



LUNCH AT THE BLACK HORSE



Summer is always an exciting season, make the most of it. Sunny days outdoors and longer evenings to enjoy the best native fish, heirloom tomatoes, and sweet English berries. A glass of rosé wouldn't be out of place either. Cheers!

SPRITZES

- Aperol Spritz 8.95
- Hugo Spritz 8.95
- Sorrento Spritz 10.00

DELI

- Buttermilk Fried Chicken, Curry Mayonnaise 7.50
- Halloumi Fries, Bloody Mary Ketchup 7.25 **v**
- Whipped Smoked Mackerel, Pickled Cucumber & Croûtes 6.25
- Lamb Koftas, Greek Yoghurt & Sumac, Pomegranate 6.75
- Harissa & Preserved Lemon Houmous, Crispy Chickpeas & Flatbread 6.25
- Tempura Courgette Fries, Truffle Cheese Dip 6.50 **v**
- Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.00 **v**

STARTERS

- Devon Crab Cake, Avocado, Radish & Pea Shoots 10.00
- Ham Hock Salad, Salsa Verde, Soft-boiled Egg & Croutons 8.75
- Today's Summer Soup, Ciabatta - See Blackboard 7.50 **v**
- Prawn Cocktail, Bloody Mary Mayonnaise & Toasted Sourdough 10.50
- Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.50 **v**
- Grilled Courgette & Artichokes, Whipped Crematta, Romesco Sauce, Basil & Toasted Almonds 8.50

MAINS

- Jimmy Butler's BBQ-glazed Pork Belly, Summer Slaw & Fries 21.75
- Pea & Shallot Ravioli, Baby Spinach & Butter Sauce 15.25 **v**
- Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 23.75
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.50
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.50
- Battered Haddock, Thick-cut Chips, Peas & Tartare Sauce 18.50
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 15.75
- Fish Pie - King Prawn, Hake, Loch Trout & Smoked Haddock, Butter Leaf Salad 22.50
- Watermelon, Edamame & Rice Noodle Salad, Chilli, Peanuts & Tom Yum Dressing 14.50
- Add Crispy Pork or Halloumi Croutons **v** 3.75
- Add 3oz Fillet Medallion 7.50

GRILL

- Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!
- Steaks served with Chips & Rocket | Add Onion Rings 4.95
- Add Béarnaise or Peppercorn Sauce 2.75
- 8oz Rump Cap Steak 23.00
- 12oz Sirloin on the Bone 33.00
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 32.50
- Add extra 3oz Fillet Medallion 7.50
- Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.75
- Shrimp Burger, Gochujang Mayo, Baby Gem & Fries 16.75
- Add Free-range Bacon 2.50

SANDWICHES *Add Chips or Soup 3.50*

- Smoked Mackerel Pâté on Sourdough, Soft-boiled Egg, Baby Gem & Chardonnay Vinaigrette 9.50
- Salt Beef Brioche, Mustard Mayonnaise & Pickles 10.00
- Mushroom Shawarma, Flatbread,
- Coconut Yoghurt & Molasses 9.00

SIDES

- Thick-cut Chips or Skinny Fries 4.95
- Heirloom Tomatoes, Pickled Shallots & Basil 4.95
- Summer Slaw 4.95 **v**
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95
- Mac & Cheese 4.95 | Add Truffle 1.00 **v**

PUDS & BRITISH CHEESE

- Summer Pudding, Blueberry Compote & Vanilla Ice Cream 8.00
- English Strawberry Trifle, Pimm's Jelly 8.75
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.50 **v**
- Lemon Mascarpone Cheesecake, Raspberries & White Chocolate 8.50 **v**
- Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb 9.25 **v**
- Jude's Ice Cream & Sorbet 7.25 **v**
- Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Blood Orange Sorbet
- Mini Pud & Tea or Coffee 6.95
- Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee
- Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers
- Choose from: Baron Bigod | Driftwood Goats **v** | Maida Vale **v** | Quicke's Vintage Cheddar | Northern Blue **v**
- All Five Cheeses 13.00 | Any Three Cheeses 9.25 | Smidgen of Cheese 4.75

v Vegetarian Ingredients **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. A 25p contribution from the superfood salad goes to The Bigger Peach, which raises funds to support good causes in our local communities. 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.



