

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/Lighter Mains

*Some of our starters can be upgraded to a larger portion - perfect as a lighter main dish.
Or why not add a Side or two to make it a proper meal?*

Fresh Soup Of The Day v vea gfa dfa warm locally sourced sourdough bread, whipped sea salt and herb butter	£7.95	Beef Tomato Tian v ve gf df avocado, cherry tomato and Sakura cress salad, extra virgin olive oil 🍷 Grenache Blanc La Loupe, Languedoc, France	£9.25
Crushed Roasted Jersey Royals v ve gf df edamame beans, chilli and mint puree, black onion seeds 🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany	£9.50/ £18.00	Smoked Chicken Terrine gfa dfa Roscoff onion, treacle soda bread, stem ginger and carrot puree, parsley 🍷 Pinot Noir 1620 Lorgeril, Languedoc, France	£9.25/ £17.95
Lamb Kofta gfa romaine slaw, yogurt dressing, spiced red pepper sauce 🍷 Impressionist Shiraz, South Eastern Australia	£10.50	Gin-Cured Salmon gf chive crème fraiche, pickled cucumber with dill 🍷 Cremant de Bourgogne Brut Domaine Moirots NV, France	£10.50/ £19.50
Roasted Gambas & Chorizo df romesco sauce, radish, micro cress 🍷 Château Paradis Essenciel Rosé, Provence, France	£13.50		

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 £4.75 v vea gfa dfa warm bread and butter	Assiette Of Melon £4.95 v vea gfa dfa seasonal berries	Garlic Bread v £2.95 add cheese for 50p
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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
Butchers Sausages dfa baked beans or peas, french fries	£8.95		

🍷🍺 - 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.

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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)*

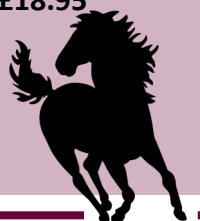
Roast Sirloin of Beef gfa dfa 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy	£20.95
Roast Leg of Lamb gfa dfa studded with garlic and rosemary 🍷 Nero d'Avola Contrade Bellusa Organic, Sicily, Italy	£19.95
Roast Loin of Pork gfa dfa crackling and apple sauce 🍷 Henry Weston's Organic cider, Herefordshire, UK	£18.95
Trio of Above Meats gfa dfa with suitable accompaniments 🍷 Malbec Potager du Sud, Languedoc, France	£22.95
Roast Chicken Supreme gfa dfa herb stuffing 🍷 Pinot Noir 1620 Lorgueil, Languedoc, France	£18.95
'The Black Horse' Nut Roast v vea gfa dfa 🍷 Cabernet Merlot Fleurs de Terre, Languedoc, France	£17.95

Additional Sides

Triple Cooked Chunky Chips v gfa dfa	Roast Potatoes v vea gfa dfa
Mixed Leaf Salad v vea gfa dfa with tomato and house dressing	Selection of Green Vegetables v vea gfa dfa
	all £4.95

Additional Mains

Homemade Chargrilled Burger gfa dfa homemade beef patty, toasted brioche bun, black garlic burger sauce, maple glazed smoky bacon, artisan cheese, baby gem lettuce, beef tomato, gherkin, red onion, house slaw, french fries 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy 🍷 Theakston's Old Peculiar, England	£18.95
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 df sustainable fillet of haddock in a crisp gluten-free beer batter, triple cooked chunky chips, minted crushed garden peas, tartare sauce, grilled lemon 🍷 Sauvignon Blanc, Wairau River, New Zealand 🍷 Thornbridge Lucas Pilsner, Peak District, UK	£18.95



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