



MAKING LIFE PEACHY

SPRING AT THE BLACK HORSE



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

BUTCHER'S BOARD 14.75

Buttermilk Chicken & Sriracha Mayo
Ham & Westcombe Cheddar Croquettes
Dorset Air-dried Ham & Cornichons
Adobo-spiced Pulled Pork Taco

FISH BOARD 14.75

Smoked Salmon Pâté & Croûtes
Masala Fishcake, Lemon & Chilli Pickle
Prawns, Marie Rose & Baby Gem
Fish Goujons & Lemon Mayo

VEGGIE BOARD 14.75

Halloumi & Avocado Corn Taco
Cheddar & Potato Sausage Roll
Spiced Tomato Houmous & Pitta
Edamame Beans & Soy Dressing

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Leek & Baked Potato Soup, Wild Garlic Pesto 5.75
Blythburgh Ham & Westcombe Cheddar Croquettes, Tomato Chutney 7.50
Beetroot, Lentil & Sunflower Scotch Egg, Chipotle Ketchup 6.75
Devon Crab Tartlette, Fennel & Cucumber Salad, Lemon Crème Fraîche 8.75
Pan-fried Native Scallops, Artichoke & Lemon Risotto, Sorrel Brown Butter 10.50 / 19.75
Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.75 / 15.00
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.50
Pan-fried Sea Bream, Borlotti Beans, Smoked Bacon & Pea Fricassée, Salsa Verde 16.75
Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy 14.75
Saffron Gnocchi, Roast Chicory, Cauliflower, Chardonnay & Gorgonzola 13.75
Welsh Lamb Rack, Minted Crushed Potatoes, Warm Broad Beans & Cucumber Pickle 21.00
Slow & Low Pork Belly, Sprouting Broccoli, Maple-roasted Carrot, Cider Apple Purée 17.00
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.25
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75

STEAKS

28 Day Dry-aged Sirloin Pavé, Gratin Dauphinoise, Bone Marrow Fritter & Red Wine Jus 25.00
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 19.75
28 Day Dry-aged 10oz Rib Eye Steak, Chips & Rocket 28.50

Add your choice of Béarnaise or Peppercorn 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.

SIDES

Rustic Chips 3.75 Spring Vegetable Salad, Orange & Shallot Dressing 3.75 Skinny Chips 3.75
Tenderstem Broccoli & Herb Crumb 2.75 Buttered New Potatoes 2.75
Green Salad & Soft Herbs, Avocado Dressing 3.75 Beer-battered Onion Rings 3.50

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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.

A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education and promotion of healthy eating, sports and conservation in Kenya.