WINTER AT

THE BLACK HORSE

The pub's the best place to hide from Winter's short days and long nights, with good friends, good cheer and good food. Our fresh native fish, a magnificent pork chop from Jimmy Butler, a warming vegetable curry, or a board of British cheese will all make winter recede for a while. Find a comfortable spot by the fire or near the bar and let us bring you the good stuff.

APÉRITIFS

Champagne Piper-Heidsieck 9.50 Kir Royale 10.00 | Aperol Spritz 8.25 Pineapple Daiquiri 8.75

SMALL PLATES

Great for sharing over a drink while you decide.

Nocellara, Gaeta & Cerignola Olives 3.95

Jamón Serrano, Salchichón & Chorizo 5.75

Warm Ciabatta & Garlic Butter 4.95 V

Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 4.95

Korean-fried King Oyster Mushrooms $\,$ 5.50 $\,$ V Halloumi Fries & Bloody Mary Ketchup $\,$ 5.75 $\,$ V

Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.95 Rosemary & Garlic-studded Camembert, Ciabatta Croûtes 8.95 v

STARTERS

Tempura Prawns, Chilli, Ginger & Sesame Dressing 9.25 Caramelised Onion Tart, Rosary Goats' Cheese, Walnuts & Rocket 8.50 V

Free-range Chicken & Ham Hock Terrine, Coronation Sauce, Apple & Raisin Salad 8.75

Today's Winter Soup, Ciabatta - See Blackboard 6.25 **v** Pan-fried Native Scallops, Chorizo, White Bean & Leeks 12.00

Roast Squash & Red Pepper Salad, Black Rice,

Ginger & Sesame 7.00/13.00 — Add Crispy Duck 3.50 or Halloumi Croutons 3.00 V A 25p contribution from this salad goes to Peach Foundation, which raises funds to support good causes in our local communities.

MAINS

Merrifield Duck Shepherd's Pie, Confit Duck Crumb & Pickled Red Cabbage 18.50

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.00

Today's Winter Vegetarian Special - See Blackboard v

Jimmy Butler's 100z Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 18.75

Thai Red Curry - Cauliflower, Pak Choi, Coconut & Potato, Toasted Cashews & Basmati Rice 14.75

Daily Market Fish, Brown Butter,

New Potatoes, Wilted Spinach - Market Price

14 Hour Braised Beef & Ale Pie, Buttered Mash,

Greens, Gravy 15.25

Cornish Monkfish Fillet, Persian-spiced Aubergine, Pomegranate & Pine Nuts 24.50

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carboncapturing 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 2.00 | Add Onion Rings 4.00 V

80z Rump Cap Steak 21.00 120z Sirloin on the Bone 29.00 Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 28.50 Add extra 30z Fillet Medallion 5.50

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

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00 Add Free-range Bacon 2.00 or Marmite Onions 1.50

SIDES

Thick-cut Chips or Skinny Fries 4.25 V

Truffle Mac & Cheese 3.75 V

Butter Leaf Salad, Toasted Seeds,

Soft Herbs & Chardonnay Vinaigrette 4.25 Leeks & Maple-cured Ham 4.75

Creamed Spinach, Roast Garlic & Nutmeg 4.25 V

PUDS & BRITISH CHEESES

Steamed Treacle Sponge, Custard 7.50 V

Warm Chocolate Fondant, Cherry Compote, Crème Fraîche 8.00 v Lemon Pannacotta, Poached Rhubarb, Almond Crumble 6.75 v

Basque Cheesecake, PX, Fig & Orange Conserve 7.75 V

Apple Tarte Tatin, Vanilla Ice Cream 7.25

Salcombe Dairy Ice Cream & Sorbet 6.00 v

(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)

Mini Pud & Tea or Coffee 6.25

Chocolate Brownie or Smidgen of Cheese with

your choice of Tea or Coffee

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Choose from: Baron Bigod | Blanche v | Rutland Red v | Maida Vale v | Beauvale

All Five Cheeses 12.75 | Any Three Cheeses 8.00 | Smidgen of Cheese 4.50

WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way. With thanks to some of our favourites.

www.makinglifepeachy.com



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