

Sunday Lunch Menu

Food served from 12pm to 5pm

Nibbles

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| Fresh Bread (v) (gfa) homemade pesto and balsamic dips | £1.50 | Fried Chicken Wings (gfa) with sweet chilli <i>or</i> blue cheese dip | £3.95 |
| Caramelised Onion Houmous (v) (gfa) homemade flatbreads | £2.50 | Smoked Haddock Rillettes (gfa) brioche toasts | £3.95 |
| Vinci Olives (v) (gfa) marinated with peppers, herbs and mushrooms | £2.95 | Spanish Chorizo (gfa) in Basque tomato sauce | £3.95 |

Starters

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| Homemade Soup of the Day (v) (gfa) with fresh bread and herb butter | £6.50 |
| Crispy Saffron & Feta Couscous Cakes (v) tomato salsa and green leaf salad  <i>Sauvignon Blanc, Wairau River, New Zealand</i> | £6.50 |
| Fishcake of the Day with matching accompaniments | <i>from</i> £5.95 |
| Caesar Salad (gfa) chilli croutons and parmesan tuille  <i>Pinot Grigio, Boira Organic, Italy</i> | £6.50 |
| | add Chicken £2.00 |
| Cheddar Cheese Crème Brûlée (v) (gfa) fig chutney puree, walnut crumbs, parmesan tuille and ciabatta toasts  <i>Tempranillo Blanco, Spain</i> | £6.50 |
| Confit Duck Ballotine (gfa) Asian salad, Thai vinaigrette  <i>Tavel Rosé, Lunar Apoge, Biodynamic, France</i> | £7.50 |

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

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

Mains

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| Traditional Roast (gfa) choose from roast beef, lamb, chicken or pork, served with all the trimmings | £9.95 | 'Black Horse' Fish & Chips (gfa) cod or haddock fillet in crisp batter, served with triple cooked chips and garden peas | £7.95 |
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 - suggested wine pairing to compliment the dish

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

Sunday Lunch Menu

Food served from 12pm to 5pm

Traditional Sunday Roast

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

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| Sirloin of Beef (gfa) 🍷 <i>Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy</i> | £17.95 |
| Leg of Lamb (gfa) studded with garlic and rosemary 🍷 <i>Shiraz, Copperstone Creek, Australia</i> | £15.95 |
| Roast Loin of Pork (gfa) crackling and apple sauce 🍷 <i>Tavel Rosé, Lunar Apoge, Biodynamic, France</i> | £14.95 |
| Trio of Above Meats (gfa) with suitable accompaniments 🍷 <i>Pinot Noir Lorgeril, Pays d'Oc, France</i> | £19.95 |
| Chicken Breast (gfa) herb stuffing 🍷 <i>Sauvignon Blanc, La Playa, Curico Valley, Chile</i> | £14.95 |
| 'The Black Horse' Vegetarian Roast (v) (gfa) roast potatoes, steamed market vegetables, carrot mash, cauliflower cheese, honey roast parsnips, Yorkshire pudding and vegetarian gravy 🍷 <i>Cabernet Merlot, Cuvee Chapelle, France</i> | £10.95 |

Side Orders

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

Mains

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| Fish of the Day (gfa) samphire grass, baby potato and shallot salad, citrus herb vinaigrette | <i>from</i> £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 |
| Spinach, Ricotta & Red Pepper Pithivier (v) endive, cherry tomato and shallot salad and salsa verdi 🍷 <i>Malbec, Alpataco, Argentina</i> | £11.95 |
| Pasta Dish of the Day (gfa) topped with rocket leaves and parmesan (v) - vegetarian option also available | <i>from</i> £11.95 |
| 'The Black Horse' Fish & Chips (gfa) sustainable English caught cod or haddock fillet in crisp Meantime lager batter, served with triple cooked chips, garden peas and homemade tartare sauce 🍷 <i>Sauvignon Blanc, Wairau River, New Zealand</i> | £14.95 |



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