



Sunday Lunch Menu

Available from 12pm

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 **£7.95**
 • cold-pressed British rapeseed oil & balsamic
 • tzatziki • bademjan
 served with warm homemade rosemary
 & garlic focaccia
 🍷 Grenache Blanc La Loupe, Languedoc, France

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, France (organic)

Handpicked White Crab Tian **£10.95**
 pomme dauphine, micro salad, tomato oil
 🍷 Piquepoul Rosé Vignobles Foncalieu, France

Chicken Satay Skewers gf df *starter* **£9.95**
 peanut sauce, pickled *lighter main* **£19.50**
 cucumber salad
 🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany

White Balsamic Compressed **£9.75**
Watermelon v gf dfa
 feta cheese, avocado purée
 🍷 Prosecco Bortolotti Superiore DOCG
 Valdobbiadene Brut NV Italy

Gin Cured Salmon gfa df *starter* **£10.95**
 passion fruit, orange, *lighter main* **£21.50**
 red vein sorrel
 🍷 Sauvignon Blanc Wairau River, Marlborough,
 New Zealand

BBQ Glazed Pork Belly gf df *starter* **£9.50**
 pineapple salsa, bok choy, *lighter main* **£18.95**
 furikake, chilli
 🍷 Pinot Noir Sensas '24/25 Languedoc, France

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 gfa **£2.95**
 add cheese for 50p

Mains

Traditional Roast gfa dfa **£11.95**
 choose from roast beef, lamb, chicken
 or pork, served with all the trimmings

'Black Horse' Fish & Chips gfa dfa **£9.95**
 haddock fillet in crisp batter, garden
 peas, french fries

Tomato or Pesto Pasta dfa **£5.95**
 finished with parmesan

Homemade Beef Burger gfa dfa **£9.50**
 in a bun with lettuce, french fries
 add cheese for 50p

Butchers Sausages dfa **£8.95**
 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 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

Sunday Lunch Menu




Available from 12pm

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  Montepuliciano 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

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

Sides

Triple Cooked Chunky Chips £5.95
v gfa dfa

Roast Potatoes £5.00
v vea gfa dfa

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

Selection of Green Vegetables £5.00
v vea 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