

LUNCH (Noon - 3pm)

STARTERS

- Beetroot, Goats' Curd & Walnut Salad 6.50
- Soup of the Day - See Blackboard 5.25
- Free-range Pork & Ham Terrine, Spiced Apricot Chutney, Toasted Rye Bread 7.00
- Beetroot Cured Salmon, Apple & Fennel Salad, Horseradish Cream 7.25
- Wild Mushroom Fricassee on Toast, Truffle Crème Fraîche 7.00
- Free-range Smoked Duck, Almond, Watercress & Orange Salad, Quackling 8.75

EITHER/OR Starter/Main

- Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 7.75/12.50
  - Honey Glazed Beef Cheek, Caramelised Chicory & Pearl Couscous 8.00/14.25
  - Superfood Salad of Cranberries, Quinoa, Baby Spinach & Feta Cheese, Balsamic & Honey Dressing 7.00/13.50
  - Pan-fried Native Scallops, Clonakity Black Pudding, Puy Lentils & Smoked Bacon 9.75/18.75
- This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

MAINS

- Free-range Coq au Vin & Creamed Potato 14.75
- Roast Squash, Spinach & Barley Wellington, Vegetarian Gravy 13.75
- Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.50
- Fillet of Sea Trout, Horseradish Potato Cake, Caper & Almond Butter Sauce 16.50
- Jimmy Butler's Slow-cooked Pork Belly, Smoked Chorizo & White Bean Casserole 17.50
- Smoked Haddock & Salmon Fish Cake, Grain Mustard Creamed Leeks 12.25
- Woburn Venison Haunch, Chestnut Purée, Roast Swede & Madeira Jus 20.00
- Pan-fried Seabass Fillets, Bombay Potatoes & Spiced Yogurt Dressing 17.25

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 10oz Rib Eye Steak 25.00
- 28 Day Dry-aged 8oz Flat Iron Steak 17.50
- 28 Day Dry-aged 8oz Rump Steak 19.75

All Served with Watercress, Chips & a choice of either Peppercorn Sauce or Horseradish Crème Fraîche

Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings 3.50

SIDES

- Chips 3.50
- Garden Salad, Beetroot & Thyme Dressing 3.50
- Baby Jackets & Sour Cream 3.75
- Savoy Cabbage, Bacon & Hazelnuts 3.75
- Maple & Thyme-roasted Carrots & Parsnips 3.75

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.25
  - Warm Fish Goujons, Lettuce & Tartare Sauce Roll 8.25
  - Aubrey's Steak Ciabatta, Fried Onions & Mustard Mayo 10.00
  - Wookey Hole Cave-aged Cheddar, Beetroot Relish & Watercress on Malted Bloomer 8.00
  - Slow-cooked Cornish Lamb Flatbread & Salsa Verde 8.25
- All our Sandwiches come with a choice of Chips or Soup of the Day

DELI

Warm Mini-loaf & Roasted Garlic Butter 3.00

BUTCHER'S 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

Field Mushrooms, Spinach & Brie, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Tomato Houmous & Crudités, Beetroot Relish, Baby Leaves & Warm Pitta Bread

CHEESE BOARD 13.75

Wookey Hole Cave-aged Cheddar, Brie de Nangis, Carré de Sologne, Baked Golden Cenarth & Truffle Honey, Organic Cropwell Bishop Stilton, Chutney, Crackers, Apple & Celery

VEGGIE BOARD 13.25

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

FISH BOARD 14.75

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

ALL DAY MAINS

- Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 12.50
- Superfood Salad of Cranberries, Quinoa, Baby Spinach & Feta Cheese, Balsamic & Honey Dressing 13.50
- Smoked Haddock & Salmon Fish Cake, Grain Mustard Creamed Leeks 12.25
- Coarse-ground Bavette Steak Burger, Cheddar, Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
- Add Mushroom or Bacon 1.25

WINTER AT THE BLACK HORSE

Indulge in something hearty and warming to insulate yourself against the winter weather. We serve the good stuff: Aubrey Allen dry-aged British beef, Dorset Smoked Duck, Champion Farmhouse Cheese & sustainable Native Fish. The best of British - honest food, ethically grown, tasty. Nothing less will do.

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

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.