



# SPRING AT THE BLACK HORSE

Spring is here at last, look out for wonderful English asparagus and Cornish lamb gracing our specials board. Sunny days call for native hand-picked crab and day-boat fish, outside with a glass of rosé. Gather your friends and tuck into the good stuff.

## APÉRITIFS

Nyetimber Classic Cuvée 10.00  
Champagne Piper-Heidsieck 9.50  
Kir Royale 10.00  
Aperol Spritz 8.25

## SMALL PLATES

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

Nocellara, Gaeta & Cerignola Olives 3.95 🥗  
Jamón Serrano, Salchichón & Chorizo 5.95  
Warm Ciabatta & Garlic Butter 5.25 V  
Jimmy Butler's Honey Mustard Chipolatas,  
Spring Onions & Crispy Shallots 5.50  
Padron Peppers, Sea Salt 5.75 🥗  
Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 5.25 🥗  
Halloumi Fries & Bloody Mary Ketchup 6.25 V

## STARTERS

Hand-picked Native White Crab, Hot Buttered Crumpet 12.25  
Warm Honey & Walnut Camembert, Green Apple 9.00 V  
Merrifield Duck Scrumptet, Hoi Sin,  
Cucumber & Spring Onion Salad 8.95  
Today's Spring Soup, Ciabatta - See Blackboard 6.25 V  
Cured Chalk Stream Trout, Crème Fraîche & Lemon Dressing 9.25  
Orange, Pistachio, Carrot & Red Chilli Salad,  
Ras El Hanout, Roast Lemon Dressing 7.25 / 13.25 🥗  
Add Crispy Duck 3.50 or Halloumi Croutons 3.00 V  
*A 25p contribution from our superfood salad goes to Peach Foundation,  
which raises funds to support good causes in our local communities.*

## MAINS

Free-range Chicken Schnitzel, Garlic & Parsley Butter,  
Rocket, Parmesan & Fries 17.75  
Daily Market Fish, Brown Butter,  
New Potatoes, Rocket - Market Price  
Jimmy Butler's Free-range Pork Chop, Butter Beans,  
Bacon & Courgette, Apple Salsa 19.00  
South Indian Aubergine & Lentil Curry, Crispy Chickpeas,  
Basmati Rice & Chapati 15.00 🥗  
Coq Au Riesling, Grapes, Smoked Bacon,  
Crisp Chicken Skin & New Potatoes 19.50  
Today's Spring Vegetarian Special - See Blackboard V  
14 Hour Braised Beef & Ale Pie, Buttered Mash,  
Greens, Gravy 15.50  
Miso-glazed Cod, Black Rice, Choi Sum, Lime,  
Chilli & Coriander 22.50

## 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 Onion Rings 4.50 V  
Add Béarnaise, Chimichurri or Peppercorn Sauce 2.25

8oz Rump Cap Steak 21.50  
12oz Sirloin on the Bone 29.50  
Steak Diane - Fillet Steak Medallions, Mushroom,  
Shallot & Cream Sauce 28.75 | Add extra 3oz Fillet Medallion 5.50  
Dirty Vegan Burger, Marmite Onions, Smoked Cheese,  
Tomato Relish & Fries 15.50 🥗  
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,  
Gherkin & Fries 15.50  
Add Free-range Bacon 2.00 or Marmite Onions 1.50 V

## SIDES

Thick-cut Chips or Skinny Fries 4.25 🥗  
Purple Sprouting Broccoli, Chimichurri 4.50 🥗  
Green Salad, Soft Herbs, Toasted Seeds,  
Chardonnay Vinaigrette 4.25 🥗  
Creamed Spinach, Roast Garlic & Nutmeg 4.25 V  
Truffle Mac & Cheese 4.00 V

## PUDS & BRITISH CHEESES

Chocolate & Salted Caramel Torte, Crème Fraîche 8.50 V  
Apple Tarte Tatin, Vanilla Ice Cream 7.50 🥗  
Mascarpone Cheesecake, Drunken Cherries,  
Amaretti Crumb 7.75 V  
Rhubarb Trifle, Lemon & Mascarpone Cream 7.50 V  
Treacle Tart, Clotted Cream 7.25 V  
Salcombe Dairy Ice Cream & Sorbet 6.50 V  
*(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb,  
Blackcurrant or Mango Sorbet)*  
Mini Pud & Tea or Coffee 6.50  
*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 | Luna Goats V | Baby Baronet |  
Pitchfork Cheddar | Beauvale Blue  
All Five Cheeses 13.00 | Any Three Cheeses 8.50 |  
Smidgen of Cheese 4.50

V Vegetarian dishes 🥗 Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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



## 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](http://www.makinglifepeachy.com)



### British Game

Wild Venison from suppliers who are passionate about farming sustainably



### British Cheese

Great-tasting cheese from excellent cheesemakers; Cropwell Bishop Creamery, Fen Farm Dairy and Clawson Cheesemakers to name a few



### Purity Brewery

Award-winning beer, local to our Warwickshire pubs



### Chase Distillery

British field to bottle single estate distillery, creating superb spirits



### Aubrey Allen

Grass-fed, dry-aged British beef



### Wye Valley Asparagus

Grown in Herefordshire



### Severn & Wye Smokery

Smoking salmon traditionally



### Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



### Colchester day-boats

Native crab & fish



### Nyetimber Estate

World-renowned English Sparkling Wine Producer from West Sussex, Hampshire & Kent



### Laverstoke Farm

Hampshire-made buffalo mozzarella



### Capreolus Fine Foods

Award-winning charcuterie, using local, free-range or wild meat



### Merrifield Duck

Free-range & from a farm where welfare really counts



### Cornish Lamb

Quality lamb from traditional pastures



### Brixham day-boats

Cornish sardines, pollock & flat fish



### Salcombe Dairy

Award-winning ice-cream & sorbets



**PEACH PUBS**  
— Making Life Peachy —

We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.