



# WINTER AT THE BLACK HORSE

Winter is a wonderful time for hearty and comforting food. Let's eat, drink and make merry whilst we have the chance. From British game to farmhouse cheeses and native fish – we will always serve the good stuff.

## APÉRITIFS

Champagne Piper-Heidsieck 9.00 | Kir Royale 9.50  
Aperol Spritz 8.25 | Grand Pink Gin & Tonic 8.50

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## DELI PLATES

*Great for sharing over a drink while you decide.*

Nocerella, Gaeta & Cerignola Olives 3.75 🍷  
Garlic Baguette 3.75 v  
Buttermilk Fried Chicken & Caesar Sauce 5.75  
Beetroot Falafel, Coconut Yoghurt 5.00 🍷  
Halloumi Fries, Bloody Mary Ketchup 5.50 v  
Shawarma-spiced Houmous, Dukkah & Flatbread 4.50 🍷  
Iberico Chorizo 5.50

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## STARTERS

Baked Somerset Camembert, Truffle Honey, Walnut Crust & Toasted Sourdough 8.00 v  
King Prawn Cocktail, Crab Mayonnaise 9.50  
Today's Winter Soup - See Blackboard 6.00 v  
Pan-fried Native Scallops, Tartare Hollandaise, Spinach & Capers 12.00  
Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toasted Sourdough 8.25  
Maple-roasted Butternut Squash Salad, Puy Lentils, Walnuts & Orange 7.00/13.00 🍷  
Add Halloumi 2.50 v, Smoked Tofu 2.50 🍷  
or Free-range Buttermilk Chicken 3.25

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## MAINS

Free-range Roast Chicken Supreme, Sticky Garlic Greens & Fries 16.50  
Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice & Chapati 14.75 🍷  
Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00  
Honey-glazed Merrifield Duck Breast, Savoy Cabbage, Smoked Bacon, Puréed Celeriac, Green Peppercorn Jus 22.50  
Today's Market Fish, Brown Butter, New Potatoes, Rocket - Market Price  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.00  
Pan-fried Salmon, Leeks, Edamame & White Bean Sauce, Gremolata 17.50

## GRILL

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.*

*Steaks served with Chips & Rocket.*

*Add Béarnaise or Peppercorn Sauce 1.75 | Add Onion Rings 3.95*

8oz Rump Cap Steak 19.75  
10oz Rib Eye Steak 27.50  
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 26.50  
Add extra 3oz Fillet Medallion 5.00  
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.50 🍷  
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00  
Add Free-range Bacon or Field Mushroom 2.00

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## SIDES

Thick-cut Chips or Skinny Fries 4.00 🍷  
Buttered Mash 4.00 v  
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 🍷  
Sticky Garlic Winter Greens 4.00 v  
Cauliflower Cheese 4.50 v

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## PUDS & CHEESE

Warm Chocolate Fondant, Honeycomb Ice Cream 8.00 v  
Crème Brûlée, Shortbread 6.25 v  
Mulled Wine Poached Pear, Blackcurrant Sorbet 6.25 🍷  
Apple Tarte Tatin, Vanilla Ice Cream 7.00 🍷  
Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 7.50 v  
Salcombe Dairy Ice Creams & Sorbets 5.95 v  
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)  
Mini Pud & Tea or Coffee 5.95  
Chocolate Truffle Cheesecake or Smidgen of Cheese with your choice of Tea or Coffee  
Our cheeses change with the season & are all served ripe & ready with chutney, apple & water biscuits  
Choose from: Gillot Camembert | Rutland Red v | Beauvale | Blanche v | The Strathearn v  
All five cheeses 12.00 | Any three cheeses 7.00 |  
A single smidgen of cheese 3.75

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

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.