

LUNCH (Noon - 3pm)

STARTERS

- Air-dried British Beef, Quicke's Mature Cheddar,
Balsamic Onions & Watercress 6.50
- Soup of the Day - See Blackboard 5.25
- Free-range Duck Pâté, Green Bean Salad,
Shallot & Truffle Dressing 6.75
- Devon Crab & Artichoke Gratin, Crusty Bread 8.75
- Cornish Sardines, New Potatoes,
Watercress & Mustard Dressing 7.00
- Goats' Cheese Croquettes, Beetroot & Walnut Relish,
Granny Smith Apple Salad 6.50

EITHER/OR Starter/Main

- Enderby Smoked Haddock & Spring Onion Carnaroli Risotto
& Poached Free-range Egg 7.75/13.00
- Grilled Halloumi, Spring Greens Salad,
Radish & Pickled Carrot 6.75/12.75
- Pan-fried Native Scallops, Smoked Pork,
Braised Chicory & Ginger Jus 9.75/18.75
- Superfood Salad of Bombay Chicken, Cauliflower,
Brown Rice & Spinach, Mint Yoghurt Dressing 7.75/14.00
- 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, Colcannon,
White Bean Fricassee, Chicken Jus 15.50
- Caramelised Red Onion & Spinach Tart,
Tomato Pesto, Baby Leaf Salad 12.75
- Jimmy Butler's Free-range Sausage & Mash, Onion Gravy 12.75
- Pan-fried Cod, Ibérico Chorizo & Samphire,
Lemon & Thyme Sautéed Potato 17.75
- Slow-braised Beef Brisket, Chive Mash & Roasted Turnips 16.00
- Thai-spiced Salmon & Prawn Fishcake,
Cucumber & Broad Bean Salsa 12.50
- Welsh Lamb Rack, Sweet Potato Rösti,
Spring Cabbage, Sage Jus 20.00
- Sea Bass Fillets, Basil Gnocchi, Shellfish Broth 16.50

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 Steak on the Bone 27.00

All Served with Watercress, Chips & a choice of either
Béarnaise, Peppercorn & Brandy Sauce or Café De Paris Butter

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

SIDES

- Chips 3.50
- Garden Salad, Orange & Shallot Dressing 3.50
- New Potatoes, Sea Salt & Minted Butter 3.75
- Tenderstem Broccoli, Chilli & Anchovy Butter 3.75
- Carrot & Leek Gratin 3.75
- Spring Greens & Peas 3.75

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.25
- Smoked Salmon & Avocado Sandwich,
Fennel & Cucumber Soft Cheese, Malted Bloomer 8.25
- Aubrey's Steak Ciabatta, Field Mushroom & Mustard Mayo 10.00
- Feta, Spiced Chickpea & Red Pepper Pitta, Cumin Crème Fraîche 8.00
- Maple-glazed Ham, English Mustard Mayonnaise & Gherkins 8.25
- All our Sandwiches come with a choice of Chips or Soup of the Day
- Pulled Chicken, Barbecue Sauce & Slaw in Brioche Bun,
Skinny Chips 9.50

DELI

- Warm Mini Loaf & Roasted Garlic Butter 2.75
- Puttanesca Olives 2.75

BUTCHER'S BOARD 14.75

- Maple-glazed Ham, Honey Mustard Sausages,
Free-range Duck Pâté, Pulled Chicken, Crunchy Slaw,
Chutney & Malted Mini Loaf

CHEESE BOARD 13.75

- Brie de Nangis, Sainte-Maure de Touraine, Rollright,
Quicke's Mature Cheddar, Beauvale, Chutney,
Apple, Celery & Crackers

VEGGIE BOARD 13.25

- Pea Houmous & Crudités, Puttanesca Olives,
Creamy Garlic Mushroom Crumble, Stuffed Artichoke Hearts
& Pesto Mayonnaise, Toasted Pitta & Garden Salad

FISH BOARD 14.75

- Smoked Mackerel Pâté, Devon Crab & Artichoke Gratin,
Mini Fishcakes & Chive Crème Fraîche, Severn & Wye Smoked
Salmon, Cucumber & Tomato Salsa, Toasted Pitta

ALL DAY MAINS

- Enderby Smoked Haddock & Spring Onion
Carnaroli Risotto & Poached Free-range Egg 13.00
- Devon Crab & Artichoke Gratin, Crusty Bread 8.75
- Jimmy Butler's Free-range Sausage & Mash, Onion Gravy 12.75
- Superfood Salad of Bombay Chicken, Cauliflower,
Brown Rice & Spinach, Mint Yoghurt Dressing 14.00
- Coarse-ground Steak Burger, Cheddar,
Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
- Add Mushroom, Bacon, Smashed Avocado or Pulled Chicken 1.25

SPRING AT THE BLACK HORSE

We always serve the good stuff - in Spring that means the earliest
& best English asparagus, Welsh lamb, day-boat fish hot-foot
from Brixham, Yorkshire rhubarb, superb farmhouse cheeses.
As the days lengthen & sunshine returns the good life begins again
& we can look forward to sitting outside with a glass of rosé
& a plate of something delicious.

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.