

Lunchtime & Evening Menu

Available Wednesday - Saturday

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	

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
Miso Glazed Woodview Farm Pork Tenderloin gf	£18.50
colcannon potato croquette, thyme roasted parsnips, carrot and cardamom puree, apple and maple jus	
Glazed & Roasted Cauliflower 'Steak' ve df	£16.95
plant-based truffled potato dauphinoise, sautéed locally grown greens and an oat cream peppercorn sauce	
Seared Sea Bass Fillet(s) gf	1 fillet £17.95
smoked cod roe and bacon risotto, confit garlic puree, sautéed wild mushrooms and spinach	2 fillets £21.95
Slow Cooked Duck Leg gf	£18.25
orange marmalade and potato terrine, creamed leeks, spiced cherry puree and red wine jus	
Grilled Cajun Spiced Salmon Fillet gf df	£17.25
sweetcorn, squash, red pepper and black bean warm salad, lime, chilli and mixed herb dressing	
Wild Mushroom & Aged Cheddar Wellington v	£17.00
truffle roasted tenderstem broccoli, rosemary roasted baby potatoes, date and shallot 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	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 a selection of British artisan cheeses, served with banana bread, crackers, spiced fruit chutney, grapes and Bedfordshire honey	
Raspberry Ripple Victoria Sponge Cake v salted whipped buttercream and white chocolate mousse	£7.00	3 Cheeses £9.95 4 Cheeses £11.95	
Apple & Blackberry Crumble ve df mixed nuts and rolled oat topping, plant-based vanilla ice cream	£6.95	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> £6.35
Chateau Mingets Sauternes France 2014	<i>½ bottle</i> £24.60	<i>glass (125 ml)</i> £8.35
Botrytis Riesling Wairau New Zealand 2019	<i>½ bottle</i> £24.60	
Muscat de Rivesaltes France 2015	<i>50cl bottle</i> £18.60	

Port

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

Brandy

Hennessey VS	<i>glass (25ml)</i>	£3.85	Remy Martin XO	<i>glass (25ml)</i>	£11.00
Remy Martin VSOP	<i>glass (25ml)</i>	£4.75	Janneau VSOP	<i>glass (25ml)</i>	£4.75
Hine-Antique XO	<i>glass (25ml)</i>	£10.90	Calvados	<i>glass (25ml)</i>	£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	<i>all</i> £2.65		

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