

Sunday Lunch

Food served from 12pm - 5pm

Starters/Lighter Mains

Mixed Olives & Goat's Cheese Stuffed Baby Peppers v gf	£3.95	Baker's Bread Of The Day v gfa dfa	£3.50
		cold-pressed rapeseed oil with sea salt and basil pesto dips	
Homemade Soup of the Day v gfa dfa	£6.50	South Coast Crab Rarebit gfa	£7.25/
whipped salt and pepper butter and toasted bloomer bread		toasted English muffin, soft herb salad and chive oil	£12.95
Chicken Liver Parfait gfa	£7.25	Pulled Beef Brisket Croquette	£7.50/
spiced pumpkin jam, toasted brioche and Worcestershire sauce butter		smoked cheddar fondue and bourbon BBQ sauce	£13.95
Sticky Black Pepper Tofu ve df	£6.95/	Smoked Mackerel Pâté gfa	£7.25
with ginger and sesame seeds, tamarind dipping sauce, beansprouts, spring onion and chilli salad	£12.50	cider jelly, pickled cucumber and black treacle bread	

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 gfa dfa	£18.95
Leg of Lamb gfa dfa	£17.50
studded with garlic and rosemary	
Roast Loin of Pork gfa dfa	£15.95
with apple sauce and crackling	
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 chicken, served with all the trimmings	£9.95

Mains

Woodview Farm Beef Burger gfa dfa	£15.25
in a brioche bun, burger sauce, crispy back bacon, mature cheddar cheese, little gem lettuce, beef tomato, red onion, gherkin and french fries	
'The Black Horse' Beer Battered Fish & Chips gfa df	£15.50
sustainably caught fillet of 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 child's portion	£7.95

Side Orders

Triple Cooked Chunky Chips v gfa	Roast Potatoes v gfa
French Fries v gfa	Yorkshire Puddings
Seasonal Vegetables 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	Brown Bread Treacle Tart v toasted almonds and clotted cream	£7.25
Cookie Dough Brownie v milk chocolate sauce and vanilla ice cream	£7.25	Artisan Cheese Platter v gfa a selection of 3 British cheeses, served with crackers, fruit chutney, grapes, celery and Bedfordshire honey	£9.95
Raspberry Ripple Victoria Sponge Cake v salted whipped buttercream and white chocolate mousse	£7.00	Premium Ice Creams & Sorbets gfa dfa flavours available upon request v/ve - Please ask for suitable vegetarian/vegan options	
Apple & Blackberry Crumble ve df mixed nuts and rolled oat topping, plant-based vanilla ice cream	£6.95	2 scoops £4.00	3 scoops £5.50

Dessert Wine

Muscat de Beaumes-de-Venise France 2015/16		glass (125 ml) £6.35
Chateau Mingets Sauternes France 2014	½ bottle £24.60	glass (125 ml) £8.35
Botrytis Riesling Heggies Australia 2017	½ bottle £24.60	
Muscat de Rivesaltes France 2015	50cl bottle £18.60	

Port

Taylors LBV 2013/15	½ bottle £25.20	oversize glass (100ml) £7.10
Quinta De Vargellas Vintage 2004/08		oversize glass (100ml) £11.60
Taylors Chip Dry		oversize glass (100ml) £7.30
Fonseca Bin 27 finest reserve		oversize glass (100ml) £7.30

Brandy

Courvoisier 3 Star Cognac	glass (25ml) £3.85	Remy Martin XO	glass (25ml) £11.00
Remy Martin VSOP	glass (25ml) £4.75	Janneau VSOP	glass (25ml) £4.75
Hine-Antique XO	glass (25ml) £10.90	Calvados	glass (25ml) £4.20

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 (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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