



MAKING LIFE PEACHY

THE BLACK HORSE



Summer's here - time for beautiful British soft fruit, and the best green vegetables, tomatoes and salads. Cornish lamb and day-boat fish are plentiful and delicious now - and look out for native lobsters in our specials.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Dorset Charcuterie & Cornichons 4.50

BUTCHER'S BOARD 14.75

Buttermilk Chicken & Chipotle
Free-range Ham Hock Terrine
Meatballs & Red Pepper Sauce
Dorset Charcuterie & Cornichons

FISH BOARD 14.75

Scottish Smoked Salmon & Capers
Warm Fish Goujon Taco
Salt & Pepper Squid, Lemon Mayo
Pissaladière

VEGGIE BOARD 14.75

Buffalo Cauliflower & Chipotle
Spiced Tomato Houmous & Pitta
Spinach Pakoras & Coconut Yoghurt
Courgette & Feta Salad

MONDAY-FRIDAY FIXED PRICE LUNCH 12PM - 6PM

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

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Sweetcorn Soup, Chorizo Crème Fraîche & Toasted Corn Kernels 5.75
Grilled Smoked Mackerel Fillet, Tomato & Red Onion Ceviche, Basil Oil 7.50
Crab & Avocado Tart, Poached Egg & Hollandaise 9.25
Free-range Ham Hock Terrine, Piccalilli & Toasted Rye 7.50
Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 8.00 / 15.50
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.75
Add Crispy Duck, Salmon or Halloumi 2.50

CLASSICS

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.50
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.75
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75
King Prawn, Fresh Chilli & Cherry Tomato Linguine 14.25
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Chips 13.75
Add Free-range Bacon, Mushroom or Onion Rings 2.00

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Pan-fried Hake, Red Pepper Purée, Tenderstem Broccoli, Pine Nuts & Salsa Verde 16.75
Woburn Rack of Lamb, Potato Terrine, Green Beans & Lamb Jus 22.00
Goats' Cheese & Courgette Pappardelle, Black Olives, Sun-dried Tomatoes & Toasted Seeds 13.75
Slow & Low Barbecue Beef Rib, Loaded Potato Skin, Sweetcorn & Sesame Slaw 17.75
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75

SANDWICHES

Served from 12pm-6pm

Warm Fish Goujon Roll, Lettuce & Tartare Sauce 6.25
Beetroot, Feta & Rocket Wrap, Cucumber & Mint 5.75
Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak
& Red Onion Jam, Watercress & Horseradish 11.00

Add Chips, Salad or Soup 2.50

SIDES

Rustic Chips 3.75 Skinny Fries 3.75
Green Salad & Soft Herbs, Avocado Dressing 3.75
Buttered New Potatoes 2.75
Wedge Salad, Ranch Dressing & Crispy Bacon 3.75
Beer-battered Onion Rings 3.50
Creamed Spinach 3.00

PUDDINGS

Warm Chocolate Fondant & Raspberry Sorbet 7.25
Iced Strawberry Daiquiri Parfait 6.25
Vanilla Crème Brûlée & Orange Compote 6.50
Cherry Bakewell Tart & Clotted Cream 6.25
Pineapple Carpaccio, Passionfruit & Lime, Coconut Ice Cream 6.00
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
Cheese Plate - Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75
Mini Pud of the Day or Single Smidgen of Cheese & your Choice of Coffee or Tea 5.50

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