SUMMER AT THE BLACK HORSE



Summer is always an exciting season, make the most of it. Sunny days outdoors and longer evenings to enjoy the best native fish, heirloom tomatoes, and sweet English berries. A glass of rosé wouldn't be out of place either. Cheers!

SPRITZES

- Aperol Spritz 8.95
- Hugo Spritz 8.95
- Sorrento Spritz 10.00

DELI

- Buttermilk Fried Chicken, Curry Mayonnaise 7.50
- Halloumi Fries, Bloody Mary Ketchup 7.25 **V**
- Whipped Smoked Mackerel, Pickled Cucumber & Croûtes 6.25
- Lamb Koftas, Greek Yoghurt & Sumac, Pomegranate 6.75
- Harissa & Preserved Lemon Houmous, Crispy Chickpeas & Flatbread 6.25
- Tempura Courgette Fries, Truffle Cheese Dip 6.50 **V**
- Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.00 **V**

STARTERS

- Devon Crab Cake, Avocado, Radish & Pea Shoots 10.00
- Ham Hock Salad, Salsa Verde, Soft-boiled Egg & Croutons 8.75
- Today's Summer Soup, Ciabatta - See Blackboard 7.50 **V**
- Prawn Cocktail, Bloody Mary Mayonnaise & Toasted Sourdough 10.50
- Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.50 **V**
- Grilled Courgette & Artichokes, Whipped Crematta, Romesco Sauce, Basil & Toasted Almonds 8.50

MAINS

- Jimmy Butler's BBQ-glazed Pork Belly, Summer Slaw & Fries 21.75
- Pea & Shallot Ravioli, Baby Spinach & Butter Sauce 15.25 **V**
- Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 23.75
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 19.50
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- 14-hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 17.50
- Battered Haddock, Thick-cut Chips, Peas & Tartare Sauce 18.50
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 15.75
- Fish Pie - King Prawn, Hake, Loch Trout & Smoked Haddock, Butter Leaf Salad 22.50
- Watermelon, Edamame & Rice Noodle Salad, Chilli, Peanuts & Tom Yum Dressing 14.50
- Add Crispy Pork or Halloumi Croutons **V** 3.75
- Add 3oz Fillet Medallion 7.50

GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!

- Steaks served with Chips & Rocket | Add Onion Rings 4.95
- Add Béarnaise or Peppercorn Sauce 2.75
- 8oz Rump Cap Steak 23.00
- 12oz Sirloin on the Bone 33.00
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 32.50
- Add extra 3oz Fillet Medallion 7.50
- Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.75
- Shrimp Burger, Gochujang Mayo, Baby Gem & Fries 16.75
- Add Free-range Bacon 2.50

SIDES

- Thick-cut Chips or Skinny Fries 4.95
- Heirloom Tomatoes, Pickled Shallots & Basil 4.95
- Summer Slaw 4.95 **V**
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95
- Mac & Cheese 4.95 | Add Truffle 1.00 **V**
- Onion Rings 4.95

PUDS & BRITISH CHEESE

- Summer Pudding, Blueberry Compote & Vanilla Ice Cream 8.00
- English Strawberry Trifle, Pimm's Jelly 8.75
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.50 **V**
- Lemon Mascarpone Cheesecake, Raspberries & White Chocolate 8.50 **V**
- Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb 9.25 **V**
- Jude's Ice Cream & Sorbet 7.25 **V**
- Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream, Raspberry or Blood Orange Sorbet
- Mini Pud & Tea or Coffee 6.95
- Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee
- Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers
- Choose from:
- Baron Bigod
- Driftwood Goats **V**
- Maida Vale **V**
- Quicke's Vintage Cheddar
- Northern Blue **V**
- All Five Cheeses 13.00 | Any Three Cheeses 9.25 | Smidgen of Cheese 4.75

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SUNDAY BEST AT THE BLACK HORSE

