



The Black Horse Lunch Menu



WHILE YOU WAIT

HOMEMADE BREADS £7
Garlic butter, olive oil and balsamic (v)

TO BEGIN

SOUP OF THE DAY £6
Sourdough

CAJUN SPICED SQUID £8
Cilantro & garlic mayonnaise

TENDER LAMB KIDNEYS £9
sourdough, mushroom tapenade and soft mustard sauce

COTSWOLD TERRINE £9
Red onion compote

CARAMELISED RED ONION & BEETROOT TART £9
Goats cheese and horseradish mousse, wild rocket

PAN SEARED SCALLOPS £11
Pea puree, parma ham, white pudding

SANDWICHES AND SHARERS

MINUTE STEAK SANDWICH £12
Tomato compote, gem lettuce, ciabatta, fries

ROASTED PORK FAJITAS £10
Red, onion and tomato salsa, fries

SPICY AVOCADO AND TOMATO £10
Gem lettuce, sweet chilli mayonnaise, ciabatta, fries

CAJUN CHICKEN AND BACON £10
Tomato, roquette, boiled egg, ciabatta, fries

PLOUGHMANS LUNCH £16
Parma ham, boiled egg, pickles, salami, poached pear, homemade chutney, gloucester cheddar

TO FOLLOW

CAESAR SALAD £15
Gem lettuce, caesar dressing, anchovies, croutons, bacon

Cajun chicken
Tiger prawn £16

SALMON FISH CAKE £16
Couscous crusted, poached egg, spinach, crab hollandaise

CHEESE AND WATERCRESS SALAD £16
Pear, mangetout and orange dressing

RUMP/RIBEYE £18/
25
Field mushrooms, vine tomato, triple cooked chips

BLACK HORSE BURGER £16
Pulled pork, charcoal bun, harissa mayonnaise, fries & house salad.

HADDOCK & CHIPS £15
Triple cooked chips, crushed minted peas, tartar sauce

Vegetarian

TAGLIATELLE £15
Broad beans, peas, goats cheese, sun-dried tomato and parsley

CHARGRILLED AUBERGINE STEAK £15
Chickpeas madras, cheese beignet, crushed hazelnut, raita

POLENTA CAKE £15
Sweetcorn, avocado, red pepper salsa, lemon and tahini dip

TO FINISH

STICKY TOFFEE PUDDING £8
Vanilla ice cream, rum caramel sauce

VANILLA CREME BRULEE £8
Raspberries, shortbread

BANANA PARFAIT £8
Praline, black forest compote

ICE CREAM/SORBET £6
Selection of Ice cream and sorbets

CHEF'S CHEESE BOARD £10
Selection of British cheeses, house chutney, crackers, apple & celery

CHOCOLATE GANACHE £8
Raspberry gel, raspberry sorbet, white soil

Sides

TRIPLE COOKED CHIPS £4

HOUSE SALAD £4

PANACHE OF VEGETABLES £4

GARLIC BREAD £4

ONION RINGS £4

FRENCH FRIES £3

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, all dishes may contain items not mentioned in the menu description. Discretionary service charge of 10% added to tables of 5 or more. All tips are shared equally between kitchen & front of house staff.



The Black Horse Menu



WHILE YOU WAIT

HOMEMADE BREADS

Garlic butter, olive oil and balsamic (v)

£7

TO BEGIN

SOUP OF THE DAY

Sourdough

£6

CAJUN SPICED SQUID

Cilantro & garlic mayonnaise

£8

TENDER LAMB KIDNEYS

sourdough, mushroom tapenade and soft mustard sauce

£9

COTSWOLD TERRINE

Bitter red wine and onion compote, toasted brioche

£9

CARAMELISED RED ONION & BEETROOT TART

Goats cheese and horseradish mousse wild rocket

£9

PAN SEARED SCALLOPS

Pea puree, parma ham, white pudding

£11

TO FOLLOW

TREACLE CURED PORK BELLY

Butternut squash & celeriac gratin, Savoy cabbage, apple puree, port jus

£19

STANDLAKE COTSWOLD

BRAISED LAMB

pea puree, sweet potato fondant, baby beets, rosemary jus

£22

COD LOIN

Spicy crab cake, cauliflower bavoires, wilted leeks, bisque

£19

CORNFED CHICKEN SUPREME

Heritage carrot, chorizo, creamed corn and shoestring potato

£17

RUMP/RIBEYE

Field mushrooms, stuffed tomato, tripple cooked chips

£17 /
24

BLACK HORSE BURGER

Charcoal bun, pulled pork, harissa mayonnaise, fries & house salad.

