



The
Black
Horse

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Sunday Lunch

STARTERS

Artisan Breads , homemade humus garlic, marinated olives, balsamic and oil	£7
Soup of the Day , with artisan bread	£6
Scotch Egg , homemade apple and cider puree, mixed leaf salad	£8
Crispy Salt and Pepper Squid , chilli, ginger, citrus and garlic mayo	£8
Baked Camembert , truffle oil, crostini, garlic, rosemary	£9

ROASTS

Traditional Topside of Beef	£16
Loin of Pork , with apple sauce and crackling	£16
Leg of English Lamb	£16

Roasted potatoes, honey roasted parsnips, cauliflower cheese, braised cabbage and sultanas, crushed carrots and swede, and Yorkshire Pudding

MAINS

Black Horse Burger , crispy onion, smoked bacon, cheddar, homemade burger relish, fries	£13
Beer Battered Haddock and Chips , with crushed peas, tartare sauce	£14

DESSERTS

Sticky Toffee Pudding , salted caramel sauce, vanilla ice cream	£6
Vanilla Creme Brulee , cinnamon shortbread	£6
Apple Crumble , custard	£6
Ice Cream , vanilla, strawberry, chocolate	£5

CHEESE BOARD

Oxford Isis, Cornish Yarg, Somerset Brie, Stilton , crackers, celery, grapes apple and homemade chutney	£9
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RED WINE SPECIALS

Cotes du Rhone , La Sarriette, 2017	£25
Chateau Saint-Robert Graves , Grand Vin de Bordeaux 2015	£35

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soya, peanut, fish, shellfish, celery, mustard, cereals, sulphur dioxide, sesame seeds