

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	Confit Chicken Leg Roulade gf	£7.00
toasted bloomer bread and herb butter		anchovies, lettuce, garlic and parmesan aioli	
Whipped Locally Sourced Goat's Cheese Salad v 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 dfa	£18.95
Leg of Lamb gfa dfa	£17.50
studded with garlic and rosemary	
Loin of Pork gfa dfa	£16.50
crackling and apple sauce	
Trio of Above Meats gfa dfa	£20.95
with suitable accompaniments	
'The Black Horse' Nut Roast v dfa	£15.50
Kid's Roast	
choose from roast beef, lamb or pork, served with all the trimmings	£9.95

Mains

Mushroom & Guinness Casserole ve df	£15.95
olive oil mashed potato and steamed market vegetables	
Red Wine Glazed Salmon Fillet gf dfa	£17.95
sautéed new potatoes with spinach and roast beetroot	
'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	£7.95	Banana Sticky Toffee Pudding v salted caramel sauce and banana ice cream	£7.25
Baileys Cheesecake white chocolate crumb and milk chocolate ice cream	£7.50	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	
Duo Of Chocolate v white chocolate mousse, dark chocolate brownie, chocolate and toffee sauce	£7.50	3 Cheeses £9.95 4 Cheeses £11.95	
Mixed Berry Crumble ve gfa granola style topping and oat cream	£6.95	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	
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

Flat White	£2.95	Cappuccino	£2.95	Macchiato	£2.95	Mocha	£2.95
Americano	£2.80	Café-Latte	£2.95	Espresso	£2.70/£2.95 single/double	Liqueur Coffee	£6.95

Tea

Award-winning Tea-Pigs

Everyday Brew	Earl Grey Strong	Honeybush & Rooibos (caffeine free)	Hot Chocolate	
Mao Feng Green Tea	Chamomile Flowers		Premium Hot Chocolate	£2.65
Peppermint Leaves	Super Fruit	all £2.65		

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