

SUNDAY BEST AT THE BLACK HORSE

We are serious about Sunday roast which is why you'll find at least three seasonal choices on our menu. 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 age-old favourite or a reason and long may it continue.

DELI PLATES

Warm Mini Bloomer & Garlic Butter 3.50 v Halloumi Fries & Bloody Mary Ketchup 4.75 v
Tomato Houmous, Crunchy Chickpeas & Toasted Pitta 4.00 🍴 Jimmy Butler's Honey Mustard Chipolatas 4.25
Severn & Wye Smoked Mackerel Pâté 4.75 Nocerella, Gaeta & Cerignola Olives 3.75 🍴

STARTERS

Baked Camembert, Green Bean & Shallot Salad 8.50 v
Today's Spring Soup – See Blackboard 6.00 v
Roast Chicken Terrine, Caesar Sauce 7.75
Pan-fried Native Scallops, White Beans, Leeks & Chorizo 11.50
Creamy Garlic Mushrooms on Sourdough 7.50 v
Caramelised Onion Tart, Rosary Goats' Cheese, Honey 6.75 / 13.00 v
Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 8.00 / 15.50

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 15.50
Roast of the Day – See Blackboard
Spring Vegetable Wellington 13.75 v

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 4.50 v

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Harissa Roast Aubergine, Chickpeas & Pomegranate, Cucumber & Parsley Salad 13.50 🍴
Roast Rack of Woburn Lamb, Broad Beans, Peas, Button Onions & New Potatoes 22.50
Loch Duart Salmon, Asian Vegetables, Peanut, Sesame & Hoisin Dressing 17.00
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Watercress 19.75
Add Béarnaise or Peppercorn Sauce 1.75

SIDES

Thick-cut Chips or Skinny Fries 3.95 v Green Salad & Soft Herbs, Avocado Dressing 3.95 🍴
Halloumi Fries & Bloody Mary Ketchup 4.75 v Beer-battered Onion Rings 3.75 v

PUDS & CHEESE

Crumble of the Day - served at the table with Custard 6.25 v
Warm Chocolate Brownie, Honeycomb Ice Cream 6.50 v
Mango, Pineapple & Passion Fruit Eton Mess 6.50 v
Apple Tarte Tatin & Vanilla Ice Cream 7.00 🍴
Salcombe Dairy Ice Creams & Sorbets 5.75 v
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Mango or Raspberry Sorbet)
Cheese - Our cheeses change with the season, served ripe & ready with chutney, apple & water biscuits
All five cheeses 12.00 Any three cheeses 7.00 A single smidgen of cheese 3.75
Camembert Gillot, Northern Blue, Rutland Red, Blanche Goats, Strathearn
Mini Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 5.95

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price.
An optional 10% service is added to parties of six or more, and all tips go to the team. A 25p contribution from every Superfood Salad sold supports
The Peach Foundation; promoting healthy eating, sports and conservation in Kenya. Allergens: before ordering, please speak to one of our team.

Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from.

If you want to know more about how our dishes are cooked or prepared, please talk to us.

v Vegetarian dishes 🍴 Vegan dishes We're also happy to adapt other dishes, please ask.