

# SUNDAY BEST AT THE BLACK HORSE

There is nothing that defines the British like Sunday lunch – the French even call us “Les Rosbifs”.  
And there is nothing like a quality Sunday roast in your local pub with family and friends.  
You are heartily welcome, and the more good things you call for, the welcomer you are!

## BREADS & OLIVES

Toasted Sourdough & House Butter 3.00    Warm Mini Bloomer & Garlic Butter 3.00  
Toasted Pitta & Tomato Houmous 3.00    Puttanesca Olives 3.00

## STARTERS

Soup of the Day - See Blackboard 5.50  
Warm Crispy Camembert, Tomato Chutney & Rocket 7.00  
Lamb Croquettes, Sauce Vierge & Baby Leaves 7.25  
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 9.00  
Sunday Pots - Lamb Croquettes & Tomato Chutney, Pulled Smoked Ham & Piccalilli,  
Smoked Mackerel Pâté & Cucumber, Warm Crispy Camembert 13.75

## EITHER/OR

Pan-fried Native Scallops & Monkfish, Artichoke & Red Pepper Risotto, Basil Olive Oil 10.00/19.00  
Superfood Salad of Summer Beans, Baby Spinach & Toasted Grains, Orange & Shallot Dressing 7.25/14.00

## SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,  
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.00  
Free-range Boneless Half Chicken 15.00  
Jimmy Butler's Free-range Leg of Pork & Crackling 15.00  
Summer Vegetable Wellington 13.50

### MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50  
Cauliflower Cheese 3.75

## MAINS

Aubrey's 28 Day Dry-aged 8oz Rump Cap Steak, Watercress & Chips 19.75  
Smoked Haddock & Prawn Fishcake, Wilted Spinach & White Wine Butter Sauce 13.75  
Pan-fried Hake, Herb Gnocchi, Samphire, Saffron & Mussel Sauce 16.75  
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & New Potatoes 13.75

## PUDDINGS

Crumble of the Day - served at the table with Custard 6.00  
Valrhona Chocolate & Salted Peanut Brownie, Jude's Vanilla Ice Cream 6.00  
Iced Piña Colada Parfait & Lime Marshmallow 6.00  
Gluten-free Strawberry & Pistachio Pavlova 6.00  
Lemon Posset & Biscotti 6.00  
Cheese Plate – Camembert Gillot AOC, Coolea, Worcester Blue,  
Apples, Celery, Garden Chutney & Crackers 7.75  
3 scoops of Jude's Ice Creams or Sorbets 5.75  
Vanilla, Flat White Coffee, Chocolate or Strawberry Ice Creams, Lemon or Mango Sorbets  
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.