

LUNCH (Noon - 3pm)

STARTERS

Heritage Tomato, Laverstoke Mozzarella & Basil Salad	£6.00
Soup of the Day - See Blackboard	£5.00
Aubrey's Salt Beef Terrine, Piccalilli & Toasted Rye Bread	£6.75
Char-grilled Stuffed Aubergine, Feta, Rocket & Red Pepper Tapenade	£6.25
Home-smoked Trout, Garden Herbs & Green Beans, Lemon & Thyme Oil	£7.50
Brixham Crab, Crispy Free-range Egg & Brown Crab Dressing, Sea Leaf Salad	£8.50

EITHER/OR

	Starter	Main
Free-range Duck & Crunchy Vegetable Salad, Toasted Cashews & Oriental Dressing	£7.75	£14.50
Spiced Free-range Pig Cheeks, Popcorn Cockles & Sweetcorn Relish	£7.75	£14.50
Pea & Courgette Carnaroli Risotto, with or without Free-range Chicken	£7.25	£12.50
Superfood Salad of Loch Duart Poached Salmon, Bulgur Wheat Tabbouleh, Sugar Snaps & Baby Leaves, Minted Yoghurt	£6.75	£12.50

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

MAINS

Free-range Chicken Breast, Classic Caesar Salad, Crispy Bacon & Anchovies	£14.75
Pan-fried Sea Bass Fillets, Saffron Gnocchi, Samphire & Mussel Velouté	£17.25
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips	£13.50
Thai-spiced Fishcake, Cucumber Salad, Lime & Chilli Dressing	£12.50
Sun-dried Tomato, Chickpea & Olive Ragù, Yoghurt, Harissa & Flat Breads	£12.75
Pan-fried Cod, Creamed Peas, Pancetta & Fennel	£16.75
Tidenham Duck Breast, Glazed Heritage Carrots, Boulangère Potato & Orange Jus	£19.50
Free-range Breaded Pork Escalope, Rocket & Heritage Tomato Salad, Polenta Croutons	£15.75

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 Steak	£19.75
28 Day Dry-aged 10oz Rib Eye Steak	£25.00
28 Day Dry-aged 12oz Sirloin on the Bone	£29.50
All Served with Watercress, Chips & a choice of either Green Peppercorn Sauce or Café de Paris Butter	
Add a Grill Garnish, Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

SIDES

Chips	£3.50
Green Bean, Fennel & Tomato Salad, Mays & Green French Dressing	£3.75
New Potatoes, Sea Salt & Minted Butter	£3.75
Garden Salad, Orange & Shallot Dressing	£3.50
Buttered Courgettes, Peas & Beans	£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
Severn & Wye Smoked Salmon, Soused Fennel & Cucumber on Granary	£7.50
Goats' Curd & Char-grilled Vegetables in Toasted Pitta	£7.25
All our Sandwiches come with a choice of Chips or Soup of the Day	
Free-range Hot Dog, Tomato & Chilli Relish, Remoulade & Crispy Onions, Skinny Chips	£9.50

DELI

Warm Mini-loaf & Roasted Garlic Butter	£2.75
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BUTCHER'S BOARD

Treacle-glazed Ham, Buttermilk Fried Chicken, Mini Hot Dogs & Air-dried Dorset Pork, Balsamic Onions & Pickles, Warm Mini Loaf	£14.75
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FAVOURITES BOARD

Crispy Squid & Aioli, Heritage Tomato Salad, Treacle-glazed Ham, Laverstoke Mozzarella, Warm Mini Loaf, Pickles & Chutney	£14.00
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CHEESE BOARD

Gillot Camembert, Driftwood, Kirkham's Lancashire, Burwash Rose, Organic Perl Las, Dorset Pear Jelly, Celery & Peter's Yard Rye Wafers	£13.75
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VEGGIE BOARD

Stuffed Artichoke Hearts & Pesto Mayo, Heritage Tomato Salad, Goats' Curd, Spiced Houmous & Radishes, Toasted Pitta & Seeded Straws	£13.25
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FISH BOARD

Crispy Squid & Aioli, Potted Brixham Crab, Breaded Smoked Sardines & Tomatoes, Severn & Wye Smoked Salmon, Soused Cucumber & Fennel, Malted Toast	£14.75
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ALL DAY MAINS

Free-range Duck & Crunchy Vegetable Salad, Toasted Cashews & Oriental Dressing	£14.50
Superfood Salad of Loch Duart Poached Salmon, Bulgur Wheat Tabbouleh, Sugar Snaps & Baby Leafs, Minted Yoghurt	£12.50
Thai-spiced Fishcake, Cucumber Salad, Lime & Chilli Dressing	£12.50
Coarse-ground Bavette Steak Burger, Cheddar, Burger Sauce, Coleslaw, Chips & Onion Rings	£12.50
Add Mushroom or Bacon	£1.00

SUMMER AT THE BLACK HORSE

We serve the good stuff: air-dried Dorset pork, classic farm-made English cheeses, sparkling Cornish mackerel & sardines, the freshest & best strawberries & raspberries, Sipsmith's Summer Cup - lots of reasons to be cheerful this Summer. Please tuck in!

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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