

AUTUMN AT THE BLACK HORSE

We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. All our chicken, eggs and pork are free-range. Our beef is British, grass-fed and dry-aged for unmatched flavour. Our lamb is Cornish and most of our fish comes from the Brixham day-boats. We buy the best British fruit and vegetables in season, for maximum quality and value.

DELI

Warm Mini Loaf & Roasted Garlic Butter 3.00 Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

Brown Sugar & Mustard-glazed Ham, Ibérico Chorizo & Tomato Stew,
Venison Salami, Confit Duck Croquette,
Celeriac Remoulade, Pickles & Granary Toast

CHEESE BOARD 14.00

Camembert Gillot AOC, Pavé Cobble,
Quicke's Goats' Milk Clothbound Cheese, Wyfe of Bath,
Cropwell Bishop Organic Stilton, Water Biscuits & Rye Wafers,
Apples & Celery, Fig Chutney

VEGGIE BOARD 13.75

Flat Mushrooms, Spinach & Brie, Tomato Houmous & Crudités,
Parsnip & Cheddar Cakes, Carrot Relish,
Baby Leaves & Toasted Pitta Bread

FISH BOARD 14.75

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

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 6.50

Soup of the Day - See Blackboard 5.50

Confit Duck Croquette, Spiced Raisin Purée, Radish Salad 7.75

Southern Fried Quail, Butternut Squash, Spinach & Chervil 8.00

Sautéed Mushrooms on Toast, Shaved Parmesan & Chive Crème Fraîche 6.50

Brixham Crab, Salsify & Cucumber, Coriander Yoghurt 9.00

EITHER/OR

Starter/Main

Pan-fried Scallops, Cauliflower & Crispy Bacon, Curry Oil 10.00/19.50

Superfood Salad of Golden Beetroot, Feta, Quinoa, Cranberries & Pickled Grape Dressing 6.75/12.50

Devon Fish Chowder, Chilli & Sage Fritters 7.50/15.00

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce, with or without Free-range Chicken 7.50/13.50

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

MAINS

Welsh Lamb & Mint Pie, Roasted Parsnips & Carrots, Creamy Mash Potato 14.00

Free-range Chicken Breast, Wild Mushroom & Barley Risotto, Truffle Cream 15.75

Sweet Potato & Cashew Nut Curry, Garlic & Cumin Flatbread 13.00

Enderby Smoked Haddock Fillet, Rarebit Crust, Buttered Leeks & White Wine Cream 13.75

Grilled Fillets of Sea Bass, Tomato, Olive & New Potato Tagine, Pine Nuts 17.50

Haunch of Woburn Venison, Boulangère Potatoes, Kale, Currant Jus 20.00

Pan-fried Cod Supreme, Pea & Leek Fricassée, Lemon Oil 16.75

Slow & Low Pork Rib Eye, Crispy Pig's Cheek, Savoy Cabbage & Caramelised Apple 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 Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 26.00

28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50

All Served with Rocket, Chips & a choice of either Béarnaise, Peppercorn & Brandy Sauce or Garlic Butter

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.75



SIDES

Chips 3.50 Baby Jackets & Sour Cream 3.50 Rocket & Parmesan Salad, Balsamic Dressing 3.75

Honey & Thyme-roasted Carrots & Parsnips 3.75 Savoy Cabbage, Bacon & Hazelnuts 3.75

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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Have you tried our sister pubs?

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SALFORD
swansalford.co.uk

THE EMBANKMENT
embankmentbedford.co.uk