



MAKING LIFE PEACHY

LUNCH AT THE BLACK HORSE

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

DELI PLATES

Choose any of the dishes below as a deli plate (3.75) or a board (13.75 for 4 deli plates)

FISH

Cod Goujons & Tartare Sauce
Haddock Fishcakes
& Horseradish Crème Fraîche
Prawn & Paper-thin Salad, Oriental Dressing
Smoked Salmon Pâté & Granary Toast

BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce
Chorizo & Manchego Swirls
Spicy-glazed Chicken Wings
Crispy Lamb, Pomegranate & Mint Salad

VEGGIE

Warm Crispy Camembert & Fig Relish,
Mushroom Pâté & Croûtes,
Pak Choi & Carrot Salad, Oriental Dressing,
Parsnip & Cheddar Croquettes,
Tomato Chutney

BREADS & OLIVES

Warm Mini Bloomer & Garlic Butter 3.00 Campagnola Olives 3.00 Spiced Almonds 3.00

MONDAY-FRIDAY TWO-COURSE LUNCH

Choose any Starter or Small Either/Or
Plus any Classic or Large Either/Or
13.00

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.00
Soup of the Day - See Blackboard 5.50
Citrus-cured Salmon, Beetroot, Fennel & Radish Salad 7.25 Starter/Main
Red Wine Poached Pear, Goats' Curd & Candied Walnuts 6.50
Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50

EITHER/OR

Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 7.75 / 15.25
Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce 6.50 / 12.50
Add Free-range Ham 1.50
Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 6.50 / 12.50
Add Chicken, Hot-smoked Salmon or Grilled Halloumi 1.50

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

CLASSICS

Roast of the Day - See Blackboard
Smoked Haddock Fishcake, Sautéed Leeks & Mustard Butter Sauce 13.75
Prawn, Fresh Chilli & Cherry Tomato Linguine 14.50
Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00
Aubrey's Coarse-ground Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw & Chips 13.50

MAINS

Butternut Squash, Spinach & Pearl Barley Wellington, Roasted Root Vegetables, Vegetarian Gravy 13.75
Free-range Flat Iron Chicken, Confit Garlic Butter & Lemon, Skinny Chips 15.75
Grilled Plaice Fillets, Steamed Mussels, Grilled Leeks, Mustard & Tarragon Sauce 16.75
Slow-cooked Shoulder of Lamb, Celeriac Purée, Red Cabbage & Mint Jus 17.75
What's the Fish - See Blackboard
28 Day Dry-aged 8oz Rump Cap Steak 21.75
28 Day Dry-aged 10oz Rib Eye Steak 27.75
All Steaks Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière Sauce

Aubrey Allen
The Chef's Butcher

SANDWICHES

Warm Cod Goujons, Lettuce & Tartare Sauce Roll, Chips or Soup 8.75
Roast Meat Roll of the Day, Chips & Gravy 9.25
Westcombe Cheddar, Tomato Chutney & Rocket on Granary, Chips or Soup 8.00

SIDES

Skinny Chips 3.50 Rustic Chips 3.50 Cabbage, Bacon & Hazelnuts 3.75 Roasted Roots 3.75 Buttered New Potatoes 3.75
Garden Salad & Winter Slaw 3.75 Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 3.75 Onion Rings 3.50

facebook.com/ horsewoburn



www.makinglifepeachy.com

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

A 10% service charge is added to parties of six or more. All tips go to the team.

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.