

# Lunchtime & Evening Menu

Available Wednesday - Saturday

## Starters/Lighter Mains

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

## Mains

<b>Woodview Farm Beef Burger</b> gfa dfa	<b>£15.25</b>
in a brioche bun, burger sauce, crispy back bacon, mature cheddar cheese, little gem lettuce, beef tomato, red onion, gherkin and french fries	
<b>'The Black Horse' Beer Battered Fish &amp; Chips</b> gfa df	<b>£15.50</b>
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 <b>£7.95</b>
<b>Miso Glazed Woodview Farm Pork Tenderloin</b> gf	<b>£18.50</b>
colcannon potato croquette, thyme roasted parsnips, carrot and cardamom puree, apple and maple jus	
<b>Glazed &amp; Roasted Cauliflower 'Steak'</b> ve df	<b>£16.95</b>
plant-based truffled potato dauphinoise, sautéed locally grown greens and an oat cream peppercorn sauce	
<b>Seared Sea Bass Fillet(s)</b> gf	1 fillet <b>£17.95</b>
smoked cod roe and bacon risotto, confit garlic puree, sautéed wild mushrooms and spinach	2 fillets <b>£21.95</b>
<b>Slow Cooked Duck Leg</b> gf	<b>£18.25</b>
orange marmalade and potato terrine, creamed leeks, spiced cherry puree and red wine jus	
<b>Grilled Cajun Spiced Salmon Fillet</b> gf df	<b>£17.25</b>
sweetcorn, squash, red pepper and black bean warm salad, lime, chilli and mixed herb dressing	
<b>Wild Mushroom &amp; Aged Cheddar Wellington</b> v	<b>£17.00</b>
truffle roasted tenderstem broccoli, rosemary roasted baby potatoes, date and shallot jus	
<b>Locally Sourced Steak Of The Day</b> 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

<b>Chef's Soufflé of the Day</b> v gfa with matching accompaniments	<b>£7.95</b>	<b>Brown Bread Treacle Tart</b> v toasted almonds and clotted cream	<b>£7.25</b>
<b>Cookie Dough Brownie</b> v milk chocolate sauce and vanilla ice cream	<b>£7.25</b>	<b>Artisan Cheese Platter</b> a selection of British artisan cheeses, served with banana bread, crackers, spiced fruit chutney, grapes and Bedfordshire honey	
<b>Raspberry Ripple Victoria Sponge Cake</b> v salted whipped buttercream and white chocolate mousse	<b>£7.00</b>	<b>3 Cheeses</b> <b>£9.95</b> <b>4 Cheeses</b> <b>£11.95</b>	
<b>Apple &amp; Blackberry Crumble</b> ve df mixed nuts and rolled oat topping, plant-based vanilla ice cream	<b>£6.95</b>	<b>Premium Ice Creams &amp; Sorbets</b> gfa dfa flavours available upon request v/ve - Please ask for suitable vegetarian/vegan options	
		<b>2 scoops</b> <b>£4.00</b> <b>3 scoops</b> <b>£5.50</b>	

## Dessert Wine

<b>Muscat de Beaumes-de-Venise</b> France 2015		<i>glass (125 ml)</i> <b>£6.35</b>
<b>Chateau Mingets Sauternes</b> France 2014	<i>½ bottle</i> <b>£24.60</b>	<i>glass (125 ml)</i> <b>£8.35</b>
<b>Botrytis Riesling Wairau</b> New Zealand 2019	<i>½ bottle</i> <b>£24.60</b>	
<b>Muscat de Rivesaltes</b> France 2015	<i>50cl bottle</i> <b>£18.60</b>	

## Port

<b>Taylors LBV 2012/13</b>	<i>½ bottle</i> <b>£25.20</b>	<i>oversize glass (100ml)</i> <b>£7.10</b>
<b>Quinta De Vargellas Vintage 2004</b>		<i>oversize glass (100ml)</i> <b>£11.60</b>
<b>Taylors Chip Dry</b>		<i>oversize glass (100ml)</i> <b>£7.30</b>
<b>Fonseca Bin 27</b> finest reserve		<i>oversize glass (100ml)</i> <b>£7.30</b>

## Brandy

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

## Coffee

*Wooden Hill Coffee Company*

<b>Americano</b>	<b>£2.80</b>	<b>Cappuccino</b>	<b>£2.95</b>	<b>Espresso - single</b>	<b>£2.70</b>	<b>Macchiato</b>	<b>£2.95</b>
<b>Double Americano</b>	<b>£2.95</b>	<b>Café-Latte</b>	<b>£2.95</b>	<b>Espresso - double</b>	<b>£2.95</b>	<b>Liqueur Coffee</b>	<b>£7.95</b>

## Tea

*Award winning Tea-Pigs*

<b>English Breakfast</b>	<b>Darjeeling Earl Grey</b>	<b>Peppermint Leaves</b>	<b>Mao Feng Green Tea</b>
<b>Lemon &amp; Ginger</b>	<b>Chamomile Flowers</b>	<b>Super Fruit</b>	<b>Liquorice &amp; Peppermint</b>

*all £2.65*

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