



Lunch & Dinner Menu

Available Wednesday - Saturday

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
- tzatziki • bademjan

served with warm homemade rosemary & garlic focaccia

Grenache Blanc La Loupe, Languedoc, France

£7.95

Mixed Marinated Greek Olives v ve gf df

£5.95

Tio Pepe Sherry, Spain

Baby Peppers v gf

£5.95

stuffed with cream cheese

Chardonnay La Vigneau, Languedoc, France

Starters & Lighter Mains

Fresh Soup Of The Day v vea gfa dfa

£8.50

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

Lentil & Chickpea Falafel v gf

£9.50

flat bread, red pepper sauce, kohlrabi remoulade

Château Paradis Essenciel Rosé, Provence, France (organic)

Handpicked White Crab Tian

£10.95

pomme dauphine, micro salad, tomato oil

Piquepoul Rosé Vignobles Foncalieu, Languedoc, France

Chicken Satay Skewers gf df

starter £9.95

peanut sauce, pickled cucumber salad

lighter main £19.50

Riesling Trocken Ruppertsberger, Pfalz, Germany

White Balsamic Compressed Watermelon v gf dfa

£9.75

feta cheese, avocado purée

Prosecco Bortolotti Superiore DOCG Valdobbiadene Brut NV Italy

Gin Cured Salmon gfa df

starter £10.95

passion fruit, orange, red vein sorrel

lighter main £21.50

Sauvignon Blanc Wairau River, Marlborough, New Zealand

BBQ Glazed Pork Belly gf df

starter £9.50

pineapple salsa, bok choy, furikake, chilli

lighter main £18.95

Pinot Noir Sensas '24/25 Languedoc, France

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?

Sides

Buttered New Potatoes £5.00

v vea gfa dfa

Mixed Leaf Salad £5.00

v vea gfa dfa

with tomato and house dressing

Triple Cooked Chunky Chips £5.95

v gfa dfa

Selection of Green Vegetables £5.00

v vea gfa dfa

French Fries £5.00

v gfa dfa

- 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.

The Black Horse at Ireland, Nr Shefford, Bedfordshire, SG17 5QL • 01462 811398 • info@blackhorseireland.com • www.blackhorseireland.com

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Mains

Grilled Bavette Steak gf £29.95

short rib and Monterey jack macaroni, salad wedge, cob dressing, crispy onions, café de Paris butter

 *Malbec Potager du Sud, Languedoc, France*

Wild Mushroom Risotto v ve gfa dfa £18.95

toasted pine nuts, parmesan scraps, rocket cress

 *Montepulciano d'Abruzzo Riserva Tor del Colle '20/22 Abruzzo, Italy*


Darne of Wild Turbot gf dfa £39.50

shellfish bisque, parmentier potatoes, mussels, air dried cherry tomatoes, rock samphire, lemon oil

 *Tempranillo Rioja Blanco Azabache '23/24 Rioja, Spain*

Roasted Duck Breast df £30.95

duck croustillant, heritage beetroot, hazelnut, madeira jus

 *Pinot Noir Sensas '24/25 Languedoc, France*

Pan Roasted Sea Bass Fillet(s) gf *1 fillet* £21.95

gnocchi, blacken courgette, spiced tomato butter sauce, radicchio

2 fillets £29.95

 *Riesling Trocken Ruppertsberger, Pfalz, Germany*

Bang Bang Cauliflower v ve gf df £19.50

cashew mayonnaise, puffed black rice, king oyster mushroom, sauté shiitake mushroom, pickled shallot, herb oil

 *Riesling Trocken Ruppertsberger '24/25 Pfalz, Germany*

Homemade Chargrilled Burger gfa dfa £19.95

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 Paraíso Sur, Colchagua Valley, Chile (organic)*

'The Black Horse' Beer Battered Fish & Chips gf df £22.95

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*

From The Grill

Fresh meat from local farms and butchers cooked on the chargrill

10oz Sirloin Steak £37.95 • 10oz Ribeye Steak £37.95 • Pork Tomahawk £27.50

• Barnsley Lamb Chop £26.95 • Beer-Brined Chicken Breast £20.95

served with triple cooked chunky chips, home-smoked cherry tomatoes on the vine and rocket salad with ranch dressing gfa dfa

Choose a sauce or butter:

Chimichurri • Peppercorn Sauce • Black Garlic Butter • Café de Paris Butter

Fillet Steak & Chateaubriand can be pre-ordered 48hrs in advance, please ask for details

  - suggested wine or beer/cider pairing to compliment the dish

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