



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.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.50

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel, Walnut & Wild Rice Salad
Spiced Cauliflower Salad

BUTCHER'S BOARD 14.50

Duck Rillettes, Chutney & Croûtes
Dandy Rib Scrumpets & Truffle Mayonnaise
Venison & Pheasant Terrine, Toasts
Sweet & Spicy Free-range Chicken Wings

FAVOURITES BOARD 14.50

Sweet & Spicy Free-range Chicken Wings
Devon Crab on Buttered Crumpets
Tomato Houmous & Toasted Pitta
Smoked Mackerel & Horseradish on Toast

FISH BOARD 14.50

Smoked Mackerel & Horseradish on Toast
Devon Crab on Buttered Crumpets
Cured-salmon Goujons, Sesame Miso Dip
Taramasalata & Croûtes

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 14.50 / 17.50

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Butternut Squash Soup, Toasted Seeds & Croutons 5.75
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toast 7.50
Wild Mushroom Croquettes, Truffle Mayonnaise & Rocket 6.75
Beetroot-cured Salmon, Goats' Cheese Mousse, Watercress & Fennel Salad 7.75
Potted Devon Crab, Pickled Radish & Toasted Bloomer 8.75
Dorset Chorizo, Peppers & Kale, Free-Range Fried Egg & Grilled Bloomer 8.00 / 15.50
Severn & Wye Haddock Smokie, Crusty Bread 7.50 / 14.75
Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

CLASSICS

14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 14.75
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75
Moules Marinières & Skinny Chips 13.50
Free-range Duck Leg, Braised Cannellini Beans, Cabbage & Bacon 14.75
Aubrey's Steak Burger, Cheddar Cheese & Burger Relish, Slaw & Chips 13.75
Add Free-range Bacon, Mushroom or Onion Rings 1.75

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Woburn Venison Haunch, Herb Gnocchi, Braised Red Cabbage & Juniper Jus 21.50
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.50
Slow-cooked Blade of Beef Bourguignon, Parsnip Purée 16.50
Sea Bass, Bombay Potatoes, Indian Salad & Mint Yoghurt 16.75
28 Day Dry-aged 8oz Rump Cap Steak 19.75
28 Day Dry-aged 10oz Rib Eye Steak 28.50

All Steaks served with Watercress, Chips, Slow-roasted Tomato & a choice of either Peppercorn Sauce or Béarnaise.

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips 13.50
Tuna & Cheddar Sourdough Toastie with Soup or Chips 8.75
Spiced Squash, Chickpea & Slaw Pitta with Soup or Chips 7.75

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 Bubble & Squeak 2.75 Garden Salad, Beetroot & Thyme Dressing 3.75
Beetroot, Fennel, Walnut & Wild Rice Salad 3.75 Maple & Thyme-roasted Chantenay Carrots 2.75
Creamed Spinach 2.75 Beer-battered Onion Rings 3.50

PUDDINGS

Dark Chocolate Brownie & Jude's Raspberry Ripple Ice Cream 6.25
Banoffe Sundae 6.00
St Clement's Cheesecake 6.00
Sticky Toffee Pudding, Toffee Sauce & Jude's Vanilla Ice Cream 6.00
Poached Pear & Vanilla Pannacotta, Brandy Snap 6.00
Jude's Free-range Ice Creams & Sorbets 5.75
Cheese Plate – Brie de Nangis, Winterdale Cheddar, Blue Monday, Chutney, Water Biscuits & Apple 7.75
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

www.makinglifepeachy.com

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

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.