



MAKING LIFE PEACHY

AUTUMN AT THE BLACK HORSE

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises.
We always serve the good stuff because it's what we want to eat ourselves.

DELI BOARDS

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 & Wild Rice Salad
Spiced Cauliflower Salad

BUTCHER'S BOARD 14.50

Duck Rillettes, Chutney & Croûtes
Dandy Rib Scrumpets & Truffle Mayonnaise
Air-dried Dorset Pork & Pickles
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
Cauliflower Soup, Roasted Cauliflower & Truffle Oil 5.75
Air-dried Dorset Pork, Celeriac & Apple Slaw, Cider Dressing 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

EITHER / OR

Starter/Main

Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 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 Autumn 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
Pan-fried Cod, Roasted Baby Vegetable & Lobster Broth, Dill Oil 17.50
14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 14.50
Butternut Squash & Pistachio Borek, Wilted Spinach, Bulgar Wheat & Pomegranate Salad 13.50
Woburn Venison Haunch, Herb Gnocchi, Braised Red Cabbage & Juniper Jus 21.50
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75
Slow & Low Pork Rib Eye, Bubble & Squeak, Apple & Cider Sauce 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.

Aubrey Allen
The Chef's Butcher

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 Bubble & Squeak 4.00 Garden Salad, Beetroot & Thyme Dressing 3.75
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75 Maple & Thyme-roasted Chantenay Carrots 2.75
Creamed Spinach 2.75 Beer-battered Onion Rings 3.50

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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.

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.