

# The Black Horse

STANDLAKE 01865300307

## SUNDAY MENU Small Plates

<u>MEAT</u>	<u>FISH</u>	<u>VEGETARIAN</u>
<b>CHICKEN GOUJONS</b> <i>Choice of Garlic Mayo, BBQ or Hot on side</i>	£7 <b>TEMPURA SQUID</b> <i>Served with garlic aioli</i>	£8 <b>TRUFFLED MACARONI</b> £6 <i>3 cheese &amp; truffle</i>
<b>CHINESE PORK BELLY</b> <i>Fried then coated in a sticky sauce</i>	£7 <b>SALT &amp; PEPPER PRAWNS</b> £8 <i>Fresh, crispy aromatic prawns</i>	<b>FETA STUFFED PEPPERS</b> £6
<b>CRISPY CHILLI BEEF</b> <i>Crispy beef, chilli &amp; ginger</i>	£8 <b>PRAWNS ON SOURDOUGH</b> £8 <i>Garlic emulsion</i>	<b>HALLOUMI</b> £6 <i>Served with sweet chilli sauce</i>
<b>CHORIZO BRAVAS</b> <i>Spanish potato with chorizo</i>	£7 <b>FISHCAKES</b> £8 <i>Cod, Smoked Haddock, tartar sauce</i>	<b>HUMMUS</b> £7 <i>Served with pitta</i>

## For The Table

<b>BAKED CAMEMBERT</b> <i>Selection Of Breads (GFO)</i> £15	<b>NACHOS</b> <i>BBQ pulled pork, Guacamole, Creme Fraiche, jalapenos</i> £9	<b>OLIVES</b> <i>Marinated in olive oil, garlic, herbs &amp; spices (GF) (VG)</i> £4	<b>BREAD BOARD</b> <i>Homemade Selection Of Breads, confit garlic butter (GFO)</i> £7
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## Black Horse Classics

<b>PASTA OF THE DAY</b> <i>Please ask your server for todays offering</i>	£18
<b>CATCH OF THE DAY</b> <i>Please ask your server for todays offering</i>	£23
<b>SAUSAGE &amp; MASH</b> <i>Seasonal greens, red onion gravy</i>	£16
<b>FISH &amp; CHIPS</b> <i>Beer battered Cod fillet, mushy peas &amp; tartar sauce</i>	£19
<b>CHICKEN BURGER</b> <i>Cajun spiced breast, brie cheese, chilli jam, fries &amp; slaw</i>	£15
<b>BLACK HORSE BURGER</b> <i>6oz Beef Pattie, smoked streaky bacon, cheese, tomato relish, fries &amp; slaw</i>	£16
<b>BABYBACK JERK RIBS</b> <i>Marianted in Caribbean spices, fries &amp; slaw</i>	£17£21

## Sunday Roast (GfO)

<b>PORK BELLY</b> <i>Roast potatoes, carrots, sauteed greens, cauliflower cheese, Yorkshire pudding, red wine &amp; port jus (GFO)</i>	£18
<b>ROAST TRIO (ALL MEATS)</b> <i>Roast potatoes, carrots, sauteed greens, cauliflower cheese, yorkshire pudding, red wine &amp; port jus (GFO)</i>	£23
<b>VEGETABLE WELLINGTON</b> <i>Butternut &amp; beetroot wellington, roast potatoes, carrots, sauteed greens, cauliflower cheese, Yorkshire pudding, veg gravy</i>	£16
<b>RARE ROAST BEEF</b> <i>Roast potatoes, carrots, sauteed greens, cauliflower cheese, Yorkshire pudding, red wine &amp; port jus (GFO)</i>	£21
<b>HONEY MUSTARD ROASTED HAM</b> <i>Roast potatoes, carrots, sauteed greens, cauliflower cheese, Yorkshire pudding, red wine &amp; port jus (GFO)</i>	£18

## SUNDAY TRIMMINGS

<b>CAULIFLOWER CHEESE (GF) (V)</b>	£4
<b>EXTRA YORKSHIRE PUDDING (V)</b>	£2
<b>EXTRA ROAST POTATOES (GF)</b>	£4

All our food is prepared in our kitchen where nuts, gluten & other allergens are present – we can not guarantee our dishes will be free of traces of these products. If you have a food allergy, please let us know before ordering. Olives may contain stones, fish and meat may contain bones, game may contain shot & all dishes may contain items not mentioned in the menu description. Discretionary service charge of 10% added to all tables. All tips are shared equally between kitchen & front of house team. Please inform a staff member of all dietary requirements. GF = gluten free, GFO = gluten free option, V = vegetarian, VO = vegetarian option, VGO = vegan option.