

DELI

Warm Mini-loaf & Roasted Garlic Butter £2.50

Pot of Jimmy Butler’s Sausages
Mustard & Ketchup £2.75

CHEESE BOARD £13.50
Isle of Mull Cheddar, Blue Monday, Channel Island Brie,
Dutch Mistress, Baked St Marcellin & Truffle Honey,
Apples & Celery, Rye Biscuits, Warm Mini Loaf, Chutney

COLD CUTS BOARD £13.50
Mini Shepherd’s Pie, Ibérico Salami, Aubrey’s Rare Roast Beef,
Smoked Cotswold Chicken Terrine, Piccalilli Vegetables,
Tomato Chutney & Warm Mini Loaf

FAVOURITES BOARD £13.50
Spiced Tomato Houmous & Crudités, Mini Shepherd’s Pie,
Channel Island Brie, Stuffed Artichoke Hearts & Pesto Mayo,
Garden Salad, Tomato Chutney & Toasted Pitta

FISH BOARD £14.50
Smoked Mackerel Fillet, Mussel & Leek Crumble,
Kedgeree Arancini & Curry Mayo, Severn & Wye Smoked Salmon,
Cucumber Sticks & Milwaukee Rye

VEGGIE BOARD £12.75
Spiced Tomato Houmous & Crudités, Marinated Olives,
Stuffed Artichoke Hearts & Pesto Mayo, Baked St Marcellin
& Truffle Honey, Tomato Chutney & Warm Mini Loaf

ALL DAY

12pm - 6pm

Soup of the Day - See Blackboard £5.00

Caesar Salad, Free-range Chicken & Crispy Bacon,
Anchovies & Shaved Parmesan £12.50

Coarse-ground Bavette Steak Burger, Monterey Jack,
Burger Sauce, Coleslaw, Chips & Onion Rings £12.50
Add Mushroom or Bacon £1.00

Free-range Hot Dog, Sweet Tomato Relish & Remoulade,
Crispy Onions & Skinny Chips £8.50

Cod & Dill Fishcake, Pea Salad, Lime Dressing £11.75

Superfood Salad of Tenderstem Broccoli,
Mooli & Broad Beans, Toasted Sesame Seeds,
Honey, Ginger & Soy Dressing £13.50

All our Sandwiches come with a choice of Chips or Soup

Dry-aged Steak Ciabatta & Béarnaise £9.00

Cornish Mack Bap, Lettuce & Tartare Sauce £7.50

Spiced Chickpea, Red Pepper & Feta Pitta, Cumin Crème Fraîche £7.00

Aubrey’s Rare Roast Beef, Horseradish, Rocket & Tomato Ciabatta £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.

THE BLACK HORSE

Woburn

blackhorsewoburn.co.uk twitter.com/horsewoburn facebook.com/horsewoburn

Have you tried our sister pubs?

THE SWAN
SALFORD
swansalford.co.uk

THE EMBANKMENT
embankmentbedford.co.uk

SPRING AT THE BLACK HORSE

Aren’t we ready for it? Ready for leaves on the trees and grass in the fields, instead of water. Ready for purple sprouting, green asparagus spears & tender pink rhubarb. Ready for Spring lamb and a sunny day and the first glass of rosé outside. We serve the good stuff, the best of British. Honest food, ethically grown, tasty. Nothing less will do.

LUNCH

12pm - 3pm

STARTERS

Soup of the Day - See Blackboard £5.00
Smoked Cotswold Chicken Terrine, Piccalilli, Toast £7.50
Potted Devon Crab, Rye Crisp, Cucumber & Radish £7.00
Whipped Oxford Blue, Waldorf Salad, Aspoll Balsamic Glaze £6.50
Deville Lamb Kidneys on Toast, Crispy Bacon £7.75

EITHER/OR

	STARTER	MAIN
Grimsby Traditional Smoked Haddock Kedgeree & Poached Free-range Egg	£7.50	£13.00
Sautéed Isle of Man Queen Scallops & Chorizo, Shaved Carrots & Fennel	£9.00	£16.50
Peppered Salt Beef Crouquette, Home-made Brown Sauce	£6.75	£12.75
Superfood Salad of Tenderstem Broccoli, Mooli & Broad Beans, Toasted Sesame Seeds, Honey, Ginger & Soy Dressing	£7.00	£13.50
Caesar Salad, Free-range Chicken & Crispy Bacon, Anchovies & Shaved Parmesan	£7.50	£12.50

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

MAINS

Jimmy Butler’s Free-range Sausage & Mash, Onion Gravy £12.00
Free-range Roast Chicken Breast, Spring Vegetable Minestrone, Wild Garlic Pesto £15.50
Saffron Gnocchi, Forest Mushroom & Tarragon Fricassée, Parmesan Wafer £13.25
Sea Bass Fillets, Braised Baby Gem, Sun Blushed Tomato & Clam Fondue £15.00
Sharing Board of Fillet Steak Medallions, Monkfish Scampi, Dry Rubbed Chicago Ribs, Fat Chips, BBQ Sauce & Crunchy Salad £48.00
Sea Trout Supreme, Crushed New Potatoes, Hispy Cabbage, Caper & Lemon Butter £16.75
Pie of the Day - See Blackboard £14.50
Cod & Dill Fishcake, Pea Salad, Lime Dressing £11.75

Since 1899
Aubrey’s
Dry-Aged Beef

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 Chips & Watercress, Peppercorn Sauce or Horseradish Crème Fraîche

28 Day Dry-aged 8oz Rump Cap £19.50
28 Day Dry-aged 10oz Ribeye, £25.00
28 Day Dry-aged 12oz Sirloin On The Bone £32.50
Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings £3.00

SIDES

Chips £3.25
New Potatoes, Sea Salt & Minted Butter £3.25
Garden Salad, Orange & Shallot Dressing £3.75
Petit Pois à La Française £3.50
Vichy Carrots £3.75