

SUNDAY LUNCH

THE BLACK HORSE at IRELAND

Tel No. 01462 811398 Fax No. 01462 817238 www.blackhorseireland.com

STARTERS

✓ **Fresh Soup of the Day - £4.95**
served with warm bread

Smoked Mackerel and Roasted Scallops - £7.95
dressed with fresh lemon juice, served with a rocket,
roasted peppers, crouton and sun dried tomato salad

✓ **Goats Cheese, Sage & Saffron Risotto - £5.95**
served with shavings of fresh parmesan

Scottish Smoked Salmon - £7.95
served with salted cucumber, crème fraiche and black pepper

Crispy Duck and Pink Grapefruit Salad - £6.95
with a sweet and sour dressing

The Black Horse Platter Board: - £7.95
roasted chorizo and Tuscan sausages, tomato and rosemary focaccia bread,
herb flavoured olives, spiced hummus, slow roasted garlic cloves and 8 year old balsamic vinegar

MAIN COURSE

31 day hung Scotch Sirloin of Beef - £12.95
with fresh horseradish crust with homemade Yorkshire Pudding

Roast Loin of Free Range Lincolnshire Pork - £11.95
served with cinnamon apple sauce

Roast Leg of Lamb - £11.95
studded with garlic and rosemary

Chef's Trio of Meats - £15.95
served with Yorkshire Pudding, sage and onion stuffing and crackling

Chef's Pie of the Day - £9.95
with suet pastry, seasonal vegetables and roast potatoes

Pan fried Free Range, Corn Fed Breast of Chicken - £10.95
With a tarragon glaze

The above are served with roast potatoes, carrot and swede mash,
seasonal green vegetables and roast meat gravy

✓ **Vegetarian Roast - £8.95**
selection of fresh vegetables, roast and new potatoes, Yorkshire Pudding and vegetarian gravy

✓ **Freshly made Vegetarian Dish of the Day - £9.95**

Fish of the Day - from £12.95
served with ratta potatoes and dill, fine beans and a lemon butter sauce

Our chefs will cater for individual vegetarian requests

A selection of freshly made desserts are available - from £5.95

Selection of British Cheese served with biscuits - from £7.50

✓ = Suitable for vegetarians

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty.
There are no G.M. products knowingly used in this menu. Please note some of our dishes may contain nuts.