



December Menu

Sunday Lunch



Nibbles

Trio Of Dips v vea gfa dfa

• cold-pressed British rapeseed oil & balsamic
• butter bean houmous • red pepper pesto
served with homemade focaccia

£6.95

Mixed Marinated Greek Olives v ve gf df

£4.95

Baby Peppers v gf

stuffed with goat's cheese

£4.95

Starters

Honey Roasted Parsnip Soup v vea gfa dfa

parsley oil, salt frosted chestnuts

£7.95

Creamed Wild Mushrooms on Toasted

Brioche gfa

poached hens egg, spinach, truffle oil

£9.25

Whipped Feta & Heritage Beetroot

Tartare v gfa dfa

locally sourced sourdough croûte, red chard cress

£8.95

Prawn Cocktail gfa df

air-dried cherry tomatoes, buttered brown bread, lemon wedge

£9.50

Chicken Liver Parfait gfa

toasted locally sourced sourdough, pineapple and lime chutney, red currant gel, parsley cress

£9.50

Wild Boar Pâté gfa df

cider jelly, pickled apple, watercress, toasted hazelnuts, crisp bread croûte

£ 9.25

Cured & Torched Mackerel gfa df

crisp tortilla, sardine ketchup, pickled turnip, watercress

£8.95

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)

Roast Sirloin of Beef gfa dfa

£20.95

Roast Chicken Supreme gfa dfa

£18.95

herb stuffing

Roast Leg of Lamb gfa dfa

studded with garlic and rosemary

£19.95

Christmas Nut Roast v ve gfa df

£17.95

made with chestnut mushrooms, spinach and sherry-soaked cranberries

Roast Loin of Pork gfa dfa

crackling and apple sauce

£18.95

Trio of Above Meats gfa dfa

with suitable accompaniments

£22.95

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, artisan cheese, baby gem lettuce, beef tomato, gherkin, red onion, house slaw and French fries

£17.95

'The Black Horse' Beer Battered Fish & Chips gf dfa

sustainably caught fillet of haddock in a crisp gluten-free lager batter, served with triple cooked chunky chips, minted crushed garden peas, tartare sauce, grilled lemon

£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



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 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.



Dessert Menu

Sunday Lunch



Homemade Desserts

Traditional Christmas Pudding v vea gfa dfa brandy sauce, vanilla ice cream, butter tuile	£8.95	Artisan Cheese Board v gfa choose either 3 or 5 cheeses from our award-winning British artisan selection;	
Black Forest Roulade v chocolate and cherry gel, cherry ice cream	£9.25	<ul style="list-style-type: none"> • Baron Bigod Brie • Cheddar Gorge Cheddar • Cambridge Blue • 2x Guest Cheese of the day 	
Clementine Cheesecake cranberry compote, orange curd ice cream	£8.95	served with banana bread, artisan crackers, apple, grapes, garlic and apple loose jelly, Hertfordshire honey	3 Cheese Platter £11.95 5 Cheese Platter £15.95
Giant Profiterole Filled With Tiramisu Cream v topped with chocolate, coffee ice cream	£9.50	Premium Ice Creams & Sorbets gfa dfa flavours available upon request	
Warm Spiced Apple Cake v vea gf dfa apple and rum jam, nutmeg ice cream	£8.95	v/ve - Please ask for suitable vegetarian/vegan options	2 scoops £4.50 3 scoops £6.50

Coffee

Wooden Hill Coffee Company

Americano	£3.30	Latte	£3.50	Macchiato - double	£3.50
Flat White	£3.60	Espresso - single	£3.30	Mocha	£3.50
Cappuccino	£3.50	Espresso - double	£3.50	Liqueur Coffee	£7.95

Tea

Award winning Tea-Pigs

Everyday Brew	Earl Grey Strong
Mao Feng Green Tea	Chamomile Flowers
Super Fruit	Honeybush & Rooibos (caffeine free)
Peppermint Leaves	

all **£3.50**

Hot Chocolate

Zuma

**Fairtrade Premium
Hot Chocolate
£3.50**

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
--	--------------	---	--------------

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	£8.95
Margherita Pizza dfa healthy slaw	£5.50	add cheese for 50p	

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 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.