

Sunday Lunch Menu

Food served from 12pm to 5pm

Nibbles

Crispy Salt & Pepper Squid balsamic mayonnaise	£3.95	Polenta Chips (v) topped with Italian hard cheese and truffle oil	£3.95
Red Pepper Houmous (v) ciabatta toasts	£2.50	Steamed Bao Bun (v) filled with hoi sin and sesame stir fried vegetables, served with siracha mayonnaise	£3.25
Parma Ham, Rocket & Parmesan Salad cracked black pepper dressing	£3.95		

Starters

Homemade Soup of the Day (v) with fresh bread and herb butter	£6.50
Tempura Halloumi (v) dressed rocket leaves and aubergine pesto	£6.95
Chicken Liver Pâté fruit compote, baby leaves and toasts	£6.95
Pan Fried Pigeon Breast parsnip puree, bacon crumbs and balsamic glaze	£6.50
'Black Horse' Prawn Cocktail Atlantic prawns, crisp lettuce and thousand island dressing	£8.95
Beetroot Tartare (v) toasted hazelnuts and goat's cheese mousse	£5.95

Children's Sunday Lunch

For 10 years and under.

Please note that some dishes from the main Sunday menu are also available in small portions.

Starters

Homemade Soup of the Day (v) with warm bread and butter	£3.95	Kids Crudités toasts, carrots and cucumber batons, served with houmous	£2.95
Garlic Ciabatta (v) add cheese for 50p	£2.50		

Mains

Traditional Roast choose from roast beef, lamb, chicken or pork, served with all the trimmings	£9.95	'Black Horse' Fish & Chips cod or haddock fillet in crisp batter, served with triple cooked chips and garden peas	£7.95
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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

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Traditional Sunday Roast

All roasts are served with duck fat roast potatoes, carrot and swede mash, market vegetables, Yorkshire pudding and roasting juice gravy (excluding 'Black Horse' Vegetarian Roast)

Sirloin of Beef	£17.95
Leg of Lamb rubbed with garlic and herbs	£15.95
Slow Roast Rolled Pork Belly crackling and apple sauce	£14.95
Chicken Breast herb stuffing	£14.95
'The Black Horse' Vegetarian Roast (v) roast potatoes, steamed market vegetables, carrot and swede mash, cauliflower cheese, honey roast parsnips, Yorkshire pudding and vegetarian gravy	£10.95

Side Orders

Honey Roast Parsnips (v)	£3.95
Cauliflower Cheese (v)	£3.95
Roast Potatoes (v)	£3.95

Mains

Pan Roasted Salmon Supreme buttered baby potatoes and a butter bean and chorizo cassoulet	£15.95
Chef's Pie of the Day filling changed daily with matching top, duck fat roast potatoes, carrot and swede mash and market vegetables	£13.95
Vegetarian Haggis Filo Parcel (v) sautéed baby potatoes, fine beans and watercress pesto	£10.95
Pasta Dish of the Day topped with rocket leaves and parmesan (v) - vegetarian option also available	<i>from</i> £10.95
'The Black Horse' Fish & Chips sustainable English caught cod or haddock fillet in crisp Meantime lager batter, served with triple cooked chips, garden peas and homemade tartare sauce	£14.95



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