

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

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| Trio Of Dips v gfa • cold-pressed British rapeseed oil & balsamic • roasted garlic, lemon & chive crème fraîche • roasted bell pepper & smoked paprika houmous 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

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| Fresh Soup Of The Day v vea gfa warm baker's bread, herb butter | £6.95 | Marinated Heritage Beetroot v ve gf df lemon and black pepper dressing, vegan feta style cheese, red veined sorrel 🍷 Bardolino Chiaretto Rosato Gorgo Organic, Italy | £8.25/ £15.25 |
| Citrus Cured Chalk Stream Trout gfa dfa orange dressing, herb emulsion, wafer croutes 🍷 Malbec Rosé E's Vino, Mendoza, Argentina | £8.50/ £15.95 | Pulled BBQ Duck Leg df charred purple sprouting broccoli, black garlic mayonnaise, rocket leaves 🍷 Nero d'Avola Contrade Bellusa Organic, Italy | £8.25/ £15.25 |
| Ham Hock Terrine gf df balsamic glazed onions, chorizo jam, pea shoots, crisp bread 🍷 Pinot Noir 1620 Lorgeril, Languedoc, France | £8.50 | Bang Bang Cauliflower v vea gf puffed black wild rice, spring onion, pickled radish, mustard red frills 🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain | £8.25/ £15.25 |
| Hand-Picked White Crab Tartlet with fresh herbs, brown crab and fish bonbon, micro herb salad 🍷 Bacchus Camel Valley, Cornwall, England | £8.95/ £16.50 | | |

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

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| Fresh Soup of the Day v gfa with warm bread and butter | £4.50 | Garlic Bread v add cheese for 50p | £2.95 |
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Mains

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| Traditional Roast gfa choose from roast beef, lamb, chicken or pork, served with all the trimmings | £10.95 | 'Black Horse' Fish & Chips gfa haddock fillet in crisp batter, garden peas, french fries | £8.95 |
| Homemade Beef Burger in a bun with lettuce, french fries add cheese for 50p | £8.95 | 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

vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Available. This dish can be adapted to vegan, 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

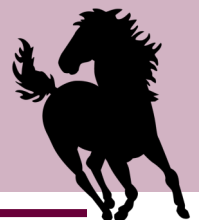
Our meat is locally sourced from independent family-run butchers.

*All roasts are served with roast potatoes, roast parsnips, roasted glazed carrots, wedge of spring cabbage, purple sprouting broccoli, Yorkshire pudding and roast gravy
(Vegan gravy served with 'The Black Horse' Nut Roast)*

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| 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 🍷 Vega Tinto, Douro Valley, Portugal | £18.95 |
| Roast Loin of Pork gfa dfa crackling and apple sauce 🍷 Henry Weston's Organic cider, Herefordshire, UK | £18.95 |
| Trio of Above Meats gfa dfa with suitable accompaniments 🍷 Malbec Alpataco Familia Schroeder, Patagonia, Argentina | £21.95 |
| Chicken Supreme gfa dfa herb stuffing 🍷 Pinot Noir 1620 Lorgénil, Languedoc, France | £17.95 |
| 'The Black Horse' Nut Roast v dfa 🍷 Cabernet Merlot Duc de Capelle, Languedoc, France | £15.95 |

Additional Mains

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| Homemade Chargrilled Burger gfa dfa made from locally sourced beef, served in a toasted brioche bun, black garlic burger 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 |
| Fresh Fish Of The Day served with suitable accompaniments. Please ask your server for details of today's catch! | Price On The Day |
| '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, Beds, England | £16.95 |



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