



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
• beetroot hummus • lentil & cumin
served with warm homemade 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

Crispy Calamari & White Bait gf df starter **£9.95**
caramelised onion aioli, lighter main **£19.50**
parsley cress
🍷 Chardonnay La Vigneau, France

Salt Baked Beetroot starter **£9.95**
Bruschetta v vea gfa dfa lighter main **£19.50**
O'de York cheese, local sourdough,
walnut pesto
🍷 Piquepoul Rosé Vignobles Foncalieu, France

Pulled Lamb gf df **£10.50**
flour wrap, salsa verdi, pickled apple,
pomegranate, parsley cress
🍷 Nero d'Avola Contrade Bellusa, Sicily, Italy

Tandoori King Prawns gf df starter **£10.50**
red lentil dhal, lighter main **£20.50**
mint yogurt dressing, curry oil,
coriander
🍷 Azal Vinho Verde AB Valley, Portugal

Slow Cooked Duck starter **£9.95**
Terrine gfa dfa lighter main **£19.50**
sour cherry chutney, local sourdough
brioche
🍷 Pinot Noir Sensas, Languedoc, France

Soy Glazed Maitake Mushroom v ve df **£9.95**
blacken leek custard tartlet, coriander
emulsion
🍷 Sauvignon Blanc, The Lookout Post, Chile

Children's Sunday Lunch

Suitable for 10 years and under.

Please note that some dishes from the main Sunday menu are also available in smaller 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

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

Butchers Sausages dfa **£8.95**
baked beans or peas, french fries

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

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

🍷🍺 - 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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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 **£22.95**
🍷 *Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy*

Roast Leg of Lamb gfa dfa **£21.95**
studded with garlic and rosemary
🍷 *Nero d'Avola Contrade Bellusa Organic, Sicily, Italy*

Roast Loin of Pork gfa dfa **£20.95**
crackling and apple sauce
🍷 *Henry Weston's Organic cider, Herefordshire, UK*

Trio of Above Meats gfa dfa **£24.95**
with suitable accompaniments
🍷 *Malbec Potager du Sud, Languedoc, France*

Roast Chicken Supreme gfa dfa **£20.95**
herb stuffing
🍷 *Pinot Noir Sensas, Languedoc, France*

'The Black Horse' Nut Roast v vea gfa dfa **£18.95**
🍷 *Cabernet Merlot Fleurs de Terre, Languedoc, France*

Additional Mains

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)*

Fresh Fish Of The Day gfa dfa **Price On The Day**
served with suitable accompaniments. Please ask your server for details of
today's catch!

'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*

Sides

Roast Potatoes £5.00

v vea gfa dfa

Triple Cooked Chunky Chips £5.95

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

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