



BLACK HORSE  
BRENT PELHAM

**SUNDAY MENU**

**NIBBLES**

**Bread and olives (v)**

Charred focaccia, olive oil and balsamic, chef's homemade butter baked Sicilian olives and feta (suitable to share) **8**

**Baked Sicilian olives (gf)**

Sundried tomatoes, and feta **5**

**Cajun spiced whitebait**

Lime and ginger aioli, fresh lemon **6**

**Blackened Padron peppers (vg)**

Smoked Maldon sea salt and lemon **4.5**

**Home spiced vegetable crisps (vg) 3.5**

**STARTERS**

**Crispy baby octopus (gf)**

Chilli, spring onion and watercress salad, spicy tomato and coriander jam **8**

**Crispy Asian beef (gf)**

Chilled Asian vermicelli noodle salad, coriander, chilli and lime **9**

**Baked Camembert board (v, gf available)**

Caramelised onion chutney, cornichons and courgettes, charred focaccia (suitable to share) **14.5**

**Harissa and citrus halloumi (gf)**

Wild rocket and red cabbage salad, raisins, dill, honey and apple **8**

**Spiced Persian orzo salad (vg)**

Fresh pomegranate, charred apricot, toasted pistachio, feta **8**

Add king prawns **4**

**MAINS**

**Prime British sirloin of beef, dry aged 24**

**18 hour slow roasted pulled pork ballotine 21**

**Half corn fed Hertford House roast chicken 22**

**Chef's vegetarian wellington (v) 16**

All roasts are served with roast potatoes, roast carrots, honey glazed parsnips, seasonal greens, Yorkshire pudding and red wine gravy

Add Cauliflower cheese **4**

**6oz Coal fired prime beef burger**

Toasted brioche, smoked mozzarella, spicy tomato jam, saffron aioli, baby gem, thin cut fries and onion ring **17**

**Harissa halloumi burger (v, gf available)**

Beef tomato, gem lettuce, caramelised onion chutney, coleslaw and skin on fries (v) **14.5**

**Crispy beer-battered haddock (gf)**

Pea aioli, homemade tartar sauce, burnt lemon, hand cut chips **17.5**

**Spiced Persian orzo and butternut salad (vg)**

Fresh pomegranate, charred apricots, toasted pistachio, dressed summer leaves **15**

Add king prawns **6**

**If eating in the garden please note your table number and order and pre-pay at the bar**

(v) vegetarian (vg) vegan (gf) gluten free

Allergies and intolerances, please speak to our staff about the ingredients in your meal, when making your order

A 10% discretionary service charge will be added to your bill which is shared between the entire front and back of house team