

SAMPLE BLACK HORSE LUNCH MENU

WHILE YOU WAIT

Hummus and crostini £6

Bread and oils £6

Olives £4

STARTERS

Bread board, olive oil, balsamic vinegar £6

Soup of the day, sourdough £5

Charcuterie board, black olives, pickled courgette, charred sourdough, selection of cold cuts £9

Crispy Pork belly, chorizo and black pudding bonbon, apple puree and red wine jus £8

MAIN COURSE

Rump steak and smoked cheese, brioche, chimmichurri, rocket and parmesan salad, fries £12

Fish goujon ciabatta, tartar sauce, rocket and parmesan salad, fries £10

Ham hock and cheddar garlic toasted sandwich, mayonnaise, rocket and parmesan salad, fries £10

Wild mushroom risotto, served with parmesan cheese, and crispy sage £14

Catch of the day- crushed new potatoes, tenderstem broccoli, caper and lemon pan sauce £18

Sides

Chunky chips £4 (add truffle oil and parmesan £2)

Garlic, chilli, soy tenderstem broccoli £5

Rocket and parmesan salad £4

Sauces £2

Blue cheese, Peppercorn, Chimmichuri, Garlic butter

DESSERT

Winter berry crumble, vanilla ice cream £8

Ice cream/ sorbet £6

Warm Belgian chocolate brownie, Kelly's rum and raisin ice cream £8

Chefs famous sticky toffee pudding, toffee sauce vanilla ice cream £8

Chefs cheese board £12



All our food is prepared in our kitchen where nuts, gluten & other allergens are present - we can not guarantee our dishes will be free of traces of these products. If you have a food allergy, please let us know before ordering. Olives may contain stones, fish and meat may contain bones, game may contain shot & all dishes may contain items not mentioned in the menu description. Discretionary service charge of 10% added to all tables of 6 or more. All tips are shared equally between kitchen & front of house staff. Please inform a staff member of all dietary requirements.