£16

HADDOCK & CHIPS

Triple cooked chips, crushed minted peas, tartar sauce

£15

SAUCES

Peppercorn/garlic butter/red pepper and tomato/ blue cheese/tartare/harissa
£1.50

Vegetarian / Vegan

CHARGRILLED AUBERGINE STEAK

Chickpea madras, cheese beignet, crushed hazelnut, raita

£15

POLENTA CAKE

Sweetcorn, avocado, red pepper salsa, lemon and tahini dip

£15

TAGLIATELLE

Broad bean, peas, goats cheese, sun-dried tomato and parsley sauce

£15

TO FINISH

STICKY TOFFEE PUDDING

Vanilla ice cream, rum caramel sauce

£8

VANILLA CREME BRULEE

Raspberries, shortbread

£8

BANANA PARFAIT

Praline, black forest compote

£8

ICE CREAM/SORBET

Selection of Ice cream and sorbets

£6

CHEF'S CHEESE BOARD

Selection of British cheeses, house chutney, crackers, apple & celery

£10

CHOCOLATE GANACHE

Raspberry gel, raspberry sorbet, white soil

£8

Sides

TRIPLE COOKED CHIPS

£4

HOUSE SALAD

£4

PANACHE OF VEGETABLES

£4

GARLIC BREAD

£4

CAULIFLOWER CHEESE

£4

ONION RINGS

£3

FRENCH FRIES

£3

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The
Black
Horse

The Black Horse Sunday Menu



The
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Horse

TO BEGIN

SOUP OF THE DAY Sourdough	£6
CAJUN SPICED SQUID cilantro & garlic mayonaise	£8
COTSWOLD TERRINE Bitter red wine and onion compote, toasted brioche	£9
GARLIC TIGER PRAWNS Red pepper, crayfish beignet	£9
TENDER LAMB KIDNEYS sourdough, mushroom tapenade and soft mustard sauce	£9
SPICED GAZPACHO rocket pesto, mozzarella toast	£6
CARAMELISED RED ONION & BEETROOT TART Goats cheese and horseradish mousse wild rocket	£9

TO FOLLOW

HADDOCK & CHIPS Tripple cooked chips, crushed minted peas, tartar sauce	£15
SALMON FISHCAKES Couscous crusted, poached egg, spinach, crab hollandaise	£16
ROPE MUSSELS Chorizo, cider broth & homemade bread	£16
ROAST SIRLOIN OF BEEF Served with roast potatoes, honey roasted parsnips, cauliflower cheese, spring vegetables, Yorkshire pudding & jus	£18
ROAST LEG OF LAMB Served with roast potatoes, honey roasted parsnips, cauliflower cheese, spring vegetables, Yorkshire pudding & jus	£16
ROAST PORK LOIN Served with roast potatoes, honey roasted parsnips, cauliflower cheese, spring vegetables, Yorkshire pudding & jus	£16

Vegetarian / Vegan

POLENTA CAKE Sweetcorn, avocado, red pepper salsa, lemon and tahini dip	£15
TAGLIATELLI Broad beans, peas, goats cheese, sun-dried tomato and parsley	£15

TO FINISH

STICKY TOFFEE PUDDING Vanilla ice cream, rum caramel sauce	£8
VANILLA CREME BRULEE Raspberries, shortbread	£8
BANANA PARFAIT Praline, black forest compote	£8
ICE CREAM/SORBET Selection of Ice cream and sorbets	£6
CHEF'S CHEESE BOARD Selection of British cheeses, house chutney, crackers, apple & celery	£10
CHOCOLATE GANACHE Raspberry gel, raspberry sorbet, white soil	£8
APPLE & RHUBARB CRUMBLE Vanilla ice cream	£8

Sides

TRIPLE COOKED CHIPS	£4
HOUSE SALAD	£4
PANACHE OF SPRING VEGETABLES	£4
GARLIC BREAD	£4
FRENCH FRIES	£3
CAULIFLOWER CHEESE	£4

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The
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THE KIDS MENU

Mains

Burger & Fries. £7

Penne Pasta with Tomato Sauce. £6

Fish & Chips. £7

Kids Spring Salad. £5

Sunday only: kids roast (lamb, pork or
beef) with all trimmings. £8

