

# 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

*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?*

<b>Fresh Soup Of The Day</b> v vea gfa dfa warm locally sourced sourdough bread, whipped sea salt and herb butter	<b>£7.95</b>	<b>Heritage Tomato &amp; Buffalo Mozzarella</b> v gfa black olive tapenade 🍷 Grenache Blanc La Loupe, Languedoc, France	<b>£9.25</b>
<b>Crushed Roasted Jersey Royals</b> v ve gf df edamame beans, chilli and mint puree, black onion seeds 🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany	<b>£9.50/ £18.00</b>	<b>Smoked Chicken Terrine</b> gfa dfa Roscoff onion, treacle soda bread, stem ginger and carrot puree, parsley 🍷 Pinot Noir 1620 Lorgieril, Languedoc, France	<b>£9.25/ £17.95</b>
<b>Lamb Kofta</b> gfa romaine slaw, yogurt dressing, spiced red pepper sauce 🍷 Impressionist Shiraz, South Eastern Australia	<b>£10.50</b>	<b>Sea Bream Ceviche</b> gf dfa burnt peach, nasturtium, ewes milk curd 🍷 Sauvignon Blanc The Lookout Post, Colchagua Valley, Chile	<b>£9.25/ £17.95</b>
<b>Roasted Gambas &amp; Chorizo</b> df romesco sauce, radish, micro cress 🍷 Château Paradis Essenciel Rosé, Provence, France	<b>£13.50</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> £4.75 v vea gfa dfa warm bread and butter	<b>Assiette Of Melon</b> £4.95 v vea gfa dfa seasonal berries	<b>Garlic Bread</b> v £2.95 add cheese for 50p
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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>
<b>Butchers Sausages</b> dfa baked beans or peas, french fries	<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

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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 £20.95

🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy

**Roast Leg of Lamb** gfa dfa £19.95

studded with garlic and rosemary

🍷 Nero d'Avola Contrade Bellusa Organic, Sicily, Italy

**Roast Loin of Pork** gfa dfa £18.95

crackling and apple sauce

🍷 Henry Weston's Organic cider, Herefordshire, UK

**Trio of Above Meats** gfa dfa £22.95

with suitable accompaniments

🍷 Malbec Potager du Sud, Languedoc, France

**Roast Chicken Supreme** gfa dfa £18.95

herb stuffing

🍷 Pinot Noir 1620 Lorgieril, Languedoc, France

**'The Black Horse' Nut Roast** v vea gfa dfa £17.95

🍷 Cabernet Merlot Fleurs de Terre, Languedoc, France

## 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 £18.95

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

**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

£18.95

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



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