ENJOY TWO COURSES 25.00 | THREE COURSES 31.00

Includes starters, roasts and puddings

DELI

Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 6.00 v
Halloumi Fries, Bloody Mary Ketchup 7.25 v | Lamb Koftas, Greek Yoghurt & Sumac, Pomegranate 6.75
Harissa & Preserved Lemon Houmous, Crispy Chickpeas & Flatbread 6.25 🍴
Tempura Courgette Fries, Truffle Cheese Dip 6.50 v

STARTERS

Ham Hock Salad, Salsa Verde, Soft-boiled Egg & Croutons 8.75
Today's Summer Soup, Ciabatta - See Blackboard 7.50 v
Prawn Cocktail, Bloody Mary Mayonnaise & Toasted Sourdough 10.50
Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 9.50 v

SUNDAY ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey Allen's Dry-aged Rump of Beef 21.25
Jimmy Butler's Free-range Pork & Crackling 20.00
Free-range Chicken Supreme 20.50
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 18.50 v

MAKE THE MOST OF YOUR ROAST

To Share - Cauliflower Cheese 6.00 v | Free-range Pork & Sage Stuffing 4.00

MAINS

Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 23.75
Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati 15.75 🍴
Fish Pie - King Prawn, Hake, Loch Trout & Smoked Haddock, Butter Leaf Salad 22.50
Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 33.00
Add Béarnaise or Peppercorn Sauce 2.75

SIDES

Thick-cut Chips or Skinny Fries 4.95 🍴 | Onion Rings 4.95 🍴 | Mac & Cheese 4.95 | *Add Truffle 1.00 v*

PUDS & BRITISH CHEESE

Bramley Apple Crumble & Custard 7.75 v
Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb 9.25 v
Summer Pudding, Blueberry Compote & Vanilla Ice Cream 8.00 🍴
Lemon Mascarpone Cheesecake, Raspberries & White Chocolate 8.50 v
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.50 v
Jude's Ice Cream & Sorbet 7.25 v
Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Ice Cream,
Raspberry or Blood Orange Sorbet
Our cheese changes with the season & are all served ripe & ready, with Chutney,
Apple & Peter's Yard Crackers
Baron Bigod | Driftwood Goats v | Maida Vale v | Quicke's Vintage Cheddar | Northern Blue v
All Five Cheeses 13.00 | Any Three Cheeses 9.25 | Smidgen of Cheese 4.75
Mini Pud - Chocolate Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 6.95


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CHILDREN'S MENU


Don't forget you're also welcome to eat from our main menu - our Chefs are happy to make simpler versions of most dishes, or a half portion at half the price. Our ketchup is Rubies in The Rubble, which has none of the nasties compared to others, and you'll find no artificial ingredients in our soft drinks too!

STARTERS

- Garlic Bread 6.00 **v**
- Houmous & Crunchy Vegetables 6.25 
- Halloumi Fries & Rubies in the Rubble Ketchup 7.25 **v**
- Buttermilk Fried Chicken, Curry Mayonnaise 7.50
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MAINS

Our chips are served unsalted, and all dishes are served with vegetables

- Jimmy Butler's Sausage & Mash, Peas & Jug of Gravy 8.00
- Fish & Chips, Peas or Beans 8.50
- Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Basmati Rice 7.75 
- Aubrey Allen's Steak Burger, Cheddar Cheese, Fries & Crunchy Vegetables 8.00
- Free-range Grilled Chicken, Greens, Skinny Fries 8.50
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PUDDINGS

- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 4.75 **v**
- Chocolate Brownie & Vanilla Ice Cream 4.75 **v**
- Jude's Ice Cream or Sorbet Scoop 3.75 **v**
- Madagascan Vanilla, Strawberry, Caramel Cookie Dough or
Chocolate Ice Cream, Raspberry or Blood Orange Sorbet*
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SOFT DRINKS

- Frobishers Juice 3.30
- Apple & Mango or Orange & Passionfruit*
- Cawston Press 3.30
- Cloudy Apple or Rhubarb*
- Orange or Apple Juice 2.30
-

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