

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 £7.50	Mixed Marinated Greek Olives v ve gf df £5.95
• cold-pressed British rapeseed oil & balsamic	🍷 Tio Pepe Sherry, Spain
• butter bean houmous	
• red pepper pesto	Baby Peppers v gf £5.95
served with homemade focaccia	stuffed with goat's cheese
🍷 Grenache Blanc La Loupe, Languedoc, France	🍷 Chardonnay La Vigneau, Languedoc, France

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 £8.50	Hertfordshire Honey Glazed Figs & Feta £9.95
warm locally sourced sourdough bread,	Cheese Bruschetta v ve gfa df
whipped sea salt and herb butter	walnut pesto, bitter endive leaves
	🍷 Assyrtiko Malagouzia Little Ark, Greece
Cured & Torched Mackerel gfa £9.50	Asian Style Ham Hock & Leek £9.95
smoked mackerel Welsh rarebit, local	Terrine gf df £18.50
sourdough, air-dried cherry tomato	nashi pear, lotus fruit crisp, purple shiso
🍷 Chardonnay La Vigneau, Languedoc, France	cress, Asian BBQ sauce
	🍷 Sauvignon Blanc The Lookout Post, Chile
Bang Bang Chicken gf df £9.95	🍷 Taylors Chip Dry Port
guacamole, pickled red cabbage slaw, puffed	
wild rice, coriander cress	White Crab & Granny Smith Apple Taco £9.95
🍷 Riesling Trocken Ruppertsberger, Germany	spiced brown crab mayonnaise, pickled
	apple, micro watercress
Wild Mushroom Parfait v gfa £9.95	🍷 Muscadet Sur Lie Clos de la Fine Domaine des
madeira jelly, black truffle, red vein sorrel,	Herbauges, France
shimeji mushrooms, locally baked bread	
🍷 Shiraz The Impressionist, South Eastern Australia	

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 £4.95	Assiette Of Melon £4.95	Garlic Bread v £2.95
v vea gfa dfa	v vea gfa dfa	add cheese for 50p
warm bread and butter	seasonal berries	

Mains

Traditional Roast gfa dfa £11.95	'Black Horse' Fish & Chips gfa dfa £9.95
choose from roast beef, lamb, chicken	haddock fillet in crisp batter, garden
or pork, served with all the trimmings	peas, french fries
Tomato or Pesto Pasta dfa £5.95	Homemade Beef Burger gfa dfa £9.50
finished with parmesan	in a bun with lettuce, french fries
Butchers Sausages dfa £8.95	add cheese for 50p
baked beans or peas, french fries	

🍷🍺 - 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 £21.95
🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy

Roast Leg of Lamb gfa dfa £20.95
studded with garlic and rosemary
🍷 Nero d'Avola Contrade Bellusa Organic, Sicily, Italy

Roast Loin of Pork gfa dfa £19.95
crackling and apple sauce
🍷 Henry Weston's Organic cider, Herefordshire, UK

Trio of Above Meats gfa dfa £23.95
with suitable accompaniments
🍷 Malbec Potager du Sud, Languedoc, France

Roast Chicken Supreme gfa dfa £19.95
herb stuffing
🍷 Pinot Noir 1620 Lorgieril, Languedoc, France

'The Black Horse' Nut Roast v vea gfa dfa £18.95
🍷 Cabernet Merlot Fleurs de Terre, Languedoc, France

Sides

Triple Cooked Chunky Chips v gfa dfa
£5.95

Roast Potatoes v vea gfa dfa
£5.00

Mixed Leaf Salad v vea gfa dfa
with tomato and house dressing
£5.00

Selection of Green Vegetables
v vea gfa dfa
£5.00

Additional Mains

Homemade Chargrilled Burger gfa dfa £19.95
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 Price On The Day
served with suitable accompaniments. Please ask your server for details of today's catch!

'The Black Horse' Beer Battered Fish & Chips gf df £20.95
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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