

# WINTER 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 £13.75

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

### CHARCUTERIE BOARD £14.75

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

### FAVOURITES BOARD £14.00

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

### FISH BOARD £14.75

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

### VEGGIE BOARD £13.25

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

## STARTERS

Soup of the Day - See Blackboard	£5.00
Free-range Pork & Ham Terrine, Spiced Apricot Chutney, Toasted Rye Bread	£6.75
Beetroot Cured Salmon, Apple & Fennel Salad, Horseradish Cream	£7.25
Whipped Butternut Squash, Goat’s Curd & Baby Leaves, Toasted Seeds	£6.25
Confit Guineafowl, Chestnut & Bacon Salad, Cranberry Dressing	£6.75


## EITHER/OR

	STARTER	MAIN
Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham	£7.75	£13.00
Winter Salad of Clonakilty Black Pudding, Bacon Lardons & Croutons, Free-range Poached Egg & Caramelised Apple Dressing	£7.75	£13.00
River Exe Mussels in Aspath Cyder, Celery & Dill, Malted Bread & Caramelised Apple Dressing	£6.75	£13.50
Warm Superfood Salad of Smoked Mackerel, Salt Baked Beetroot, Lentils & Baby Spinach, Beetroot & Thyme Dressing	£7.25	£14.00
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	£19.75
	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

Pan-roasted Cod, Dauphinoise Potatoes & Buttered Leeks	£16.50
Shallot & Chestnut Bourguignon, Beetroot Relish	£12.50
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips	£13.50
Free-range Chicken Ballotine, Wild Mushroom & Pearl Barley Risotto, Tarragon Pesto	£14.50
Tidenham Duck & Duck Shepherd’s Pie, Baby Carrots, Port & Juniper Reduction	£19.50
Pan-fried Fillets of Bream, Crushed Potato Cake, Rocket & Prawn Butter	£16.50
Free-range Pork Belly, Root Vegetable, Ale & Black Ham Broth	£17.50
Salmon & Smoked Pollack Fishcake, Wilted Spinach & Lemon Butter Sauce	£11.75

## SIDES

Chips £3.50	Garden Salad, Beetroot & Thyme Dressing £3.50	Dauphinoise Potatoes £3.75
Savoy Cabbage, Bacon & Hazelnuts £3.75	Maple & Thyme-roasted Carrots & Parsnips £3.75	

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

# THE BLACK HORSE

Woburn

[blackhorsewoburn.co.uk](http://blackhorsewoburn.co.uk) [twitter.com/horsewoburn](https://twitter.com/horsewoburn) [facebook.com/horsewoburn](https://facebook.com/horsewoburn)

Have you tried our sister pubs?

**THE SWAN**  
SALFORD  
[swansalford.co.uk](http://swansalford.co.uk)

**THE EMBANKMENT**  
[embankmentbedford.co.uk](http://embankmentbedford.co.uk)