



# LUNCH AT THE BLACK HORSE

Autumn is a lovely season. Hearty walks through fallen leaves build hearty appetites. Retiring to the pub for a well-pulled pint or delicious glass of red, and a slow-cooked beef & ale pie or warming vegetarian curry, is the best reward for outdoor exploits. Forage for British game and wild mushrooms on our specials, apple & blackberry crumble on Sundays and the good stuff every day.

## APÉRITIFS

- Champagne Piper-Heidsieck 9.50
- Kir Royale 10.00 | Aperol Spritz 8.25
- Villa Ascenti Peach Grand Gin & Tonic 9.50

## SMALL PLATES

Great for sharing over a drink while you decide.

- Nocerella, Gaeta & Cerignola Olives 3.75
- Jamón Serrano, Salchichón & Chorizo 5.75
- Warm Ciabatta & Garlic Butter 4.50 **v**
- Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 4.95
- Panko King Oyster Mushrooms, Stilton Mayo 5.25 **v**
- Halloumi Fries & Bloody Mary Ketchup 5.75 **v**
- Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.50
- Rosemary & Garlic-studded Camembert, Ciabatta Croûtes 8.75 **v**

## STARTERS

- Goats' Cheese Croustillant, Fresh Figs & Honey 8.25 **v**
- Blythburgh Ham Scrumptet, English Mustard Mayonnaise 7.75
- Tempura Prawns, Chilli, Ginger & Sesame Dressing 9.00
- Today's Autumn Soup, Ciabatta - See Blackboard 6.25 **v**
- Pan-Fried Native Scallops,  
Purêed Cauliflower & Sherry-soaked Raisins 12.00
- Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00
- Add Honey & Mustard Pork 3.50 or Halloumi Croutons 2.50 **v**
- A 25p contribution from this salad goes to Peach Foundation, which raises funds to support good causes in our local communities.*

## MAINS

- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Baby Kale, Parmesan & Fries 16.75
- Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice & Chapati 14.50
- Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00
- Today's Autumn Vegetarian Special - See Blackboard **v**
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.25
- Daily Market Fish, Brown Butter,  
New Potatoes, Wilted Spinach - Market Price
- Jimmy Butler's 100z Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 18.00
- Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 21.50

## GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day 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 **v**

- 8oz Rump Cap Steak 19.95
- 12oz Sirloin on the Bone 28.00
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 27.50
- Add extra 30z Fillet Medallion 5.50

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.00

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00

Add Free-range Bacon 2.00 or Marmite Onions 1.50

## SANDWICHES *Add Chips or Soup 2.50*

- Grilled Cheese on Sourdough, Marmite Onions 8.50 **v**
- Jimmy Butler's Roast Pork Roll, Stuffing & Apple Sauce 9.50
- Severn & Wye Smoked Salmon, Cream Cheese, Pickles & Watercress 8.75

## SIDES

- Thick-cut Chips or Skinny Fries 4.00
- Sweetcorn Mac & Cheese 3.25 **v**
- Baby Kale Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25
- Tenderstem Broccoli, Béarnaise 4.75 **v**
- Braised Red Cabbage 4.00

## PUDS & BRITISH CHEESES

- Apple Tarte Tatin, Vanilla Ice Cream 7.00
- Warm Chocolate Fondant,  
Crème Fraîche & Pistachio Crumb 8.00 **v**
- Mascarpone Cheesecake, Totally Tropical Fruit 7.50 **v**
- Crème Brûlée, Shortbread 6.50 **v**
- Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 **v**
- Salcombe Dairy Ice Creams & Sorbets 6.00 **v**
- (Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*
- Mini Pud & Tea or Coffee 6.25
- Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee*
- Our British cheeses this season are: Baron Bigod | Blanche **v** | Maida Vale **v** | Rutland Red **v** | Beauvale
- Served with Chutney, Apple & Peter's Yard Crackers*
- All five cheeses 12.75 | Any three cheeses 7.50 | Smidgen 4.00

**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.