

LUNCH (Noon - 3pm)

STARTERS

Soup of the Day - See Blackboard	£5.00
Air-dried British Beef, Cave-aged Cheddar & Watercress	£6.00
Free-range Pork & Peppercorn Terrine, Soused Baby Vegetables, Toasted Sourdough	£6.75
Brixham Crab Benedict, Spinach, Poached Free-range Egg & Hollandaise	£8.00
Goat's Cheese Croquettes, Salt Baked Golden Beetroot & Caramelised Walnuts	£6.50
Olive Oil Confit Salmon, Radish & Cucumber Salad, Salsa Verde	£7.50

EITHER/OR

	Starter	Main
Enderby Smoked Haddock Kedgerree, Poached Free-range Egg	£7.50	£12.50
Grilled Mackerel Fillet, Crispy Potatoes, Horseradish & Fennel Crème Fraîche	£7.00	£13.00
Free-range Chicken, Ibérico Ham & Avocado Salad, Croutons & Herb Dressing	£7.75	£13.00
Superfood Salad of Baby Artichokes, Courgette & Feta, Toasted Seeds, Citrus Dressing	£6.75	£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 Cumberland Sausage & Mash, Onion Gravy	£12.00
Roast Free-range Chicken Breast, Wilted Spinach & Morel Mushroom Cream	£15.50
Caramelised Red Onion & Spinach Tart, Sun Blushed Tomato Pesto & Baby Leaf Salad	£12.75
Devon Mussell & King Prawn Linguini, Shellfish Broth & Shaved Parmesan	£16.75
Cornish Lamb Rack, Spring Onion Rösti, Broad Bean & Mint Salsa	£19.50
Pan-fried Monkfish Loin, Purple Sprouting Broccoli, Almond & Anchovy Butter	£18.25
Free-range Pork Cutlet, Braised Celeriac, Hispy Cabbage & Smoked Bacon, Cider Jus	£16.00
Breaded Cod Scampi, Skinny Chips & Pea Mayonnaise	£12.50

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 Green Peppercorn Sauce or Roquefort Butter

28 Day Dry-aged 8oz Rump Steak	£19.75
28 Day Dry-aged 10oz Rib Eye Steak	£25.00
28 Day Dry-aged 12oz Sirloin on the Bone	£29.50
Add a Grill Garnish, Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00
Add Three King Prawns to your Steak	£4.50

SIDES

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



ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

Soup of the Day - See Blackboard	£5.00
Aubrey's Steak Ciabatta, Fried Onions & Mustard Mayo	£9.75
Brixham Crab, Fennel & Apple Slaw, Toasted Sourdough	£7.75
Cave-aged Cheddar, Garden Chutney & Tomato, Malted Bloomer	£7.25
All our Sandwiches come with a choice of Chips or Soup of the Day	
Pulled Chicken Bap, Curly Rob's Barbecue Sauce, Slaw & Skinny Chips	£9.50

DELI

Warm Mini-loaf & Roasted Garlic Butter	£2.75
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CHEESE BOARD

Wookey Hole Cave-aged Cheddar, Sainte-Maure de Touraine, Brie de Nangis, Pont-l'Évêque, Wensleydale Blue, Braeburn Apple & Celery, Rye Crackers & Malted Rustic Bread, Garden Chutney	£13.75
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COLD CUTS BOARD

Mini Shepherds Pie, Free-range Pork & Peppercorn Terrine, Honey Mustard Sausages, Air-dried British Beef, Crunchy Slaw, Mark's Brown Sauce & Toasted Sourdough	£14.75
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FAVOURITES BOARD

Spiced Tomato Houmous & Crudités, Honey Mustard Sausages, Brie de Nangis, Creamy Garlic Mushroom Crumble, Garden Salad, Chutney & Warm Mini Loaf	£14.00
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FISH BOARD

Smoked Mackerel Pâté, Severn & Wye Smoked Salmon, Crab Mayonnaise, Kedgerree Arancini & Mango Chutney, Cucumber & Tomato Salsa, Toasted Sourdough	£14.75
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VEGGIE BOARD

Spiced Tomato Houmous & Crudités, Marinated Olives, Creamy Garlic Mushroom Crumble, Pont-l'Évêque, Garden Salad, Chutney & Warm Mini Loaf	£13.25
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ALL DAY MAINS

Free-range Chicken, Ibérico Ham & Avocado Salad, Croutons & Herb Dressing	£13.00
Coarse-ground Bavette Steak Burger, Red Leicester, Burger Sauce, Coleslaw, Chips & Onion Rings Add Mushroom or Bacon	£12.50 £1.00
Superfood Salad of Baby Artichokes, Courgette & Feta, Toasted Seeds, Citrus Dressing	£12.50
Enderby Smoked Haddock Kedgerree, Poached Free-range Egg	£12.50

SPRING AT THE BLACK HORSE

Spring's here! Bring on purple sprouting, green asparagus spears & tender pink rhubarb. Bring on Spring lamb, a sunny day & the first glass of rosé outside. We serve the good stuff, the best of British. Honest food, ethically grown, tasty. Nothing less will do.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

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

A 10% service charge is added to parties of six or more. All tips go to the team.

THE BLACK HORSE

Woburn

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