

Starters / Lighter Dishes

✓ Additional Bread & Olives	£2.95
✓ Fresh Soup of the Day with herb butter and warm baker's bread	£6.50
Tikka Spiced Salmon Rillettes with a cucumber and yoghurt dip and homemade flatbreads	£7.25
Southern Fried Pork Cheeks with carrot jam and red cabbage slaw	£6.95
Shredded Smoked Duck with dressed leaves, julienne cucumber and carrot, shaved radish, finished with a hoisin and sesame dressing	£7.95
Chilli Marinated Prawn Bruschetta with rocket leaves and a tomato and avocado salsa	£7.95
✓ Sweet Potato & Chilli Falafels with baba ganoush, endive and dukkha	£5.95
The Black Horse Ploughmans wedge of creamy brie or mature cheddar cheese, Woburn honey cured ham, grapes, pickles, olives, sun blushed tomatoes and bakers bread	for 1 person £7.50 for 2 to share £14.95

Pastas

with tagliatelle pasta, topped with baby watercress & parmesan.
Gluten free pasta available.

Sausage & Wild Mushroom in a creamy rosemary and white wine sauce	£14.95
✓ - vegetarian option available without sausage	
Seafood Arabiatta mixed selection of seafood in a spicy tomato sauce	£13.95
✓ Chargrilled Artichoke & Red Onion with sun blushed tomatoes and pesto	£11.95

Salads

Superfood Salad quinoa, baby leaf spinach, pumpkin seeds, roasted corn, grapes, blueberries, walnuts, orange and chive oil	£10.95
Bacon & Black Pudding Salad with mozzarella, baby leaves and mustard vinaigrette add chargrilled chicken for an additional £3	£11.95
✓ Feta Cheese, Olive & Tomato Israeli Cous Cous with basil oil	£10.95

Ciabattas from £7.95

See our daily selection of fillings, served with fresh salad and French fries

Mains

'The Black Horse' Fish & Chips **£14.95**

sustainable English caught white fish fillet in Freedom lager batter, served with triple cooked chips, garden peas and homemade tartare sauce

Chef's Pie of the Day **£13.95**

filling changed daily with matching top, served with market vegetables and a choice of triple cooked chips or new potatoes

Butcher's Choice Sausages **£14.95**

with buttered mash potatoes, broccoli florets, onion marmalade and red wine jus

Croque Madame Bagel **£13.95**

griddled bagel topped with Woburn honey cured ham, melted Cheddar cheese and fried free range egg, served with French fries and garden salad

✓ - vegetarian option available

Smoked Haddock, Spinach & Dill Risotto **£14.95**

with a soft poached free range egg and pea shoots

✓ Vegetarian Tart of the Day **£11.95**

with buttered baby potatoes and fine green beans or garden salad

From the griddle

21 day aged Steak of the Day with café de Paris butter	from £22.95
Free Range Chicken Breast butterflied and marinated in citrus and basil	£14.95
Barnsley Lamb Chop marinated in garlic and thyme	£16.95
Sea Bass Fillet(s) with chorizo, olive and red pepper salsa	one fillet £16.95 two fillets £20.95
Tuna Steak with mango salsa	£18.95
✓ Halloumi & Vegetable Kebabs with sweet chilli sauce	£11.95
5x Whole Tiger Prawns in garlic butter	£14.95
Additional Tiger Prawns (each)	£3.00

Griddle food is served with your choice of two items from our 'Side orders' listed opposite

Side orders **£3.95 each**

- Sweet potato fries
- Sea salted triple cooked chips
- Buttered baby potatoes
- French fries
- Tenderstem broccoli
- Steamed market vegetables
- Garden salad
- Roasted Mediterranean vegetable cous cous
- Chargrilled corn on the cob with chilli & garlic butter

Burgers

All burgers are served in a sesame seed bun with speciality mayonnaise, gherkin, tomato and lettuce, served with French fries and haystack onions

100% Steak Burger single **£12.50**
double **£16.95**

Citrus & Basil Chicken Burger **£11.50**

✓ **Blue Cheese, Nut & Apple Burger** **£10.95**

Toppings **£1.00 each**

- Smoked streaky bacon
- Fried egg
- Blue Cheese
- Flat Mushroom

Sauces at £2.95 each Peppercorn & Whiskey • Red Wine Jus • Mushroom • Blue Cheese

Desserts

A selection of freshly made desserts are available from **£6.50**
Artisan Farmhouse Cheese Board from **£9.95**

✓ - Suitable for vegetarians

All eggs used at The Black Horse are certified English Free Range

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty

