

Lighter Bites

Available Monday - Saturday

Nibbles

Little delectable dishes, perfect for indulging as a snack with a drink or as a pre-dinner appetiser

Fresh Bread (v) with homemade pesto and balsamic	£1.50
Vinci Olives (v) (gfa) marinated with peppers, herbs and mushrooms	£2.50
Smoked Mackerel Pâté (gfa) with pickled radishes, cucumber and ciabatta toasts	£3.95
Red Pepper Houmous (v) (gfa) with ciabatta toasts	£2.50
Sweet Chilli Chicken Wings (gfa) with rocket and sesame seeds	£3.95
Crispy Salt & Pepper Squid with balsamic mayonnaise	£3.95

Sharing Boards

Vegetarian Board (v) (gfa) griddled bread, red pepper houmous, Vinci olives, bubble & squeak risotto, homemade pesto & sun-kissed tomatoes	£10.95
'Black Horse' Board (gfa) salt & pepper squid, sweet chilli chicken wings, rabbit & pork terrine, Vinci olives, homemade pesto, fresh bread & sun-kissed tomatoes	£14.95

v - Suitable for vegetarians **gfa** - Gluten Free Available. This Dish can be **adapted** to gluten free *when requested*

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

Lunch & Dinner Menu

Available Monday - Saturday

Starters

Homemade Soup of the Day (v) (gfa) with fresh bread and herb butter	£6.50
Smoked Mackerel Pâté (gfa) chilli creme fraiche and ciabatta toasts	£6.95
Sweet Chilli Chicken Wings (gfa) rocket leaves and sesame seeds	£6.50
Crispy Salt & Pepper Squid balsamic mayonnaise	£6.50
Red Pepper Houmous (v) (gfa) ciabatta toasts	£5.95
Bubble & Squeak Risotto (v) topped with crispy egg and parmesan	£7.25
Seared Scallops (gfa) watercress, radish, bacon crumb and lemon oil	£12.95
Parma Ham, Rocket & Parmesan Salad (gfa) cracked black pepper dressing	£6.25
Beetroot & Goats Cheese Galette (v) on tomato fondue, topped with micro herbs	£5.95
Rabbit & Pork Terrine (gfa) pickled wild mushrooms, blackberry compote, endive and ciabatta toasts	£7.25
Steamed Bao Bun (v) filled with hoi sin and sesame stir fried vegetables and sriracha mayonnaise with pickled mooli and micro watercress	£6.25
Add Crispy Pork Belly	£1.00



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Mains

'The Black Horse' 6oz Steak Burger	£12.95
served in a brioche bun with lettuce, tomato, gherkin and homemade burger sauce, French fries and onion rings	
Fillets of Mackerel (gfa)	£14.95
beetroot and horseradish rosti, curly kale and caper and parsley butter	
Slow Roast Pork Belly (gfa)	£16.95
crispy crackling, breaded black pudding, sautéed market greens, apple macaire potato and red wine jus	
Vegetarian Haggis Scotch Egg (v)	£10.50
watercress and apple salad, paprika fries and aioli	
Woburn Estate Venison Steak (gfa)	£24.95
served pink, with celeriac puree, mashed potatoes with smoked rapeseed oil, pickled Chantenay carrots, crispy shallots and blackberry jus	
Textures of Cauliflower (v)	£10.95
roasted florets, shavings, puree and pickled, with pearl barley, quinoa and crispy kale with truffle oil	
Pavé of Sea Reared Trout (gfa)	£15.95
on butter bean and chorizo cassoulet	
Roasted Five Spiced Gressingham Duck (gfa)	£21.95
honey and star anise glazed pak choi, crispy noodle cake and ginger and chilli jus	
Pasta Dish of the Day (gfa)	<i>from</i> £10.95
please ask for today's dish	
Asian Style Seafood, Vegetable & Coconut Broth	£12.95
stir fried vegetable egg noodles	
Vegetable Suet Pudding (v)	£10.95
buttery mash potato, market vegetables and vegetarian gravy	

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From the Griddle

Quality fish and meat cooked on our griddle and served with your choice of 2 items from our 'Side Orders' listed below (**excluding steak**)

Free Range Chicken Breast butterflied and marinated in fresh herbs		£15.95
Sea Bass Fillet(s) with chorizo, olive and red pepper salsa	<i>one fillet</i> <i>two fillets</i>	£16.95 £20.95
Halloumi & Vegetable Kebabs (v) with sweet chilli sauce		£11.95
5x Whole Tiger Prawns in garlic butter		£15.95
	<i>Additional Tiger Prawns (each)</i>	£3.00
21 Day Aged Steak topped with watercress butter, served with roasted flat mushroom, roasted tomato and triple cooked chips	<i>from</i>	£22.95

Side Orders

Triple cooked chunky chips (v)	£3.95	Sun Blushed Tomato Fregola (v)	£3.50
Truffle Oil & Parmesan French Fries (v)	£3.95	Steamed Market vegetables (v)	£3.95
Sweet Potato Fries (v)	£4.95	Dressed House Salad (v)	£3.50
Buttered Baby Potatoes with Chives (v)	£3.95	Buttered Market Greens (v)	£2.95

Sauces

- Creamy green peppercorn & brandy (v)
- Creamy mushrooms, white wine & confit garlic (v)

- Red wine jus

all £2.95 each



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