

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 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	£6.95	Mixed Marinated Greek Olives v ve gf df 🍷 Tio Pepe Sherry, Spain	£4.95
		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 vea gfa dfa warm locally sourced sourdough bread, whipped sea salt and herb butter	£7.50	Tomato & Buffalo Mozzarella Arancini v gf basil and apple dressing, Granny Smith apple and wild rocket salad 🍷 Bardolino Chiaretto Rosato, Gorgo Organic, Italy	£9.00/ £17.95
Saxby's Cider Cured Salmon gfa keta caviar, buckwheat blinis, apple, celeriac and crème fraiche salad 🍷 Essenciel Rosé Château Paradis, Provence, France	£9.50/ £18.50	Pan Roasted Wood Pigeon Breast gfa df croustillant, spinach puree, rhubarb, crisp shallot crumb, red vein sorrel 🍷 Rioja Crianza, Fincas de Azabache, Rioja, Spain	£9.50/ £18.50
Caramelised Ham Hock Terrine gfa df pickled carrot, carrot and ginger puree, croustille 🍷 Chardonnay La Vigneau, Languedoc, France	£8.95/ £16.95	Roasted Jerusalem Artichoke v ve gfa df broad beans guacamole, cherry tomato salsa, crisp flour tortilla, coriander 🍷 Riesling Trocken, Ruppertsberger, Germany	£9.25/ £18.25
Poached Red Shrimp gf dfa shellfish bisque, truffle, lemon verbena, extra virgin rapeseed oil 🍷 Pinot Noir 1620 Lorgeril, Languedoc, France	£9.50/ £18.50		

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

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

Traditional Roast gfa dfa choose from roast beef, lamb, chicken or pork, served with all the trimmings	£10.95	'Black Horse' Fish & Chips gfa dfa haddock fillet in crisp batter, garden peas, french fries	£8.95
Tomato or Pesto Pasta dfa finished with parmesan	£5.95	Homemade Beef Burger gfa dfa in a bun with lettuce, french fries add cheese for 50p	£8.95
Margherita Pizza dfa healthy slaw	£5.50		

🍷🍺 - 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.

*Served with roast potatoes, roast parsnips, roasted glazed carrots, seasonal green vegetables, cauliflower cheese, Yorkshire pudding and roast gravy
(Vegan gravy served with 'The Black Horse' Nut Roast)*

Sirloin of Beef gfa dfa 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy	£20.95
Leg of Lamb gfa dfa studded with garlic and rosemary 🍷 Vega Tinto, Douro Valley, Portugal	£19.95
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	£22.95
Chicken Supreme gfa dfa herb stuffing 🍷 Pinot Noir 1620 Lorgèril, Languedoc, France	£18.95
'The Black Horse' Nut Roast v vea gfa dfa 🍷 Cabernet Merlot Duc de Capelle, Languedoc, France	£16.50

Additional Mains

Homemade Chargrilled Burger 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 and French fries 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy 🍷 Theakston's Old Peculiar, England	£17.95
Fresh Fish Of The Day gfa dfa 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, grilled lemon 🍷 Sauvignon Blanc, Wairau River, New Zealand 🍷 Renegade Lager, London, UK	£17.50



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