

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

Trio Of Dips v gfa • cold pressed British rapeseed oil and balsamic • tzatziki yogurt • sun-blushed tomato and basil hummus served with freshly baked warm bread 🍷 Catarratto, Contrade Bellusa, Sicily	£5.50	Mixed Marinated Pitted Olives v ve gf 🍷 Tio Pepe Sherry, Spain	£4.50
		Baby Peppers v gf stuffed with goat's cheese 🍷 Chardonnay La Vigneau, Languedoc, France	£4.95

Starters

Enjoy the following dishes as a tasty starter or upgrade to a larger portion for a lighter main dish

Fresh Soup Of The Day v gfa warm baker's bread, herb butter (ve - vegan option available upon request)	£6.95	Confit Chicken Terrine gfa dfa pickled vegetables, raisin gel, white bread and thyme wafers, home-smoked cherry tomatoes 🍷 Sauvignon Blanc, La Playa, Curico Valley, Chile 🍷 Henry Westons Organic Cider, Hereford, UK	£7.95/ £14.95
Deep Fried Thai Crab & Sweet Potato Ball/s pineapple, red onion and sweet chilli salsa, shaved coconut, coriander, honey and lime dressing 🍷 Riesling Trocken, Ruppertsberger, Germany 🍷 Beaver town Neck Oil IPA, London, UK	£7.95/ £14.95	Artisan Goat's Cheese Mousse Tartlet v fig, pear and brandy chutney, toasted walnuts, marinated beetroot, basil oil 🍷 Essenciel Rosé Château Paradis, France	£7.95/ £14.95
Trout Rillette gfa buttermilk bread crostini, pea, dill and English asparagus salad, chive and horseradish oil, lumpfish roe 🍷 Macabeo, Bodegaverde, de San Valero, Spain	£8.25/ £15.95	Courgette & Spelt Fritter v ve chargrilled radicchio lettuce, blood orange dressing, crushed hazelnuts, sweetcorn puree 🍷 Pinot Grigio, Boira, Organic Veneto, Italy 🍷 Thornbridge Lukas Helles Lager, Derbyshire, UK	£7.50/ 13.95

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 with warm bread and butter	£4.50	Garlic Ciabatta v add cheese for 50p	£2.95
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Mains

Traditional Roast gfa choose from roast beef, lamb, chicken or pork, served with all the trimmings	£9.95	'Black Horse' Fish & Chips gfa haddock fillet in crisp batter, garden peas, french fries	£8.50
Homemade Beef Burger in a bun with lettuce, french fries add cheese for 50p	£7.95	Tomato Pasta in a fresh tomato sauce, parmesan	£5.95
		Pesto Pasta pasta tossed in basil pesto, parmesan	£5.95

🍷🍷 - 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.

Sunday Lunch Menu

Food served from 12pm to 5pm

Traditional Sunday Roast

Our meat is locally sourced from independent family-run butcher Woodview Farm. All roasts are served with roast potatoes, roast parsnips, roasted glazed carrots, braised red cabbage, seasonal Bedfordshire green 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, UK	£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 toasted brioche bun, BBQ sauce, maple glazed smoky bacon, East Sussex Mayfield cheese, baby gem lettuce, beef tomato, gherkin, red onion rings and french fries 🍷 Merlot, La Playa, Colchagua Valley, Chile 🍷 Theakston's Old Peculiar, Yorkshire	£16.95
'The Black Horse' Beer Battered Fish & Chips gf 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 🍷 Sauvignon Blanc, Wairau River, Marlborough, NZ 🍷 Brewpoint Midpoint Lager, Bedfordshire, UK	£16.95
Fresh Fish Of The Day served with suitable accompaniments. Please ask your server for details of today's catch!	Price On The Day

Side Orders

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



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