

Sunday Lunch Menu

Food served from 12pm - 5pm

Starters

Stuffed Mini Cherry Peppers & Olives (v) (gfa)	£3.95	Smoked Ham Hock Press (df)	£7.50
		crispy hens egg, truffle emulsion and black garlic	
Homemade Soup of the Day (v) (gfa) (dfa)	£6.50	Corn Fed Chicken & Morcilla Terrine	£7.50
toasted bloomer bread and herb butter		toasted corn bread, pickled corn and shallots	
Whipped Locally Sourced Goat's Cheese Salad (gf)	£7.25	Sun Dried Tomato Falafel (ve) (gf) (df)	£7.25
roasted squash, beetroot and Chantenay carrots, toasted pumpkin seeds and rosemary oil		harissa ketchup and pickled veg salad	

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)	£17.50
studded with garlic and rosemary	
Loin of Pork (gfa)	£16.50
crackling and apple sauce	
Trio of Above Meats (gfa)	£20.95
with suitable accompaniments	
'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

Malaysian Style Ling Fish Curry (gf) (df)	£17.95
jasmine rice and grilled pak choi	
Roasted Stuffed Pumpkin (ve) (gf) (df)	£14.95
arborio rice, apple, fennel, pecans and pomegranate	
'The Black Horse' Beer Battered Fish & Chips (gfa) (df)	£14.95
sustainably caught fillet of haddock in a crisp lager batter, served with triple cooked chips, tartare sauce and minted crushed peas	

Also available as a kid's portion **£7.95**



v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free
gfa/dfa - Gluten Free/Dairy Free Available. This dish can be **adapted** to gluten free or dairy 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. An optional 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	£8.25	Banana Sticky Toffee Pudding (v) salted caramel sauce and banana ice cream	£7.25
Blackberry Trifle (v) almond sponge and diplomat cream	£7.50	Artisan Cheese Platter a selection of British and local artisan cheeses, served with walnut and banana bread, crackers, spiced chutney, grapes and local honey	
Duo Of Chocolate (v) white chocolate mousse, dark chocolate brownie, chocolate and toffee sauce	£7.50	3 Cheeses £9.95 4 Cheeses £11.95	
Butternut Squash Tart (v) amaretto ice cream	£7.25	Premium Ice Creams & Sorbets (gfa) (dfa) flavours available upon request (v)(ve) - Please ask for suitable vegetarian/vegan options 2 scoops £4.00 3 scoops £5.50	

Dessert Wine

Moscatel Mira La Mar Jerez Sherry Spain	½ bottle £23.00	glass (125 ml) £7.80
Muscat de Beaumes-de-Venise France 2015		glass (125 ml) £6.30
Chateau Mingets Sauternes France 2014	½ bottle £24.50	glass (125 ml) £8.30
Botrytis Riesling Wairau New Zealand 2019	½ bottle £24.50	
Muscat de Rivesaltes France 2015	50cl bottle £18.50	

Port

Taylors LBV 2012/13	½ bottle £25.00	oversize glass (100ml) £7.00
Quinta De Vargellas Vintage 2004		oversize glass (100ml) £11.50
Taylors Chip Dry		oversize glass (100ml) £7.20
Fonseca Bin 27 finest reserve		oversize glass (100ml) £7.20

Brandy

Courvoisier 3 Star Cognac	glass (25ml) £3.70	Remy Martin XO	glass (25ml) £10.90
Remy Martin VSOP	glass (25ml) £4.60	Janneau VSOP	glass (25ml) £4.60
Hine-Antique XO	glass (25ml) £10.75	Calvados	glass (25ml) £4.10

Coffee

Wooden Hill Coffee Company

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

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves	Mao Feng Green Tea
Lemon & Ginger	Chamomile Flowers	Super Fruit	Liquorice & Peppermint

all £2.65

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