

# 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

## 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.		

## 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

## 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

## 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

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.

## THE BLACK HORSE

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