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MAKING LIFE PEACHY

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# WINTER 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

## 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, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing 7.75  
Potted Devon Crab, Pickled Radish & Toasted Bloomer 8.75

## EITHER / OR

Dorset Chorizo, Peppers & Kale, Free-Range Fried Egg & Grilled Bloomer 8.00 / 15.50  
Pan-fried Native Scallops, Black Pudding, Pancetta, Cauliflower Purée & Braised Puy Lentils 10.50 / 19.50  
Severn & Wye Haddock Smokie, Crusty Bread 7.50 / 14.75  
Beetroot, Fennel & 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.

## MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75  
Sea Bass, Bombay Potatoes, Indian Salad & Mint Yoghurt 16.75  
14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 14.50  
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.50  
Woburn Venison Haunch, Herb Gnocchi, Braised Red Cabbage & Juniper Jus 21.50  
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75  
Slow-cooked Blade of Beef Bourguignon, Parsnip Purée 16.50  
What's the Fish? - See Blackboard

## STEAKS

28 Day Dry-aged 8oz Rump Cap 19.75  
28 Day Dry-aged 10oz Rib Eye 28.50  
28 Day Dry-aged 8oz Sirloin 25.00

*All served with Chips, Slow-roasted Tomato, Watercress & a choice of 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.



## 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

[www.makinglifepeachy.com](http://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.