

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
🍷 Catarratto, Contrade Bellusa, Sicily

Mixed Pitted Olives v gfa **£4.50**
🍷 Tio Pepe Sherry, Spain

Baby Peppers v gfa **£4.95**
stuffed with goat's cheese
🍷 Riesling Trocken, Ruppertsberger, Germany

Starters

Fresh Soup Of The Day v gfa **£6.95**
toasted bloomer bread, whipped salt and pepper butter
ve - vegan option available upon request

Crushed & Spiced Chickpea Bruschetta v ve df **£7.50/£13.95**
smoked and roasted almonds, tomato and onion salsa, tahini and peanut dressing
🍷 Sauvignon Blanc, La Playa, Curcio Valley, Chile

BBQ Spiced Pressed Lamb Shoulder gf **£8.95**
aubergine Imam bayildi, mint yogurt, salsa verde oil
🍷 Shiraz La Playa, Colchagua Valley, Chile

Woodview Farm Smoked Ham Hock Croquettes **£7.95/£14.95**
Northampton blue cheese fondue, house pickled veg
🍷 Camden Pale Ale, London 🍷 Pinot Noir 1620, Lorgery, Pays d'Oc, France

Home-Cured Sea Trout gfa **£7.95/£14.95**
pea basil and cashew nut pesto, toasted focaccia, preserved lemon yogurt
🍷 Macabeo, Bodegaverde, de San Valero, Spain

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 **£2.95**
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 **£7.95**
in a bun with lettuce, french fries
add cheese for 50p

Tomato Pasta **£5.95**
in a fresh tomato sauce, parmesan

Pesto Pasta **£5.95**
pasta tossed in basil pesto, parmesan

🍷 - suggested wine or beer/cider pairing to compliment the dish

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)*

Sirloin of Beef gfa dfa 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy	£19.95
Leg of Lamb gfa dfa studded with garlic and rosemary 🍷 Shiraz, La Playa, Curico Valley, Chile	£17.95
Roast Loin of Pork gfa dfa crackling and apple sauce 🍷 Westons Wyld Wood Organic cider, Herefordshire	£17.95
Trio of Above Meats gfa dfa with suitable accompaniments 🍷 Pinot Noir 1620, Lorgery, Pays d'Oc, France	£21.95
Chicken Supreme herb stuffing 🍷 Sauvignon Blanc, La Playa, Curico Valley, Chile	£17.95
'The Black Horse' Nut Roast v dfa 🍷 Ladybird Rosé Organic, Laibach, Stellenbosch, South Africa	£15.95

Additional Mains

Homemade Beef Burger 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 🍷 Theakston's Old Peculiar, Yorkshire 🍷 Merlot, La Playa, Colchagua Valley, Chile	£16.95
'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 🍷 Beaver town Neck Oil IPA, London 🍷 Sauvignon Blanc, Wairau River, Marlborough, NZ	£16.95

Side Orders

Triple Cooked Chunky Chips v gfa	Roast Potatoes v gfa	Seasonal Bedfordshire Vegetables v gfa
French Fries v gfa	Yorkshire Pudding v gfa	all £4.50



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