

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 🍷 Grenache Blanc La Loupe, Languedoc, France	£6.50	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	Bevistan Blue Cheesecake v apricot chutney, maple syrup, toasted pumpkin seeds, pickled baby onions, crispy sage 🍷 Cava Rosado Brut Reserva, Mont Marçal, Spain or Amontillado Sherry, Spain	£7.95/ £14.95
Smoked Haddock & Whiting Fishcake gf wholegrain mustard and cheddar fondue, preserved lemon, beetroot and rocket salad 🍷 Picpoul de Pinet, Sel et de Sable '21, France 🍷 Thornbridge Jaipur IPA, UK	£7.95/ £14.95	Treacle Cured Fresh Wild Trout gf celeriac remoulade, ginger and carrot purée, lemongrass and coriander oil, marinated cucumber slices 🍷 Sauvignon Blanc, Wairau River, Marlborough, NZ	£7.95/ 14.95
Texas Style Braised Brisket gfa warm cornbread, winter slaw, ranch dressed mixed leaves, apple and plum tomato ketchup 🍷 Pinot Noir 1620 Lorgeril, Languedoc, France	£8.25/ £15.50	Confit Duck Terrine gfa dfa orange segments, marinated blackberries, rosemary infused bread waffles, raspberry dressing, herb garnish 🍷 Riesling Trocken, Ruppertsberger, Germany	£8.50/ £15.95
Chickpea & Pumpkin Falafel ve df Moroccan spiced sweetcorn salsa, roasted red pepper coulis, fried kale 🍷 Essenciel Rosé Château Paradis, Provence, France 🍷 Theakston's Old Peculiar, Yorkshire, UK	£7.95/ 14.95		

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

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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, 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	£18.95
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 Chargrilled Burger gfa dfa made from locally sourced 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 dfa 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	Roast Potatoes v gfa
French Fries v gfa	Vegetables v gfa	all £4.50



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