

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 rosemary & garlic focaccia 🍷 Grenache Blanc La Loupe, Languedoc, France	£7.95	Mixed Marinated Greek Olives v ve gf df 🍷 Tio Pepe Sherry, Spain	£5.95
		Baby Peppers v gf stuffed with goat's cheese 🍷 Chardonnay La Vigneau, Languedoc, France	£5.95

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	£8.50	Slow Cooked Chicken Leg starter Croquette gf df lighter main blackened gem lettuce, coronation dressing, pickled golden raisins 🍷 Château Paradis Essenciel Rosé, Provence, France	£9.50 £18.50
Whipped Goat's Curd v gf beetroot tartare, pickled apple, crystalised walnuts 🍷 Prosecco Bortolotti Superiore, Italy	£9.50	Pulled Pork Bao Bun dfa sticky BBQ glaze, kimchi, crispy shallots, pickled chilli, smoked sweetcorn purée 🍷 Pinot Noir Sensas, Languedoc, France	£9.95
Grilled Mackerel gf df starter sweet and sour cherry lighter main tomatoes, cucumber, sauce vierge 🍷 Sauvignon Blanc, Wairau River, New Zealand	£9.75 £18.95	Hot Smoked Salmon gf starter chive crème fraiche, kohlrabi lighter main micro rocket, pomegranate, 🍷 Sauvignon Blanc The Lookout Post, Colchagua Valley, Chile	£9.95 £19.50
Roasted Cambridge Asparagus v ve gf df wild garlic hummus, hazelnut and shallot dressing 🍷 Tempranillo Rioja Blanco Azabache, Rioja, Spain	£9.95		

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 £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	£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 add cheese for 50p	£9.50
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 12.5% 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 🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy	£21.95
Roast Leg of Lamb gfa dfa studded with garlic and rosemary 🍷 Nero d'Avola Contrade Bellusa Organic, Sicily, Italy	£20.95
Roast Loin of Pork gfa dfa crackling and apple sauce 🍷 Henry Weston's Organic cider, Herefordshire, UK	£19.95
Trio of Above Meats gfa dfa with suitable accompaniments 🍷 Malbec Potager du Sud, Languedoc, France	£23.95
Roast Chicken Supreme gfa dfa herb stuffing 🍷 Pinot Noir Sensas, Languedoc, France	£19.95
'The Black Horse' Nut Roast v vea gfa dfa 🍷 Cabernet Merlot Fleurs de Terre, Languedoc, France	£18.95

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 homemade beef patty, toasted local-baked sourdough bun, black garlic burger sauce, maple glazed smoky bacon, artisan cheese, baby gem lettuce, beef tomato, gherkin, red onion, house slaw, french fries 🍷 Merlot Paraiso Sur, Colchagua Valley, Chile (organic)	£19.95
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	£22.95



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