



The
Black Horse
IRELAND

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blackhorseireland.com



Sunday 19th June 2022

Starters

Roast Mediterranean

Vegetable Soup v gfa dfa

salsa verde oil, whipped butter, toasted bloomer bread

Home Cured Fresh River Trout

preserved lemon and horseradish crème fraîche, crispy capers, dill oil

Breaded Deep Fried Brie v

roasted tomato ketchup, dressed mixed leaves, date chutney, garlic croutons

Spiced Lamb Koftas

tzatziki dip, toasted flatbread, rosemary oil, pickled chilli and pea shoot salad

Korean Pork Belly

sweetcorn salsa, Asian slaw, spiced apple purée

Crushed & Spiced Chickpea

Bruschetta v ve df

smoked and roasted almonds, tomato and onion salsa, tahini and peanut dressing

Mains

Roast Beef with horseradish

Roast Leg of Lamb with mint sauce

Roast Loin of Pork with apple sauce and crackling

Roast Chicken Supreme with herb stuffing

'The Black Horse' Nut Roast v with vegetarian gravy

All roasts are served with Yorkshire pudding, crisp roast potatoes, honey roast root vegetables, braised red cabbage, steamed market vegetables and gravy gfa dfa

Sea Bream Fillet

crushed potatoes with tomato and basil, grilled English asparagus, saffron cream sauce

'The Black Horse' Beer Battered Fish & Chips gfa df

triple cooked chips, minted crushed peas, grilled lemon, tartar sauce

Cajun Roasted Cauliflower Steak v

wild garlic and spinach risotto, toasted flaked almonds, curry oil

Desserts

Baked Vanilla Cheesecake v

raspberry coulis, fresh raspberries, caramelised white chocolate, blackcurrant ice cream

Dark Chocolate Mousse v

toffee sauce, toasted flaked almonds, fresh berries

Passion Fruit Panna Cotta

passion fruit jelly, passion fruit sauce, shortbread biscuit

Sticky Toffee Pudding v

toffee sauce, Madagascan vanilla ice cream

Summer Fruit Meringue v gf

mixed berry compote, meringue, mint syrup, orange infused Chantilly cream

Cheese Board v gfa

selection of 3 British cheeses, fruit chutney, celery, grapes, Bedfordshire honey, banana bread and crackers

A selection of premium ice creams & sorbets are also available

3 courses

£34.95 per person - £15.95 per child

v - suitable for vegetarians

gf/df - gluten/dairy free gfa/dfa - gluten/dairy free adaptable upon request

Before ordering please notify your server of any food or drink allergies/intolerances.

A 10% gratuity will be added to your total bill which is distributed equally between all staff on duty.