

Sunday Lunch Menu

Food served from 12pm - 5pm

Starters

Homemade Soup of the Day (v) (gfa) with fresh bread and herb butter	£6.50
Chicken Liver Parfait (gfa) toasted brioche, spiced fruit chutney	£7.50
Baked Mackerel Fillet (gfa) (df) nduja sausage, toasted sourdough and herb butter	£7.95
Grilled Radicchio (v) (ve) (gf) pickled pea and broad beans, cashew milk dressing and crispy capers	£6.95
Confit Duck Leg Press (gf) (df) plum compote, coriander cress salad	£7.95

Traditional Sunday Roast

All roasts are served with roast potatoes, roast parsnips, glazed chantenay carrots, braised red cabbage, Yorkshire pudding and roasting juice gravy (vegetarian gravy served with 'The Black Horse' Nut Roast)

Woodview Sirloin of Beef (gfa)	£18.95
Leg of Lamb (gfa) studded with garlic and rosemary	£17.50
Loin of Pork (gfa) crackling and apple sauce	£16.50
Trio of Above Meats (gfa) with suitable accompaniments	£20.95
'The Black Horse' Nut Roast (v)	£15.50
Kid's Roast choose from roast beef, lamb or pork, served with all the trimmings	£9.95

Mains

Grilled Tuna Loin (df) Panzanella salad, cavolo nero and basil oil	£18.95
Charred Aubergine (v) (ve) (gf) romesco sauce, almonds, sherry vinegar and crispy buckwheat salad	£14.50
'The Black Horse' Fish & Chips (gfa) sustainably caught fillet haddock in a crisp lager batter, served with triple cooked chips, homemade tartare sauce and garden peas	£14.95
Also available as a kid's portion	£7.95



v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free
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. A discretionary 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.

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Homemade Desserts

Chef's Soufflé of the Day (v) (gfa) with matching accompaniments	£7.95
Dark Chocolate Tart (v) caramelised white chocolate, chocolate soil and milk chocolate ice cream	£7.50
Banana Sticky Toffee Pudding (v) salted caramel sauce and banana ice cream	£7.00
Pistachio Bakewell Tart (v) boozy cherry compote and cherry sorbet	£7.50
Summer Berry Pudding (v) mixed berry compote, sour dough and Chantilly cream	£7.00

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request
(v) (ve) - Please ask for suitable vegetarian/vegan options

2 scoops **£4.00** 3 scoops **£5.50**

Artisan Cheese Platter (v) (gfa)

a selection of British and local artisan cheeses, served with walnut and banana bread, crackers, spiced chutney, grapes and local honey

Platter of 3 Cheeses **£9.95** Platter of 4 Cheeses **£11.95**

Coffee

Premium Lavazza Tierra-Superior

Americano	£2.80	Café-Latte	£2.95	Macchiato	£2.95
Double Americano	£2.95	Espresso - single	£2.70	Liqueur Coffee	£7.95
Cappuccino	£2.95	Espresso - double	£2.95		

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves
Lemon & Ginger	Chamomile Flowers	Super Fruit
Mao Feng Green Tea	Liquorice & Peppermint	<i>all</i> £2.60

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