

# 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

<b>Trio Of Dips</b> v vea gfa dfa • cold-pressed British rapeseed oil & balsamic • butter bean houmous • red pepper pesto served with homemade focaccia 🍷 Grenache Blanc La Loupe, Languedoc, France	<b>£6.95</b>	<b>Mixed Marinated Greek Olives</b> v ve gf df 🍷 Tio Pepe Sherry, Spain	<b>£4.95</b>
		<b>Baby Peppers</b> v gf stuffed with goat's cheese 🍷 Chardonnay La Vigneau, Languedoc, France	<b>£4.95</b>

## Starters

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

<b>Fresh Soup Of The Day</b> v vea gfa dfa warm sourdough, whipped sea salt butter	<b>£6.95</b>	<b>Gressingham Duck Leg</b> gfa dfa pressing of slow cooked duck leg, smoked duck breast, spiced peach chutney, sea salt cracker bread 🍷 Nero d'Avola Contrade Bellusa Organic, Italy	<b>£9.50/ £18.50</b>
<b>Torched Mackerel</b> gf df French beans, shallots, black olive puree, air-dried cherry tomatoes 🍷 Essenciel Rosé Château Paradis, Provence, France	<b>£8.25/ £16.00</b>	<b>Sea Bream Tiger Milk Ceviche</b> gf df avocado, papaya, puffed black rice, fennel and red onion salad 🍷 Picpoul de Pinet, Sel et de Sable, France	<b>£9.00/ £17.50</b>
<b>Marinated Trio Of Melon</b> v ve gf df rocket leaves, pomegranate, toasted hazelnuts, raspberry vinaigrette 🍷 Prosecco Superiore Bortolotti, Italy	<b>£7.50/ £14.50</b>	<b>Slow Cooked Spiced Pork Belly</b> gf df pineapple and black onion slaw, tomato oil, coriander cress 🍷 Riesling Trocken, Ruppertsberger, Germany	<b>£8.50/ £16.50</b>
<b>Marinated Heirloom Tomatoes</b> v vea dfa buffalo mozzarella, lemon oil, tapenade croute, basil cress 🍷 Bardolino Chiaretto Rosato Gorgo Organic, Italy	<b>£8.00/ £15.50</b>		

## 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

<b>Fresh Soup of the Day</b> v vea gfa dfa with warm bread and butter	<b>£4.75</b>	<b>Garlic Bread</b> v add cheese for 50p	<b>£2.95</b>
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### Mains

<b>Traditional Roast</b> gfa dfa choose from roast beef, lamb, chicken or pork, served with all the trimmings	<b>£10.95</b>	<b>'Black Horse' Fish &amp; Chips</b> gfa dfa haddock fillet in crisp batter, garden peas, french fries	<b>£8.95</b>
<b>Homemade Beef Burger</b> gfa dfa in a bun with lettuce, french fries add cheese for 50p	<b>£8.95</b>	<b>Tomato Pasta</b> dfa in a fresh tomato sauce, parmesan	<b>£5.95</b>
		<b>Pesto Pasta</b> dfa pasta tossed in basil pesto, parmesan	<b>£5.95</b>

🍷🍺 - 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

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## Traditional Sunday Roast

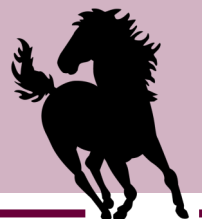
*Our meat is locally sourced from independent family-run butchers.*

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

<b>Sirloin of Beef</b> gfa dfa 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy	<b>£19.95</b>
<b>Leg of Lamb</b> gfa dfa studded with garlic and rosemary 🍷 Vega Tinto, Douro Valley, Portugal	<b>£18.95</b>
<b>Roast Loin of Pork</b> gfa dfa crackling and apple sauce 🍷 Henry Weston's Organic cider, Herefordshire, UK	<b>£18.95</b>
<b>Trio of Above Meats</b> gfa dfa with suitable accompaniments 🍷 Malbec Alpataco Familia Schroeder, Patagonia, Argentina	<b>£21.95</b>
<b>Chicken Supreme</b> gfa dfa herb stuffing 🍷 Pinot Noir 1620 Lorgénil, Languedoc, France	<b>£17.95</b>
<b>'The Black Horse' Nut Roast</b> v vea gfa dfa 🍷 Cabernet Merlot Duc de Capelle, Languedoc, France	<b>£15.95</b>

## Additional Mains

<b>Homemade Chargrilled Burger</b> gfa dfa made from locally sourced beef, served in a toasted brioche bun, black garlic burger sauce, maple glazed smoky bacon, English artisan cheese, baby gem lettuce, beef tomato, gherkin, red onion rings and French fries 🍷 Shiraz, La Playa, Colchagua Valley, Chile 🍷 Theakston's Old Peculiar, Yorkshire	<b>£16.95</b>
<b>Fresh Fish Of The Day</b> gfa dfa served with suitable accompaniments. Please ask your server for details of today's catch!	<b>Price On The Day</b>
<b>'The Black Horse' Beer Battered Fish &amp; Chips</b> 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, La Playa, Curico Valley, Chile 🍷 Brewpoint Midpoint Lager, Beds, England	<b>£16.95</b>



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