

SAMPLE BLACK HORSE SUNDAY MENU

STARTERS

Hummus and crostini £6

White onion veloute, grilled sourdough £6

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

Smoked bacon wrapped pheasant with sweet potato puree and blackberry jus £9

Garlic king prawns with garlic and chilli butter emulsion served on sourdough £9

Roast fennel, orange and chilli burrata salad dressed with herb vinergarete £8

MAIN COURSE

Rare roast striploin of beef, roast potatoes, honey sautéed carrots and parsnips, tenderstem broccoli, Yorkshire pudding and jus £20

Pink rump of lamb, roast potatoes, honey sautéed carrots and parsnips, tenderstem broccoli, Yorkshire pudding and jus £20

Roast loin of pork, roast potatoes, honey sautéed carrots and parsnips, tenderstem broccoli, Yorkshire pudding and jus £16

Chicken supreme, creamy mushroom pappardelle
£18

Creamy cod supreme curry, basmati rice £20

Homemade burger with streaky bacon and smoked cheese on brioche bun with crispy skin on fries
£16

Sides £4

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

Garlic, chilli, soy tenderstem broccoli £5

Rocket and parmesan salad £4

Garlic bread £4 (add on cheese £1)

Extra Jus £3

DESSERT

Chocolate fondant with raspberry puree and vanilla ice cream £8

Lemon cheesecake, lemon drizzle, berry compote £8

Chefs favourite Sticky toffee pudding with toffee sauce and vanilla ice cream £8

Selection of cheeses with onion chutney £10

Warm chocolate brownie £8

Selection of ice creams £6

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.

