



## Sunday Lunch Menu

### Starters & Sharers

<b>Garlic &amp; Rosemary Camembert</b> , (Min 2 People, please allow 20 min cooking time) Focaccia bread, Bread Sticks, Chutney	£14.00
<b>Meat Platter Sharer</b> , (Min 2 People, please allow 20 min cooking time) Sausage Roll, Buttermilk Chicken Wings, Pate, Pickles, Blue Cheese Sauce, Black Horse Brown Sauce	£16.00
<b>Soup of The Day</b> Chefs Bread, Butter	£6.00
<b>Prawn Salad</b> Baby Gem, Cucumber, Marie Rose	£7.00
<b>Chicken Liver Pate</b> Brioche Toast, Chutney, Pickled Shallots	£6.50
<b>Cauliflower &amp; Cashew Nut Tart (vegan)</b> Curry Oil, Curried Potato & Spinach Salad	£7.00
<b>Wild Mushroom, Red Wine &amp; Tarragon Risotto</b> Parmesan Tuille	£7.00

### Mains

#### Sunday Roast;

<b>Beef, Lamb, Or Chicken Breast with Stuffing</b> Broccoli, Chantenay Carrots, Braised Cabbage, Roast Potatoes Yorkshire Pudding	£14.50
<b>Nut Roast (v)</b> Broccoli, Chantenay Carrots, Braised Cabbage, Roast Potatoes, Yorkshire Pudding	£12.50
<b>Fish and Chips</b> Kentish Beer Batter, Mushy Peas	£13.00
<b>Slow Braised Pork Belly</b> Sage & Apple Crust, Black Pudding Mash, Carrot Puree, Sage Jus	£17.00
<b>Roast Herb Crusted Celeriac (vegan)</b> Wild Mushroom, Pickled Baby Vegetables, Tomato Coulis	£14.00
<b>Whole Tail Scampi</b> Skin on Chips, Garden Peas	£11.00
<b>Fillet of Beef Bordelaise</b> Dauphinoise Potato, Sauté Spinach, Parsnip Crisps	£27.00

*Please ask your Server should you have any specific dietary requirements or need allergen information  
Some dishes may contain nuts or traces of nut oil please see server if you have any  
special dietary requirements, many dishes can be made gluten free if required. Please note:  
A 10% service charge will be added to the bill for Parties of 8 or more.*

## Black Horse Grill

All The Dishes Below Are Served with Skin on Chips and 1 Side

<b>Black Horse Burger</b>	£15.00
Cheese, Bacon, Lettuce, Tomato, Onion, Gherkin,	
<b>Smoke House Burger</b>	£16.00
Smoked Apple wood, Smoked Onion, Bacon, Smoked Garlic Mayo,	
<b>Thai Sweet Potato and Chickpea Burger (Vegan)</b>	£14.00
Asian Vegetable & Peanut Slaw, Mango Salsa	
<b>Halloumi &amp; Mushroom Burger</b>	£15.00
Spiced Tomato Chutney	
<b>8oz Sirloin Steak</b>	£19.00
Peppercorn or Béarnaise Sauce	
<b>10oz Rib eye Steak</b>	£22.00
Peppercorn or Béarnaise Sauce	
<b>7oz Fillet Steak</b>	£26.00
Peppercorn or Béarnaise Sauce	

### Sides

Flat Mushroom and Tomato	Beer Battered Onion rings
Macaroni Cheese	Garlic Bread
Red Cabbage House Slaw	Halloumi
Dressed Mixed Salad	Tender stem and Baby Carrots

All Sides Available at £3.50

### Desserts

<b>Black Horse Cheese Board – Ask your Server for today's Cheeses</b>	£10.00
Biscuits, Grapes, Celery, Chutney	
<b>Apple, Date &amp; Pecan Crumble</b>	£7.00
Crème Anglaise or Ice Cream	
<b>Dark Chocolate Fondant</b>	£7.50
Oat Biscuit Crumb, White Chocolate Ice Cream	
<b>Chocolate Brownie Sundae</b>	£7.00
Salted Caramel, Oat Biscuit	
<b>Pear &amp; Saffron Custard Tart</b>	£7.00
Apple Gel, Apple Crisps	
<b>Sticky Toffee Pudding</b>	£7.00
Butterscotch Sauce, Vanilla Ice Cream, Ginger Snap Biscuits	
<b>Lime &amp; Almond Cake (vegan, gluten free)</b>	£7.00
Blackberry Compote, Vanilla Tuille	
<b>Selection of Ice Cream &amp; Sorbets</b>	£6.00
Vanilla, Chocolate, Strawberry, Honeycomb, Lemon, Raspberry	

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