

# 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

### £7.50 Mixed Marinated Greek Olives v ve gf df

🍷 Tio Pepe Sherry, Spain

### Baby Peppers v gf

stuffed with goat's cheese

🍷 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

warm locally sourced sourdough bread, whipped sea salt and herb butter

### £8.50 Hertfordshire Honey Glazed Figs & Feta

#### Cheese Bruschetta v ve gfa df

walnut pesto, bitter endive leaves

🍷 Assyrtiko Malagouzia Little Ark, Greece

### Cured & Torched Mackerel gfa

smoked mackerel Welsh rarebit, local sourdough, air-dried cherry tomato

🍷 Chardonnay La Vigneau, Languedoc, France

### £9.50 Asian Style Ham Hock & Leek

#### Terrine gf df

nashi pear, lotus fruit crisp, purple shiso cress, Asian BBQ sauce

🍷 Sauvignon Blanc The Lookout Post, Chile

🍷 Taylors Chip Dry Port

### Bang Bang Chicken gf df

guacamole, pickled red cabbage slaw, puffed wild rice, coriander cress

### £9.95 White Crab & Granny Smith Apple Taco

spiced brown crab mayonnaise, pickled apple, micro watercress

🍷 Muscadet Sur Lie Clos de la Fine Domaine des

Herbauges, France

### Wild Mushroom Parfait v gfa

madeira jelly, black truffle, red vein sorrel, shimeji mushrooms, locally baked bread

🍷 Shiraz The Impressionist, South Eastern Australia

### £9.95 £18.50

### £9.95

### £18.50

## 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 £4.95

v vea gfa dfa

warm bread and butter

### Assiette Of Melon

v vea gfa dfa

seasonal berries

### £4.95

### Garlic Bread v

add cheese for 50p

### £2.95

### Traditional Roast gfa dfa

choose from roast beef, lamb, chicken or pork, served with all the trimmings

### £11.95

### 'Black Horse' Fish & Chips gfa dfa

haddock fillet in crisp batter, garden peas, french fries

### £9.95

### Tomato or Pesto Pasta dfa

finished with parmesan

### £5.95

### Homemade Beef Burger gfa dfa

in a bun with lettuce, french fries

### £9.50

### Butchers Sausages dfa

baked beans or peas, french fries

### £8.95

### add cheese for 50p

## Mains



- 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	£21.95
<i>Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy</i>	
<b>Roast Leg of Lamb</b> gfa dfa	£20.95
studded with garlic and rosemary	
<i>Nero d'Avola Contrade Bellusa Organic, Sicily, Italy</i>	
<b>Roast Loin of Pork</b> gfa dfa	£19.95
crackling and apple sauce	
<i>Henry Weston's Organic cider, Herefordshire, UK</i>	
<b>Trio of Above Meats</b> gfa dfa	£23.95
with suitable accompaniments	
<i>Malbec Potager du Sud, Languedoc, France</i>	
<b>Roast Chicken Supreme</b> gfa dfa	£19.95
herb stuffing	
<i>Pinot Noir 1620 Lorgeril, Languedoc, France</i>	
<b>'The Black Horse' Nut Roast</b> v vea gfa dfa	£18.95
<i>Cabernet Merlot Fleurs de Terre, Languedoc, France</i>	

## Sides

<b>Triple Cooked Chunky Chips</b> v gfa dfa	£5.95	<b>Roast Potatoes</b> v vea gfa dfa	£5.00
<b>Mixed Leaf Salad</b> v vea gfa dfa		<b>Selection of Green Vegetables</b>	
with tomato and house dressing		v vea gfa dfa	
£5.00		£5.00	

## Additional Mains

<b>Homemade Chargrilled Burger</b> 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*

<b>Fresh Fish Of The Day</b> gfa dfa	Price On The Day
served with suitable accompaniments. Please ask your server for details of today's catch!	

<b>'The Black Horse' Beer Battered Fish &amp; Chips</b> 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*



**W* - 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.