

LUNCH (Noon - 3pm)

STARTERS

- Marinated Feta, Courgette, Broad Bean & Mint Salad 6.50
- Soup of the Day - See Blackboard 5.25
- Ibérico Chorizo & Cheddar Croquettes, Tomato Chutney 7.00
- Salt & Pepper Cornish Squid, Saffron Aioli 7.50
- Marinated Mushroom, Bean & Radish Salad, Golden Beetroot Dressing 6.75
- Brixham Crab Mayonnaise & Heritage Tomatoes, Toasted Sourdough 8.75

EITHER/OR Starter/Main

- Superfood Salad of Green Bean, Courgette, Pomegranate & Herb Bulgur Wheat, Chilli & Sage Dressing 7.00/13.75
- Pan-fried Monkfish & Scallops, Pea Purée, Baby Gem & Crispy Bacon 9.75/18.75
- Summer Vegetable Carnaroli Risotto With or Without Chicken 7.75/13.00
- Free-range Duck & Crunchy Vegetable Salad, Toasted Cashews & Oriental Dressing 7.75/14.75

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

MAINS

- Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.50
- Pan-fried Duck Breast, Duck Fat Potato, Rainbow Carrots & Swiss Chard 20.00
- Tomato Tart Tatin, Spinach & Sunflower Salad, Goats' Cheese Cream 13.25
- Pan-fried Bream, Fennel, Leek & Pea Fricassée, Saffron Oil 16.75
- Free-range Chicken Breast, Classic Caesar Salad, Crispy Bacon & Anchovies 15.25
- Roasted Hake Fillet, King Prawn & Cauliflower Thai Curry & Coriander 18.50
- Scottish Salmon & Haddock Fishcake, Spinach & Tomato Butter Sauce 13.00
- Slow & Low - Lamb Shoulder, Heritage Tomato & Sugar Snap Salad, Salsa Verde Dressing 16.75

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 Cap Steak 19.75
- 28 Day Dry-aged 10oz Rib Eye Steak 25.00
- 28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50
- 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 3.75

SIDES

- New Potatoes, Sea Salt & Minted Butter 3.75
- Chips 3.50
- Green Bean, Fennel & Tomato Salad, Mays & Green French Dressing 3.50
- Buttered Courgettes, Peas & Beans 3.75
- Summer Garden Salad, Orange & Shallot Dressing 3.50

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.25
- Prawn, Crab & Dill Mayonnaise, Shredded Gem on White Bloomer 8.50
- Aubrey's Steak Sandwich, Field Mushroom & Mustard Mayo 10.00
- Goats' Cheese & Char-grilled Vegetables Toasted Pitta 8.00
- Rare Roast Beef, Rocket, Tomato & Horseradish on White Bloomer 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 9.75

DELI

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

BUTCHER'S BOARD 14.75

Rare Roast Beef, Ibérico Chorizo & Cheddar Croquettes, Tomato Chutney, Air-dried Dorset Pork, Pulled Chicken Sliders, Pickles, Chutney & Malted Toast

CHEESE BOARD 13.75

Tor, Camembert Gillot AOC, Sheep Rustler, Double Barrel Poacher, Blue Monday, Chutney, Apples, Celery, Garden Chutney & Crackers

VEGGIE BOARD 13.75

Summer Vegetable Croquettes, Spiced Tomato Houmous & Crudités, Courgette & Feta Salad, Puttanesca Olives, Cheddar & Sunflower Seed Palmiers & Toasted Pitta

FISH BOARD 14.75

Crab & Prawn Mayo, Smoked Mackerel Fillets, Salt & Pepper Squid, Whitebait & Lemon Mayo, Soused Cucumber & Fennel, Malted Toast

ALL DAY MAINS

- Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.50
- Scottish Salmon & Haddock Fishcake, Spinach & Tomato Butter Sauce 13.00
- Superfood Salad of Green Bean, Courgette, Pomegranate & Herb Bulgur Wheat, Chilli & Sage Dressing 7.00/13.75
- Coarse-ground Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
- Add Mushroom, Bacon, Smashed Avocado or Pulled Chicken 1.25

SUMMER AT THE BLACK HORSE

Hooray for Summer - the season of wonderful British soft fruit & the freshest green vegetables, tomatoes & sweetcorn. Welsh lamb & day-boat fish are abundant & beautiful. And why not celebrate any famous sporting victories (or soothe disappointments) with a top-notch English sparkling wine?

THE BLACK HORSE WOBURN

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.

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