



SPRING AT THE BLACK HORSE

We always serve the good stuff – in Spring that means the earliest and best Hampshire asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Mrs Kirkham’s Lancashire. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI

Warm Mini Loaf & Garlic Butter 3.00 Puttanesca Olives 3.00

BUTCHER’S BOARD 14.75

Rare Roast Beef, Pork Wontons, Free-range Ham & Leek Terrine,
Honey & Mustard Sausages,
Beetroot & Horseradish Relish, Granary Toast

CHEESE BOARD 14.00

Camembert Gillot AOC, Sainte-Maure de Touraine,
Mrs Kirkham’s Lancashire, Morn Dew, Beauvale,
Water Biscuits & Rye Wafers, Apples & Celery, Chutney

VEGGIE BOARD 14.25

Tomato Houmous & Crudités, Pea & Goats’ Cheese Arancini,
Puttanesca Olives, Melting Cheese & Breadsticks,
Toasted Pitta & Garden Salad

FISH BOARD 14.75

Smoked Salmon & Dill Pâté, Whitebait & Lemon,
Prawns & Bloody Mary Mayo, Smoked Trout,
Soused Cucumber & Fennel, Toasted Rye

STARTERS

Air-dried Dorset Beef, Watercress, Beetroot & Horseradish Relish 7.00
Soup of the Day - See Blackboard 5.50
Free-range Ham & Leek Terrine, Piccalilli, Sourdough Toast 7.00
Warm Smoked Mackerel, New Potato & Dill Salad, Rocket 6.75
Feta & Spring Onion Croquettes, Wild Garlic Mayonnaise 6.50
Brixham Crab Tart, Bloody Mary Mayonnaise & Baby Leaves 9.00

EITHER/OR

Starter/Main

Free-range Roast Chicken Salad, Mango, Chilli, Toasted Almonds & Coriander 7.75/14.75
Salt Beef Brisket Hash, Fried Egg, Tomato & Spring Onion Salsa 7.50/14.00

Superfood Salad of Beetroot, Goats’ Cheese, Broccoli, Sugarsnaps & Seeds, Lemon Dressing 7.25/14.00

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

Seared Native Scallops & Monkfish, Spring Vegetable Risotto, Pea Shoots & Parmesan 10.00/19.00

MAINS

Pan-fried Hake, Cauliflower, Ibérico Ham & Leek Vinaigrette 16.75
Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75
Jimmy Butler’s Free-range Sausage & Mash, Onion Gravy 13.50
Charred Spring Vegetables, Herb Gnocchi, Ricotta & Basil Dressing 13.75
Roasted Breast of Merrifield Duck, Boulangère Potatoes, Wilted Spinach & Orange Jus 19.75
Salmon & Smoked Haddock Fishcake, Spring Greens, Chive Crème Fraîche 13.75
Slow & Low Welsh Lamb Casserole, Peas, Beans, Pearl Barley & Mint 16.50
What’s the Fish? See Blackboard

STEAKS

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



28 Day Dry-aged 8oz Rump Cap Steak 19.75
28 Day Dry-aged 10oz Sirloin Steak on the Bone 25.50
28 Day Dry-aged 10oz Rib Eye Steak 26.00

All Served with Rocket, Chips & a choice of either Béarnaise & Peppercorn Sauce

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.75

SIDES

Chips 3.50 New Potatoes, Sea Salt & Minted Butter 3.75 Rocket & Parmesan Salad, Balsamic Dressing 3.75
Spring Greens & Peas 3.75 Garden Salad, Orange & Shallot Dressing 3.75

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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