not too many plates at any one time, and a fun way to enjoy lots of flavours....

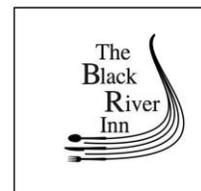
Fish & Seafood

- ◇ Scallop, toasted cauliflower, sultana dressing (GF, DF) £5.50
- ◇ 3x fresh oysters, lemon, Tabasco (GF, DF) £7.50
- ◇ Grilled King shell-on tiger Prawns, sweet chilli dipping sauce (GF, DF) £6.50
- ◇ Selection of marinated fresh anchovies, on croutes (DF) £5.50
- ◇ Crayfish cocktail, capers (DF) £6.50
- ◇ Homemade Gravlox of chalk stream trout, cucumber, yoghurt, fresh bread £5.00
- ◇ Moules marinieres; fresh mussels, white wine, garlic £6.75
- ◇ Salt & pepper squid (GF/DF) £5.50

- ◇ Whitebait, garlic Mayo (DF) £5.50
- ◇ Beetroot, goats cheese, rocket (GF, V) £4.50

Fruit & Vegetables & Cheese

- ◇ Grilled asparagus, almond, tomato (GF, V, VG avail) £6.50
- ◇ Charcoal-smoked mushrooms, sourdough, garlic, olive oil (DF, V, VG, GF avail) £4.50
- ◇ Grilled corn on the cob, BBQ sauce (GF/DF/V/VG) £1.00
- ◇ Padron peppers; grilled with extra virgin olive oil and salt (GF/DF) £3.50
- ◇ Homemade chickpea falafel, yoghurt, mint, coriander, chilli (V/VG/GF/DF) £5.00
- ◇ Fresh watermelon, mint, feta salad (V, GF) £4.50
- ◇ Whole-baked wheel of camembert, dipping croutes (GF, V) £9.50
- ◇ Seasoned fries (V, VG, DF, GF) £2.50
- ◇ Guacamole bruschetta (V, VG, DF) £4.50
- ◇ Tostadas; bruschetta of tomatoes, garlic, olive oil, basil on sourdough (V, VG, DF) £5.00
- ◇ Sundried tomato hummus, crispy tortilla (V, VG, DF, GF) £4.50
- ◇ Manchego cheese, olives, bread (V) £4.50



Meat & Poultry

- ◇ Smoked chicken wings, ranch dressing (GF) £4.50
- ◇ Homemade pork scratchings, lime (DF) £1.50
- ◇ Charcuterie board; selection of cured and dried meats, crusty bread, olives (DF, GF avail) £7.00
- ◇ Monkey fingers; battered chicken pieces, fiery sauce (DF) £5.50
- ◇ B-R-I-Bs; Smoked BBQ ribs (GF/DF) £6.00
- ◇ Smoked duck breast, pickled chicory (GF/DF) £6.00
- ◇ Braised chorizo, caramelised onion (GF/DF) £6.00
- ◇ Pigs' cheeks, puy lentils, sherry vinegar jus (GF/DF) £5.50

Starters Please choose one of the many B-R-I tapas plates for a starter (or even a few between you!)

Mains

- ◇ Whole lemon sole, grilled on the bone, sapphire and corn, new potatoes (GF/DF) £17.50
- ◇ BBQ aubergine chop, Cornish new potatoes, rocket pesto, charred spring onion, grilled veg (DF, V, VG, GF) £11.50
- ◇ Ale battered fish, hand cut chips, pickled onion, tartar sauce (DF) £13.50
- ◇ Buttermilk fried chicken, BBQ corn, fries £12.50
- ◇ Gammon steak, glazed bbq pineapple, crispy egg, hand cut chips, leaf salad (GF, DF) £10.50
- ◇ Harissa marinated rack of lamb, baba ganoush, toasted couscous, caramelised tomato, red onion (GF/DF) £18.00
- ◇ T-bone steak, hand cut chips, grilled tomato, mushroom, watercress (GF/DF) £21.50
- ◇ Burger; in toasted ciabatta, salad & hand cut fries. (GF avail) £13.50

Choose: Handmade hamburger, grilled onions, cheese and BRI burger sauce
Spicy bean burger, cheese (V)

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Desserts

◇ Lemon syllabub, almonds poppy seeds (V, GF)	£7.00
◇ Chocolate truffle, raspberries, hazelnuts, Amaretto (V/GF contains coconut)	£7.00
◇ Eton Mess (V, GF)	£6.50
◇ Cheese, West Country chef selection cheese board, crackers, grapes, celery (GF available)	£7.00

Please note, not all food items used in the dishes are listed, if you have an allergy or a specific dietary requirement or food preference, please speak to a member of staff

The Covid-19 pandemic has been a whirlwind. Who knew back on Friday the 20 March 2020; when the government forced all pubs and hospitality to close that 3 nationwide lockdowns would follow. Many varying rules, restrictions and more have since been enforced, and once again we find ourselves open with some of these in place. Over the last year we used the time to do many things including, changing our supply chains to local suppliers, offering low food miles, seasonal produce from as close to us as possible. Start our own vegetable and herb garden to supply our kitchen with produce from right here in the BRI garden and further the business towards a more sustainable and environmentally sound one, including reducing the plastic use here onsite by 70%, switching out our cleaning items to products that are better for the eco-systems, and using a recycled toilet paper that gives back to charity to name a few (more details will be available on our website and for you to read here on-site in due-course).

