

# Lunch & Dinner Menu

Available Wednesday - Saturday

## Nibbles

*Little delectable dishes, perfect for indulging as a snack with a drink or as a pre-dinner appetiser*

<b>Baker's Bread of the day</b> v gfa with cold pressed British rapeseed oil and homemade basil pesto dips	<b>£3.95</b>
<b>Mixed Pitted Olives</b> v gfa	<b>£4.25</b>
<b>Baby Peppers</b> v gfa stuffed with goat's cheese	<b>£4.50</b>

## Starters/Lighter Mains

*Enjoy the following dishes as a tasty starter or upgrade to a larger portion for a lighter main dish.  
Why not add a side or two to make it a proper meal?*

<b>Fresh Soup Of The Day</b> v gfa toasted bloomer bread, whipped salt and pepper butter <i>ve - vegan option available upon request</i>	<b>£6.50</b>
<b>Crushed &amp; Spiced Chickpea Bruschetta</b> v ve df smoked and roasted almonds, tomato and onion salsa, tahini and peanut dressing	<b>£7.25/ £12.95</b>
<b>BBQ Spiced Pressed Lamb Shoulder</b> gf aubergine Imam bayildi, mint yogurt, salsa verde oil	<b>£8.25</b>
<b>Woodview Farm Smoked Ham Hock Croquettes</b> Northampton blue cheese fondue, house pickled veg	<b>£7.50/ £13.95</b>
<b>Home-Cured Sea Trout</b> gfa pea basil and cashew nut pesto, toasted focaccia, preserved lemon yogurt	<b>£7.95/ £14.50</b>

## Sides

**Rocket & Parmesan Salad** v gfa  
with balsamic dressing

**Mixed Leaf Salad** v gfa  
with tomato and house dressing

**Seasonal Green Vegetables** 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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## Mains

**Homemade Beef Burger** gfa dfa **£15.95**

made from Woodview Farm beef, served 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 **£15.95**

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**

**Chargrilled Chicken Supreme** gfa dfa **£17.50**

Potato, leek and truffle croquettes, leek ash, sautéed spring greens, roasted chicken butter sauce

**Thai Spiced Aubergine** v ve df **£17.25**

panko and Thai basil crumb, buckwheat noodles, coconut and peanut velouté, grilled Bok choy with toasted sesame seed

**Pan Seared Sea Bass fillet** gf 1 fillet **£18.25**

sautéed peas, morels mushroom, broad beans, Parisian potatoes, 2 fillets **£22.25**

prosecco cream velouté

**Woodview Farm Pork Tenderloin** gfa **£18.95**

rosemary potato terrine, baked apple, apple caramel, shaved fennel with dill, cider and mustard cream

**Pan Seared Monkfish** gfa dfa **£24.50**

crab risotto with mint, pea and chilli, baby spinach, lemon and lovage oil

**Fresh Potato Gnocchi** v **£17.00**

made from Bedfordshire-grown potatoes, spinach and ricotta, truffle oil, pecorino, toasted pine nuts

**Locally Sourced Steak Of The Day** gf dfa **Price On**

peppercorn sauce, triple cooked chunky chips and a rocket and parmesan **The Day**

salad with truffle oil



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# Dessert Menu

Available Wednesday - Saturday Lunch & Evening  
& Sunday Lunch

## Homemade Desserts

<b>Chef's Soufflé of the Day</b> v gfa with matching accompaniments	<b>£8.95</b>
<b>White Chocolate &amp; Passion Fruit Cheesecake</b> mandarin and orange sorbet, caramelised white chocolate	<b>£7.50</b>
<b>Lemon Tart</b> Hitchin lavender gin soaked mixed berries, blackcurrant gelato	<b>£7.50</b>
<b>Chocolate Nemesis</b> salted caramel sauce, Madagascan vanilla ice cream	<b>£7.95</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>Orange Crème Brûlée</b> gfa orange shortbread, orange gel	<b>£7.95</b>

v - Please note: gelatin may be used in some of our desserts and ice creams.  
Ask your server for suitable vegetarian options

## Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request  
v/ve - Please ask for suitable vegetarian/vegan options

2 scoops **£4.00**      3 scoops **£5.50**

## Artisan Cheese Platter

a selection of British artisan cheeses, served with banana bread, crackers,  
spiced fruit chutney, grapes and local honey v

*Platter of 3 Cheeses* **£9.95**

*Platter of 4 Cheeses* **£11.95**

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