

Lunchtime & Evening Menu

Available Wednesday - Saturday

Starters/Lighter Mains

Olives & Goat's Cheese Stuffed Mini Peppers v gf	£3.50	Confit Duck Leg Press gf df	£7.00
		baby beetroot and orange salad, cherry puree	
Baker's Bread Of The Day v gfa	£3.50	South Coast Crab Croquettes	£7.25/£12.95
cold-pressed rapeseed oil with sea salt and pesto dips		fennel and pickled chilli salad, lime crème fraiche	
Homemade Soup of the Day v gfa dfa	£6.50	BBQ Braised Pork Cheeks gfa dfa	£7.50/£13.50
whipped salt and pepper butter and toasted bloomer bread		toasted soda bread, caramelised shallots and cooking liquor reduction	
Home-Cured Beetroot-Stained Salmon gfa dfa	£7.50	Vegan Chilli Nachos ve	£7.00/£12.00
cheese scone, horseradish yoghurt dressing, chicory		tomato salsa, jalapenos and vegan cheese	

Mains

Woodview Farm Beef Burger gfa dfa	£14.95
in a brioche bun, burger sauce, crispy bacon, little gem lettuce, red onion, gherkin, french fries	
'The Black Horse' Beer Battered Fish & Chips gfa df	£15.50
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 £7.95
Moroccan Spiced Woodview Farm Lamb Shoulder gfa dfa	£19.50
cumin, rosemary and garlic crumb, sweet potato, pumpkin seed and chickpea tagine, preserved lemon and minted spinach	
Spiced Aubergine Steak ve gf	£15.95
rapeseed oil mashed potatoes, sauteed wild mushrooms, braised gem lettuce, red wine and beetroot juice reduction	
Grilled Sea Bass Fillet(s) gf	1 fillet £17.95
warm potato and beetroot terrine, fennel, courgette and spring onion salad, citrus and honey puree, dill oil	2 fillets £21.95
Tuscan Red Wine Fish Stew gfa df	£17.50
king prawns, mussels, clams and squid cooked in a tomato, chilli and red wine sauce, served with rosemary and garlic focaccia	
Grilled 10oz Pork T-Bone gf	£16.50
Northampton blue cheese and clotted cream mashed potatoes, sauteed savoy cabbage and red wine jus	
Locally Sourced Steak Of The Day gf dfa	<i>Price On The Day</i>
peppercorn sauce, triple cooked chunky chips and a rocket and parmesan salad with truffle oil	

Side Orders

Seasonal Green Vegetables v gfa

Rocket & Parmesan Salad
with balsamic dressing v gfa

Triple Cooked Chunky Chips v gfa

French Fries v gfa

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

Chef's Soufflé of the Day v gfa with matching accompaniments	£7.95	Sticky Date Pudding ve plant-based toffee sauce and vegan ice cream	£7.00
Strawberry Cheesecake grenadine jelly, strawberry gel and white chocolate	£7.25	Artisan Cheese Platter a selection of British artisan cheeses, served with banana bread, crackers, spiced fruit chutney, grapes and Bedfordshire honey	
Custard Tart v almond praline and amaretto mascarpone	£7.50	3 Cheeses £9.95 4 Cheeses £11.95	
Dark Chocolate Brownie v Belgian chocolate ice cream, chocolate and almond crumb and chocolate sauce	£7.00	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

Muscat de Beaumes-de-Venise France 2015		<i>glass (125 ml)</i> £6.30
Chateau Mingets Sauternes France 2014	<i>½ bottle</i> £24.50	<i>glass (125 ml)</i> £8.30
Botrytis Riesling Wairau New Zealand 2019	<i>½ bottle</i> £24.50	
Muscat de Rivesaltes France 2015	<i>50cl bottle</i> £18.50	

Port

Taylors LBV 2012/13	<i>½ bottle</i> £25.10	<i>oversize glass (100ml)</i> £7.05
Quinta De Vargellas Vintage 2004		<i>oversize glass (100ml)</i> £11.55
Taylors Chip Dry		<i>oversize glass (100ml)</i> £7.25
Fonseca Bin 27 finest reserve		<i>oversize glass (100ml)</i> £7.25

Brandy

Courvoisier 3 Star Cognac	<i>glass (25ml)</i>	£3.75	Remy Martin XO	<i>glass (25ml)</i>	£10.95
Remy Martin VSOP	<i>glass (25ml)</i>	£4.65	Janneau VSOP	<i>glass (25ml)</i>	£4.65
Hine-Antique XO	<i>glass (25ml)</i>	£10.80	Calvados	<i>glass (25ml)</i>	£4.15

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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