

Sunday Lunch Menu

Food served from 12pm to 5pm

Nibbles

Houmous & Baba Ganoush (v) (ve) (gfa) served with flatbreads	£3.75	Spanish Chorizo (gfa) in Basque tomato sauce	£3.95
Stuffed Mini Cherry Peppers & Olives (v) (gfa)	£3.95	Tiger Prawn Skewer (gfa) marinated in orange and chilli	£6.95

Starters

Homemade Soup of the Day (v) (gfa) with fresh bread and herb butter	£6.50
Chicken Liver Parfait (gfa) toasted brioche, whipped Marmite butter, Old English apple chutney  <i>Chapel Down Curious Apple Cider</i>	£7.25
Home-Cured Norwegian Sea Trout (gfa) lime yoghurt, avocado cream and croûtes  <i>Côtes de Provence Rosé Essenciel, Provence, France</i>	£8.50
'Old Nick' Cheddar Brûlée (v) fig chutney and Gran Albiero cheese tuille  <i>Tempranillo Blanco, Rioja Fincas, Spain</i>	£6.95
Battered Chicken Wings crushed peanuts, spring onion and 'Black Horse' BBQ dipping sauce  <i>Asahi Super Dry</i>	£6.50
Southern Fried Cauliflower (v) (ve) refried pinto beans, baby corn and sticky BBQ sauce  <i>Ladybird Organic Rosé, Laibach, Stellenbosch, South Africa</i>	£6.50

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

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

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 or beer/cider pairing to compliment the dish

v - Suitable for vegetarians **ve** - Suitable for vegans

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 roast potatoes, beer and honey roast parsnips, roast carrots, sautéed seasonal greens, roast cauliflower and cheese puree, Yorkshire pudding and roasting juice gravy
(vegetarian gravy served with 'The Black Horse' Nut Roast)

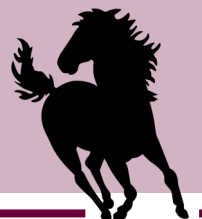
Sirloin of Beef (gfa) 🍷 <i>Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy</i>	£17.95
Leg of Lamb (gfa) studded with garlic and rosemary 🍷 <i>Shiraz, Copperstone Creek, Australia</i>	£15.95
Loin of Pork (gfa) crackling and apple sauce 🍷 <i>Tavel Rosé, Lunar Apoge, Biodynamic, France</i>	£14.95
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' Nut Roast (v) (gfa) 🍷 <i>Cabernet Merlot, Cuvee Chapelle, France</i>	£10.95

Side Orders

Beer & Honey Roast Parsnips & Roast Carrots (v) (gfa)	£3.95	Roast Potatoes (v) (gfa)	£3.95
Sautéed Seasonal Greens (v)	£3.95	Yorkshire Pudding (v)	£1.25

Mains

Fish of the Day (gfa) sautéed new potatoes, tenderstem broccoli and salsa verde	<i>from</i> £15.95
Chef's Pie of the Day served in an individual pie dish with pastry/potato top, duck fat roast potatoes and sautéed greens	£13.95
Wild Mushroom & Truffle Risotto (v) (gfa) spinach and Pecorino cheese 🍷 <i>Pinot Noir 1620 Lorgeril, Pay d'Oc, France</i>	£12.95
'The Black Horse' Fish & Chips (gfa) sustainable English caught cod/haddock fillet in crisp lager batter, served with triple cooked chips, garden peas and homemade tartare sauce 🍷 <i>Sauvignon Blanc, Wairau River, New Zealand</i>	£14.95



🍷 - suggested wine pairing to compliment the dish

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