

# Sunday Lunch Menu

Food served from 12pm to 5pm

## Nibbles

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

**Baker's Bread of the day** v gfa **£3.95**  
with cold pressed British rapeseed oil  
and homemade basil pesto dips

**Mixed Pitted Olives** v gfa **£4.25**

**Baby Peppers** v gfa **£4.50**  
stuffed with goat's cheese

## Starters

**Fresh Soup Of The Day** v gfa **£6.50**  
toasted bloomer bread, whipped salt and pepper butter  
*ve - vegan option available upon request*

**Crushed & Spiced Chickpea Bruschetta** v ve df **£7.25/£12.95**  
smoked and roasted almonds, tomato and onion salsa, tahini and peanut dressing

**BBQ Spiced Pressed Lamb Shoulder** gf **£8.25**  
aubergine Imam bayildi, mint yogurt, salsa verde oil

**Woodview Farm Smoked Ham Hock Croquettes** **£7.50/£13.95**  
Northampton blue cheese fondue, house pickled veg

**Home-Cured Sea Trout** gfa **£7.95/£14.50**  
pea basil and cashew nut pesto, toasted focaccia, preserved lemon yogurt

## Children's Sunday Lunch

*For 10 years and under.*

*Please note that some dishes from the main Sunday menu are also available in small portions.*

### Starters

**Fresh Soup of the Day** v gfa **£3.95**  
with warm bread and butter

**Garlic Ciabatta** v **£2.50**  
*add cheese for 50p*

### Mains

**Traditional Roast** gfa **£9.95**  
choose from roast beef, lamb, chicken  
or pork, served with all the trimmings

**'Black Horse' Fish & Chips** gfa **£7.95**  
haddock fillet in crisp batter, garden  
peas, french fries

**Beef Burger** **£6.95**  
in a bun with lettuce, french fries  
*add cheese for 50p*

**Tomato Pasta** **£5.50**  
in a fresh tomato sauce, parmesan

**Pesto Pasta** **£5.50**  
pasta tossed in basil pesto, parmesan

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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## 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 Bedfordshire vegetables, Yorkshire pudding and roast gravy  
(Vegetarian gravy served with 'The Black Horse' Nut Roast)*

<b>Sirloin of Beef</b> gfa dfa	<b>£18.95</b>
<b>Leg of Lamb</b> gfa dfa studded with garlic and rosemary	<b>£17.50</b>
<b>Roast Loin of Pork</b> gfa dfa crackling and apple sauce	<b>£16.50</b>
<b>Trio of Above Meats</b> gfa dfa with suitable accompaniments	<b>£20.95</b>
<b>Chicken Supreme</b> herb stuffing	<b>£16.95</b>
<b>'The Black Horse' Nut Roast</b> v dfa	<b>£15.50</b>

## Additional Mains

<b>Homemade Beef Burger</b> gfa dfa 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	<b>£15.95</b>
<b>'The Black Horse' Beer Battered Fish &amp; Chips</b> 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	<b>£15.95</b>

## Side Orders

<b>Triple Cooked Chunky Chips</b> v gfa	<b>Roast Potatoes</b> v gfa	<b>Seasonal Bedfordshire</b>
<b>French Fries</b> v gfa	<b>Yorkshire Pudding</b> v gfa	<b>Vegetables</b> v gfa
<b>all £3.95</b>		



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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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