

Alfresco Sunday Lunch

Food served from 12pm - 5pm

Starters/Lighter Mains

Homemade Soup of the Day <i>ve gfa dfa</i> toasted ciabatta and salted butter	£6.50	Thai Spiced Fishcakes <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	Scotch Egg	£7.25
Crispy Salt & Pepper Squid lemon and parsley aioli	£7.50/£11.95	roasted plum tomato ketchup and pickled shallots	

Traditional Sunday Roast

Our meat is locally sourced from independent family-run butcher Woodview Farm.

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

Sirloin of Beef <i>gfa dfa</i>	£18.95
Leg of Lamb <i>gfa dfa</i> studded with garlic and rosemary	£17.50
Cornfed Chicken Supreme <i>gfa dfa</i>	£15.50
Trio of Above Meats <i>gfa dfa</i> with suitable accompaniments	£20.95
'The Black Horse' Nut Roast <i>v dfa</i>	£15.50
Kid's Roast choose from roast beef, lamb or chicken, served with all the trimmings	£9.95

Mains

Woodview Farm Beef Burger <i>gfa dfa</i> in a brioche bun with burger sauce, crispy bacon, little gem lettuce, red onion and gherkin, served with french fries	£14.95
'The Black Horse' Beer Battered Fish & Chips <i>gfa df</i> sustainably caught fillet of haddock in a crisp lager batter, served with triple cooked chips, tartare sauce and minted crushed peas	£15.50
Also available as a kid's portion	£7.95

Side Orders

Triple Cooked Chunky Chips <i>v gfa</i>	Roast Potatoes <i>v gfa</i>
French Fries <i>v gfa</i>	Yorkshire Puddings
Seasonal Vegetables <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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