



www.blackhorseireland.com

Starters

✓ **Broccoli Soup with Stilton Beignets**

served with warm bakers bread and herb butter

✓ **Breaded Brie**

served warm, with beetroot chutney and a watercress and apple salad

Thai Cod & Crab Fishcakes

with a spiced mango salsa and sweet chilli sauce

Chicken Liver Parfait

with red onion marmalade, baby leaves and homemade bread

Charcuterie Plate

slices of Mediterranean cured meats, with Vinci olives, red pepper humous, griddled breads and dressed wild rocket leaves

Smoked Scottish Salmon

with avocado, fennel and pomegranate salad

Mains

Roast Sirloin of Beef rubbed with English mustard

Roast Leg of Lamb studded with garlic and thyme

Roast Loin of Pork with crackling and apple sauce

Roast Breast of Chicken with citrus stuffing

All the above roasts are served with garlic and thyme duck fat roast potatoes, carrot mash, market vegetables, Yorkshire pudding and roasting juice gravy

Chicken & Ham Pie

in an individual pie dish with a puff pastry top

served with garlic and thyme duck fat roast potatoes, carrot mash and market vegetables

✓ **Chickpea, Spinach & Goats Cheese Pithiver**

with buttered mash potatoes, curly kale and vegetarian gravy

Fillet of Sea Bass

with lemon roasted baby potatoes, fine green beans and salsa verdi

✓ **Creamy Wild Mushroom Open Lasagne**

with a marinara sauce, porcini oil and a garden salad

Desserts

Apple & Raspberry Crumble with a choice of custard, cream or ice cream

Sticky Toffee Pudding with butterscotch sauce and crème caramel ice cream

Fruits of the Forest Soufflé with homemade apple macarons and vanilla mascarpone

Orange Crème Brûlée with chocolate ice cream and orange shortbread

Strawberry Cheesecake topped with mint and gin jelly, fresh berries and ginger tuille

Cheese Board 3 artisan cheeses, tomato chutney, celery, grapes, apple, biscuits and soda bread

A selection of premium ice creams & sorbets are also available

3 courses

£29.95 per person - £13.95 per child

✓ - suitable for vegetarians

Before ordering please notify your server of any food or drink allergies/intolerances.

A 10% gratuity will be added to your total bill which is distributed equally between all staff on duty.