

Alfresco Dining Menu

Available Wednesday - Saturday

Starters/Lighter Mains

Homemade Soup of the Day <i>ve gfa dfa</i> toasted ciabatta and salted butter	£6.50	Thai Spiced Fishcake(s) <i>gfa df</i> coconut and lemongrass sauce and crispy vegetable salad	£7.25/£11.95
Ham Hock Croquettes cheese fondue	£7.25/£11.95		
Crispy Salt & Pepper Squid lemon and parsley aioli	£7.50/£11.95	Scotch Egg roasted plum tomato ketchup and pickled shallots	£7.25

Mains

Woodview Farm Beef Burger <i>gfa dfa</i> in a brioche bun, burger sauce, crispy bacon, little gem lettuce, red onion, gherkin, french fries	£14.95
'The Black Horse' Beer Battered Fish & Chips <i>gfa df</i> sustainably caught fillet of cod/haddock in a crisp lager batter, served with triple cooked chunky chips, minted crushed garden peas, tartare sauce and grilled lemon Also available as a kid's portion	£15.50 £7.95
Pie Of The Day shortcrust pastry pie, with buttered mashed potatoes, sautéed seasonal greens and suitable gravy	£15.50
BBQ Pulled Woodview Farm Pork Shoulder <i>gfa dfa</i> in a brioche bun, smoked cheddar, crunchy beetroot and fennel slaw and sweet potato fries	£13.95
North African Spiced Pulled Woodview Farm Lamb <i>gfa dfa</i> in a toasted pita bread, cucumber, mint, garlic and lemon yogurt and sautéed new potatoes	£14.95
Griddled Sea Bass Fillet <i>gf dfa</i> sautéed new potatoes with parsley, grilled tenderstem broccoli and a caper, anchovy and lemon burnt butter	£17.95
BBQ Spiced Sweet Potato Burger <i>ve gf df</i> in a toasted bap, gherkin, red onion, little gem lettuce, vegan mayonnaise and french fries	£13.50
Grilled Woodview Farm Sausages <i>gf dfa</i> buttered mashed potatoes, caramelised silverskin onions, sautéed spring greens and red wine jus	£12.95
Steak Of The Day <i>gfa dfa</i> triple cooked chunky chips and a rocket and parmesan salad with truffle oil	<i>Price On The Day</i>

Ciabattas

All served with french fries and a rocket and parmesan salad with balsamic dressing

Beer Batter Fish Fingers Ciabatta tartar sauce, little gem lettuce and crispy capers	£11.50
Grilled Rump Steak Ciabatta mustard mayonnaise, sautéed onions and stilton cheese	£12.50
Fried Halloumi Cheese mushroom duxelles, roasted red peppers and sun-dried tomato pesto	£10.95

Side Orders

Triple Cooked Chunky Chips <i>v gfa</i>
French Fries <i>v gfa</i>
Sautéed New Potatoes <i>v</i>
Seasonal Green Vegetables <i>v gfa</i>
Rocket & Parmesan Salad with balsamic dressing <i>v gfa</i>
all £3.95



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

Dark Chocolate Brownie v	£7.25	Artisan Cheese Platter v gfa	£9.95
salted caramel sauce and Madagascan vanilla ice cream		a selection of 3 British cheeses, served with crackers, fruit chutney, grapes, celery and Bedfordshire honey	
Sticky Date Pudding v	£7.25		
toffee sauce and banana ice cream			
Eton Mess v	£7.25		
fresh strawberries, mint, meringue and Chantilly cream		Premium Ice Creams & Sorbets gfa dfa	
		flavours available upon request	
Lemon Posset v gfa	£6.95	v/ve - Please ask for suitable vegetarian/vegan options	
toasted fennel granola and mixed berry coulis		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 2015/16			glass (125 ml) £6.40
Chateau Mingets Sauternes France 2014	½ bottle	£26.00	glass (125 ml) £8.40
Botrytis Riesling Heggies Australia 2017	50cl bottle	£25.50	
Muscat de Rivesaltes France 2015	50cl bottle	£18.50	

Port

Taylors LBV 2013/15	½ bottle	£25.00	oversize glass (100ml)	£7.00
Quinta De Vargellas Vintage 2004/08			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	Liqueur Coffee	£6.95

Tea

Award-winning Tea-Pigs

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

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