



WINTER 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
Celeriac & Apple Soup, Crispy Celeriac,
Granny Smith & Thyme 5.75
Venison & Pheasant Terrine, Cranberry Chutney, Toast 7.75
Potted Native Crab, Toasted Sourdough 9.00
Smoked Mackerel, Warm Fennel, Squash & Lentil Salad,
Salsa Verde 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

CHEESE

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

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

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
Fillet of Sea Bream, Leeks, White Beans, Mussels & White Wine 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
Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.50
Herb-crusted Halibut, Roasted Celeriac, Cavolo Nero
& Brown Butter Sauce 21.00
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

Thick-cut Chips or Skinny Fries 4.00
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 4.75

PUDS

Warm Chocolate Fondant, Raspberry Chantilly 7.50
Mulled Wine Poached Pear, Vanilla Ice Cream 6.50
Crème Brûlée 6.50
Apple Tarte Tatin & Vanilla Ice Cream 6.75
Chocolate Truffle Cheesecake, Black Cherry Compote
& Crème Fraîche 7.00
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

www.makinglifepeachy.com

Children are heartily welcome and 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. An optional 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.

