

SUNDAY BEST AT THE BLACK HORSE

We are serious about Sunday roast in our pubs. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Dorset Charcuterie & Cornichons 4.50
Sunday Board - Buttermilk Chicken & Chipotle, Spinach Pakoras & Coconut Yoghurt,
Scottish Smoked Salmon & Capers, Spiced Tomato Houmous & Pitta 14.75

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
Pan-fried Native Scallops, Crispy Black Pudding & Pea Purée 10.50
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

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.50
Jimmy Butler's Free-range Leg of Pork & Crackling 15.00
Roast of the Day – See Blackboard
Summer Vegetable Wellington 13.75

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 3.75
Braised Red Cabbage 3.50
Creamed Spinach 3.00

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75
Slow & Low Barbecue Beef Rib, Loaded Potato Skin, Sweetcorn & Sesame Slaw 17.75
Goats' Cheese & Courgette Pappardelle, Black Olives, Sun-dried Tomatoes & Toasted Seeds 13.75
Pan-fried Hake, Red Pepper Purée, Tenderstem Broccoli, Pine Nuts & Salsa Verde 16.75

SIDES

Rustic Chips 3.75 Green Salad & Soft Herbs, Avocado Dressing 3.75 Skinny Fries 3.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25
Chocolate Brownie & Raspberry Sorbet 6.25
Cherry Bakewell Tart & Clotted Cream 6.25
Vanilla Crème Brûlée & Orange Compote 6.50
Iced Strawberry Daiquiri Parfait 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 Selection - Choose four 10.50 / Choose three 7.75
Sussex Camembert, Golden Cross, Godminster Cheddar or Shropshire Blue, with Chutney, Water Biscuits & Apple
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.50

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

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.

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