

AUTUMN AT THE BLACK HORSE

We serve the good stuff: grass-fed, dry-aged British steak & Cornish lamb from award-winning butchers, Aubrey Allen; free-range English pork, chicken, eggs & ice-cream; fish chosen for its quality & sustainability; & as much British fruit & veg in season as we can find. Our kitchens are stuffed with real chefs cooking honest food from scratch every day.

DELI

Warm Mini-loaf & Roasted Garlic Butter £2.75

CHEESE BOARD £13.50
Channel Island Brie, Quickes Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits

CHARCUTERIE BOARD £14.50
Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Free-range Pork & Ham Terrine, Celeriac Remoulade, Pickles & Warm Mini Loaf

FAVOURITES BOARD £13.50
Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm Pitta Bread

FISH BOARD £14.50
Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread

VEGGIE BOARD £12.75
Flat Mushrooms, Brie & Spinach, Veggie Scotch Egg, Chive Sour Cream, Crudités, Beetroot Relish, Tomato Chutney, Baby Leaves & Warm Pitta Bread

ALL DAY

12pm - 6pm

Soup of the Day - See Blackboard £5.50

Herb Pancakes, Squash & Sage Stuffing, Goats’ Cheese Sauce with or without Free-range Chicken £12.75

Coarse-ground Bavette Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings £12.50

Add Mushroom or Bacon £1.00

Salmon & Smoked Pollack Fishcake, Wilted Spinach & Lemon Butter Sauce £11.75

Warm Superfood Salad of Smoked Mackerel, Salt Baked Beetroot, Lentils & Baby Spinach, Beetroot & Thyme Dressing £13.75

All our Sandwiches come with a choice of Chips or Soup

Aubrey’s Steak Ciabatta, Fried Onions & Mustard Mayo £9.75

Warm Fish Goujons, Lettuce & Lemon Mayo Roll £7.75

Quickes Vintage Cheddar, Beetroot Relish & Watercress on Granary £7.00

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team.

A Service Charge of 10% is added to parties of 6 or more.
All tips received go to the team. Our kitchen contains nuts.
Please let us know if you suffer from food allergies.

LUNCH
12pm - 3pm

STARTERS

Ibérico Serrano Ham, Fig & Goats’ Curd Salad, Truffle Honey £5.75

Free-range Pork & Ham Terrine, Spiced Apricot Chutney, Toasted Rye Bread £6.75

Gravadlax, Pickled Cucumber & Golden Beetroot £7.25

Wild Mushroom Fricassée on Toast, Truffle Crème Fraîche £6.50

Roast Wood Pigeon, Celery & Apple Salad, Hazelnut Dressing £8.25

EITHER/OR

	STARTER	MAIN
Herb Pancakes, Squash & Sage Stuffing, Goats’ Cheese Sauce with or without Free-range Chicken	£7.25	£12.75
Sweet Potato Gnocchi, Artichoke Pureé & Roasted Red Chicory	£7.25	£13.25
Autumn Salad of Clonakilty Black Pudding, Bacon Lardons & Croutons, Poached Free-range Egg & Caramelised Apple Dressing	£8.50	£16.75
Warm Superfood Salad of Smoked Mackerel, Salt Baked Beetroot, Lentils & Baby Spinach, Beetroot & Thyme Dressing	£7.25	£13.75

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

MAINS

Woburn Venison & Guinness Pie, Parsley Mash & Gravy £13.50

Free-range Chicken Breast, Wild Mushroom & Pearl Barley Risotto, Tarragon Pesto £15.25

Red Pepper, Tomato & Chickpea Tagine, Apricot Couscous & Mint Yoghurt £12.75

Pan-fried Cod, Dauphinoise Potatoes & Buttered Black Cabbage £15.75

Tidenham Farm Duck Breast & Duck Shepherds Pie, Baby Carrots, Port & Juniper Reduction £19.50

Pan-fried Skate Wing, Ibérico Chorizo & Palourde Clams £16.75

Free-range 10oz Pork Sirloin, Roasted Celeriac & Apple, Sage & Onion Gravy £16.50

Salmon & Smoked Pollack Fishcake, Wilted Spinach & Lemon Butter Sauce £11.75



STEAKS

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

All Served with Watercress, Chips & a choice of either Peppercorn Sauce or Horseradish Crème Fraîche

28 Day Dry-aged 8oz Rump Steak £19.50

28 Day Dry-aged 10oz Rib Eye Steak £25.00

28 Day Dry-aged 12oz Sirloin on the Bone £27.00

Add a Grill Garnish, Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings £3.00

SIDES

Chips £3.25

Garden Salad, Beetroot & Thyme Dressing £3.25

Dauphinoise Potatoes £3.75

Savoy Cabbage, Bacon & Hazelnuts £3.50

Maple & Thyme-roasted Carrots & Parsnips £3.75

THE BLACK HORSE
Woburn

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THE EMBANKMENT
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