

MAKING LIFE PEACHY

LUNCH AT THE BLACK HORSE

Hoorav for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes and sweetcorn. Cornish lamb and day-boat fish are abundant and beautiful. And we can't wait for the native lobsters to arrive - watch out for them on special.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.50

Warm Crispy Camembert Wedges & Tomato Chutney Spiced Tomato Houmous & Toasted Pitta Char-grilled Mediterranean Vegetables & Pesto

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing

BUTCHER'S BOARD 14.50

Free-range Ham Hock Terrine, Pickles & Toasted Bloomer

Harissa Pulled Lamb Salad, Mint Yoghurt

A Selection of Dorset Charcuterie

Chicken Wings & Spicy Ketchup

FAVOURITES BOARD 14.50

A Selection of Dorset Charcuterie Warm Crispy Camembert Wedges & Tomato Chutney Shell on Prawns & Garlic Mayonnaise Spiced Tomato Houmous & Toasted Pitta

FISH BOARD 14.50

Shell on Prawns & Garlic Mayonnaise Severn & Wye Smoked Salmon, Brown Bread & Butter Taramasalata & Croûtes

Fish Goujons & Lemon Mayonnaise

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Salads/Grains & Classics for 14.50

STARTERS

Laverstoke Mozzarella, English Tomato & Basil Salad 7.50 Soup of the Day - See Blackboard 5.50 Free-range Ham Hock Terrine, Pickles & Toasted Bloomer 7.25 Courgette, Green Bean & Roasted Cherry Tomato Salad, Tahini Dressing 6.75 Severn & Wye Smoked Salmon, Fennel, Cucumber & Caper Salad, Dill Dressing 7.75 King Prawn & Brixham Crab Salad, Avocado, Tomato Salsa & Crispy Tacos 8.75

SALADS & GRAINS

Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00

Pan-fried Mackerel, Beetroot & Horseradish Relish, Watercress 7.50 / 14.00

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 7.00 / 13.50

Add Crispy Duck 2.50 or Halloumi 2.00

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

CLASSICS

Ploughman's Lunch - Maple-cured Gammon, Wookey Hole Cheddar, Cherry Tomatoes, Chutney & Mini Bloomer 13.75

Beer-battered Fish & Chips, Peas & Tartare Sauce 13.50 Goats' Cheese, Pea & Leek Tart, Rocket, Radish & Beetroot Salad 13.75

Roast of the Day - See Blackboard 13.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50

Add Free-range Bacon, Mushroom or Onion Rings 1.75

MAINS

Pan-fried Native Scallops, Pea & Mint Risotto, Lemon Dressing 19.50 Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75

Aubergine & Feta Escalope, Ezme Salad, Rocket 13.50

Slow & Low BBO Beef, Summer Slaw & Pickles 15.50

Pan-fried Sea Bass, Bombay Potatoes, Mint Yoghurt & Indian Salad 16.75 28 Day Dry-aged 8oz Bavette Steak 18.50

28 Day Dry-aged 9oz Sirloin Steak 26.75

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

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

Roast Meat Roll of the Day, Chips & Gravy 9.25

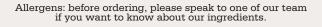
Smoked Salmon, Cucumber, Fennel & Lemon Crème Fraîche Sandwich, with Chips or Soup 8.75

Goats' Cheese & Char-grilled Vegetable Toasted Pitta, with Chips or Soup 7.75

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75 Summer Vegetable Salad, Toasted Cashews & Oriental Dressing 3.75 Hispi Cabbage & Peas 2.50 Green Beans & Shallots 2.75 Beer-battered Onion Rings 3.50

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

Children are heartily welcome and 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.

Starter/Main