

SUMMER AT 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 PLATES

Warm Mini Bloomer & Garlic Butter 3.25 Buttermilk Chicken & Chipotle Mayo 4.75 Campagnola Olives 3.00
Honey & Mustard Cocktail Sausages 4.00 Whitebait & Aioli 4.00 Beetroot Falafel, Vegan Mayo & Chives 4.50
Single Smidgen of Cheese 3.50 Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75
Dorset Charcuterie & Cornichons 4.00 Prawns, Marie Rose & Baby Gem 4.25
Spinach Pakoras & Coconut Yoghurt 4.50 Tomato Houmous, Toasted Seeds & Pitta 4.00

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

EITHER/OR

Starter / Main

Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 8.00 / 15.50
Moules Marinière & Crusty Bread 7.25 / 14.00
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50
Add Crispy Duck, Salmon or Halloumi 2.50

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

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
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75
Goats' Cheese & Courgette Pappardelle, Black Olives, Sun-dried Tomatoes & Toasted Seeds 13.75
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.75
Woburn Rack of Lamb, Potato Terrine, Green Beans & Lamb Jus 22.00
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75
Slow & Low Barbecue Beef Rib, Loaded Potato Skin, Sweetcorn & Sesame Slaw 17.75
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.50
Butcher's Steak of the Day - See Blackboard
Poached & Smoked Salmon Fishcake, Watercress & Fennel Salad, Lemon Mayonnaise 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Skinny Fries 13.75
Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

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

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 Cream & 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.



MAKING LIFE PEACHY
