

Special Offer Lunchtime Menu

Available Wednesday - Friday

Starters

Homemade Soup of the Day **v gfa dfa**

whipped salt and pepper butter and toasted bloomer bread

Chicken Liver Parfait **gfa**

spiced pumpkin jam, toasted brioche and Worcestershire sauce butter

South Coast Crab Rarebit **gfa**

toasted English muffin, soft herb salad and chive oil

Mains

Woodview Farm Beef Burger **gfa dfa**

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**

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

Glazed & Roasted Cauliflower 'Steak' **ve df**

plant-based truffled potato dauphinoise, sautéed locally grown greens and an oat cream peppercorn sauce

Desserts

Cookie Dough Brownie **v**

milk chocolate sauce and vanilla ice cream

Raspberry Ripple Victoria Sponge Cake **v**

salted whipped buttercream and white chocolate mousse

Apple & Blackberry Crumble **ve df**

mixed nuts and rolled oat topping, plant-based vanilla ice cream

2 Courses £16.95

3 Courses £21.95



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.