

# 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/Lighter Mains

*Enjoy the following dishes as a tasty starter or why not add a side or two to make it a proper meal?  
Some of our starters can be upgraded to a larger portion - perfect as a lighter main dish*

<b>Fresh Soup Of The Day</b> v vea gfa dfa warm locally sourced sourdough bread, whipped sea salt and herb butter	<b>£7.50</b>	<b>Slow Cooked Beer &amp; Soy Glazed Pork Belly</b> gf df sweet and sour pineapple jam, puffed black rice 🍷 Henry Weston's Organic cider, Herefordshire, UK	<b>£9.95/ £18.95</b>
<b>Pressed Partridge Terrine</b> gfa dfa pear and saffron chutney, treacle soda bread 🍷 Pinot Noir 1620 Lorgeril, Languedoc, France	<b>£9.25/ £17.95</b>	<b>Maple Cured Salmon</b> gfa df granny smith apple gel, homemade cracker bread, chicory jam, nasturtium leaves 🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany	<b>£9.95/ £18.95</b>
<b>Red Mullet Escabeche</b> gf df potato blini, coriander 🍷 Château Paradis Essenciel Rosé, Provence, France	<b>£9.50/ £18.50</b>	<b>Wild Mushroom Tart</b> v vea gfa dfa balsamic glazed baby onions, polenta coated bocconcini, cep cream, tarragon oil 🍷 Chardonnay La Vigneau, Languedoc, France	<b>£9.75/ £18.75</b>
<b>Spiced Beetroot, Red Lentil, Vegan Feta Crispy Rolls</b> ve df Persian bademjan 🍷 Bardolino Chiaretto Rosato, Italy (organic)	<b>£9.00/ £17.50</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>Tomato or Pesto Pasta</b> dfa finished with parmesan	<b>£5.95</b>	<b>Homemade Beef Burger</b> gfa dfa in a bun with lettuce, french fries add cheese for 50p	<b>£8.95</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

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)*

<b>Roast Sirloin of Beef</b> gfa dfa 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy	<b>£20.95</b>
<b>Roast Leg of Lamb</b> gfa dfa studded with garlic and rosemary 🍷 Nero d'Avola Contrade Bellusa Organic, Sicily, Italy	<b>£19.95</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 Potager du Sud, Languedoc, France	<b>£22.95</b>
<b>Roast Chicken Supreme</b> gfa dfa herb stuffing 🍷 Pinot Noir 1620 Lorgèril, Languedoc, France	<b>£18.95</b>
<b>'The Black Horse' Nut Roast</b> v vea gfa dfa 🍷 Cabernet Merlot Fleurs de Terre, Languedoc, France	<b>£16.95</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, 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	<b>£17.95</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 df 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, England	<b>£17.95</b>



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