



Wednesday 29th July 2026

Menu

Chef's Selection Of Canapés



When All Is Salad & Done gf df

crayfish cocktail salad, avocado puree, radish, herb oil

Thank You For The Moosic gf df

slow cooked beef brisket croquette, heritage tomato and red onion salad, spiced tomato dressing

Slipping Through My Florets v ve df

crispy cauliflower florets, Romanesco sauce, garlic aioli



I Still Have Faith In Ewe gf

roasted lamb rump, polenta cake, pea puree, grilled courgette, feta cheese, herb spilt lamb sauce dressing

I Had A Bream gf df

roast sea bream, rosti potato, celeriac, globe artichoke crisps, French bean and toasted hazelnut dressing

Voulez-Vegan v ve df

vegan feta and peperonata flat bread, broccoli, fennel and red onion salad



Honey, Honeycomb v ve gf df

elderflower and summer fruit jelly, honeycomb, raspberry sorbet, strawberry gel

Choco-Lay All Your Love On Me v gf

dark chocolate mousse, mango and red chilli salsa, meringue, toasted almonds

Take A Chance On Cheese v gfa

baked baron bigod custard, sweet chilli jam, focaccia croutes

£70pp

v - vegetarian ve - vegan gf - gluten free df - dairy free

vea/gfa/dfa - this dish can be adapted to vegan/gluten free/dairy free upon request



Before ordering please notify The Black Horse of any food or drink allergies/intolerances. A 12.5% gratuity will be added to your total bill which is distributed equally between all staff on duty.