Our biggest and most significant change has been to cut out fossil fuel usage in the kitchen. For many years we have been discussing ideas of cooking on solid fuel, and in this long period of closure and restriction, we decided to turn that idea into a reality. We even went as mad as to cut the supply of the gas leading to the kitchen- so there was no going back! Our wood burning hearth includes a wood-burning oven that produces the embers for use under pan rings, grill, and stove top (heated with the self-produced charcoal). Our menu is designed to showcase this style of cooking whilst also allowing the local and seasonal food stuffs sourced to shine in their own rights.

We have always enjoyed cooking and eating and believe going to the pub should be fun. We and our fabulous team cannot wait for the day when we can go-back-to-normal. In the meantime, we thank you for all your continued support and understanding while we enforce the restrictions needed to allow for opening. We do ask for your patience particularly at peak times as we not only cater for pub-goers but still offer a take-away and delivery service (within the village).

We hope you enjoy your time with us!

Thank you, Gill & Alex Xx

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Sunday Menu

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- ◇ Selection of marinated fresh anchovies, on croutes (DF) £5.50
- ◇ Crayfish cocktail, capers (DF) £6.50
- ◇ Homemade Gravlax of chalk stream trout, cucumber, yoghurt, fresh bread £5.00
- ◇ Moules marinières; fresh mussels, white wine, garlic £6.75
- ◇ Salt & pepper squid (GF/DF) £5.50

- ◇ Whitebait, garlic Mayo (DF) £5.50

Fruit & Vegetables & Cheese

- ◇ Grilled asparagus, almond, tomato (GF, V, VG avail) £6.50
- ◇ Charcoal-smoked mushrooms, sourdough, garlic, olive oil (DF, V, VG, GF avail) £4.50
- ◇ Grilled corn on the cob, BBQ sauce (GF/DF/V/VG) £1.00
- ◇ Padron peppers; grilled with extra virgin olive oil and salt (GF/DF) £3.50
- ◇ Homemade chickpea falafel, yoghurt, mint, coriander, chilli (V/VG/GF/DF) £5.00
- ◇ Fresh watermelon, mint, feta salad (V, GF) £4.50
- ◇ Whole-baked wheel of camembert, dipping croutes (GF, V) £9.50
- ◇ Seasoned fries (V, VG, DF, GF) £2.50
- ◇ Guacamole bruschetta (V, VG, DF) £4.50
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- ◇ Sundried tomato hummus, crispy tortilla (V, VG, DF, GF) £4.50
- ◇ Manchego cheese, olives, bread (V) £4.50
- ◇ Beetroot, goats cheese, rocket (GF, V) £4.50



Meat & Poultry

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Main

- ◇ Three meat roast board £10.50 per person
Three roast meats (cooked on our wood fuelled hearth); Roast pork, roast chicken and roast beef
Locally sourced vegetables, roast potatoes, Yorkshire pudding, gravy
- ◇ Fire-roasted aubergine £10.50 (V, VG avail)
with Sunday accompaniments
- ◇ Whole trout grilled on the bone £12..50

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With new potatoe salad, rainbow chard

Desserts

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◇ Chocolate truffle, raspberries, hazelnuts, Amaretto (V/GF contains coconut)	£7.00
◇ Eton Mess (V, GF)	£6.50
◇ Cheese, <i>West Country chef selection cheese board, crackers, grapes, celery (GF available)</i>	£7.00

Kids Menu

-Carrot & cucumber sticks, ketchup and mayo dip	£1.50
-Cheesy garlic bread	£2.50
-Cheesy fries	£3.00
-Corn on the cob, BBQ sauce	£1.00
-Homemade chicken or fish goujons, fries	£5.00/£7.50
-Sticky BBQ Ribs, fries	£5.00/£7.50
-Freshly made tomato sauce, spaghetti, garlic bread	£5.00/£7.50
-Ciabatta pizza Margarita, fries	£5.00/£7.50
-Hunters chicken, BBQ sauce, fries	£5.00/£7.50
-Build your own burger:	£5.00/£7.50
Choose either:	
-hamburger	
-chicken	(Served in a bun)
-fish	
With (choose two items):	
-cheese	-bacon
-lettuce	-tomato
-cucumber	-'Mac' style burger sauce
Side of:	
-fries	-beans
-Ice cream scoop	£1 per scoop
-Fruit selection	£2.50