



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 • beetroot hummus • lentil & cumin served with warm homemade 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 cream cheese 🍷 Chardonnay La Vigneau, Languedoc, France	£5.95

Starters & Lighter Mains

Fresh Soup Of The Day v vea gfa dfa warm locally sourced sourdough bread, whipped sea salt and herb butter		£8.50
Tandoori King Prawns gf df red lentil dhal, mint yogurt dressing, curry oil, coriander 🍷 Azal Vinho Verde AB Valley, Minho, Portugal	starter lighter main	£10.50 £20.50
Salt Baked Beetroot Bruschetta v vea gfa dfa O'de York cheese, local sourdough, walnut pesto 🍷 Piquepoul Rosé Vignobles Foncalieu, Languedoc, France	starter lighter main	£9.95 £19.50
Pulled Lamb gf df flour wrap, salsa verdi, pickled apple, pomegranate, parsley cress 🍷 Nero d'Avola Contrade Bellusa, Sicily, Italy (Organic)		£10.50
Crispy Calamari & White Bait gf df caramelised onion aioli, parsley cress 🍷 Chardonnay La Vigneau, Languedoc, France	starter lighter main	£9.95 £19.50
Slow Cooked Duck Terrine gfa dfa sour cherry chutney, local sourdough brioche 🍷 Pinot Noir Sensas, Languedoc, France	starter lighter main	£9.95 £19.50
Soy Glazed Maitake Mushroom v ve df blacken leek custard tartlet, coriander emulsion 🍷 Sauvignon Blanc, The Lookout Post, Colchagua Valley, Chile		£9.95

*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 and make it a proper meal?*

Sides

Buttered New Potatoes £5.00
v vea gfa dfa
Triple Cooked Chunky Chips £5.95
v gfa dfa
French Fries £5.00
v gfa dfa

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



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Mains

Roast Monkfish gf df		£29.95
Asian style seafood broth, crispy rice noodles, burnt lime 🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany		
Jerusalem Artichoke Risotto v vea dfa gf		£18.95
toasted hazelnut, Jerusalem artichoke crisps, parmesan flakes 🍷 Pinot Grigio Boira, Veneto, Italy (organic)		
12 Hour Cooked Beef Shin gf		£29.95
creamy mash potato, caramelised crushed carrot & swede, kale, rich red wine sauce 🍷 Montepulciano d'Abruzzo Riserva, Tor del Colle, Abruzzo, Italy		
Roast Pork Tenderloin gf		£27.95
pomme anna, maple roasted apple, garlic puree, oyster mushroom, cavolo nero, white wine sauce 🍷 Chardonnay La Vigneau Languedoc, France		
Roast Sea Bass gf	1 fillet	£21.95
polenta cake, celeriac, fennel, red pepper relish, herb oil	2 fillet	£29.95
🍷 Tempranillo Rioja Blanco Azabache, Rioja, Spain		
Butternut Squash Gnocchi v ve gf df		£18.95
spiced tomato sauce, sage, vegan parmesan flakes 🍷 Pinot Noir Sensas, Languedoc, France		
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		

From The Grill

Fresh meat from local farms and butchers cooked on the chargrill

Pork Tomahawk £28.50 • Barnsley Lamb Chop £27.95 • Beer-Brined Chicken Supreme £22.95

28-day Aged Hereford Beef:

10oz Sirloin Steak £39.95 • 10oz Ribeye Steak £39.95 • 8oz Bavette Steak £28.95

all 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



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