# **AUTUMN AT**

# THE BLACK HORSE

**APÉRITIFS** 

Champagne Piper-Heidsieck Cuvée Brut NV, France 8.75 *Marilyn Monroe's favourite, served at the Oscars.* 

Aperol Spritz 8.00

A mix of Aperol, Prosecco & soda. Perfect pre-dinner.

Kir Royale 9.00

Champagne Piper-Heidsieck & Blackcurrant Liqueur.

# **BREAD & OLIVES**

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Artisan Breads & Butters 3.95

#### **DELI PLATES**

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 5.00

Halloumi Fries & Bloody Mary Ketchup 4.50

Dorset Charcuterie & Cornichons 4.50

Whitebait & Aioli 4.00

Tomato Houmous, Dukkah & Toasted Pitta 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

#### STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
French Onion Soup, Gruyère Cheese Croûte 5.75
Clonakilty Black Pudding, Smoked Bacon & Poached Egg Salad, Mustard Dressing 7.75
Potted Native Crab, Toasted Sourdough 9.00
Severn & Wye Smoked Haddock, Pearl Barley & Spinach 8.00
Beetroot & Goats' Cheese Croquettes 6.75
Creamy Garlic Mushrooms on Sourdough Toast 7.50
Pan-fried Native Scallops & Roasted Cauliflower Purée 11.00

## EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 8.00 / 15.50 Poached & Smoked Salmon Fishcake, Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50 Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50 Add Free-range Chicken or Grilled Halloumi 2.50

### MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00 Pan-fried Sea Bass, Braised Leeks, Fennel & Salsa Verde 16.75 28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75 Roasted Cauliflower Steak, Polenta, Caper & Raisin Dressing 13.75 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.75 28 Day Dry-aged Rib Eye Steak, Chips & Rocket 27.50 Add Béarnaise or Peppercorn Sauce Haunch of Woburn Venison, Dauphinoise Potato, Purple Sprouting Broccoli & Cherry Jus 21.00 Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.50 Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.50 Herb-crusted Halibut, Roasted Celeriac, Cavolo Nero & Brown Butter Sauce 22.00 Free-range Coq Au Vin & Seasonal Greens 13.75 Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 14.00 Add Free-range Bacon, Mushroom or Onion Rings 2.00

#### SIDES

Green Salad & Soft Herbs, Avocado Dressing 3.75
Honey & Thyme Roasted Roots 3.75
Buttered New Potatoes or Creamed Mash 3.75
Seasonal Greens 3.75
Beer-Battered Onion Rings 3.75
Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75
Halloumi Fries & Bloody Mary Ketchup 4.50

Thick-cut Chips or Skinny Fries 4.00

#### CHEESE

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits

Choose from:

Gillot Camembert Ashlynn Goats

Winterdale Cheddar

Beauvale Blue

All four cheeses 10.50 Any three cheeses 7.75 A single smidgen of cheese 3.75

# PUDS

Warm Chocolate Fondant, Raspberry Chantilly 7.50

Poached Pear & Roasted Hazelnut Clotted Cream 6.50

Crème Brûlée 6.50

Apple Tarte Tatin & Vanilla Ice Cream 6.75

Vanilla & Ginger Cheesecake, Orange Curd 6.50

Banoffee Trifle & Shortbread Biscuit 6.25

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)

Mini Pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

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