



BLACK HORSE
BRENT PELHAM

LUNCH

Winter Menu

SMALL PLATES

Soup of the Day 9.50
Homemade, with warm croutons, herb oil, crusty bread & butter

Chef's Warm Scotch Egg 9.50
Handmade with black pudding, mustard mayonnaise & dressed rocket

Blackened Padrón Peppers 5.50
Flame-charred, finished with Maldon sea salt & a wedge of lemon

Baked Sicilian Olives 5.50
Warm olives baked with sun-dried tomatoes & sweet Roquito peppers

Sticky Pork Belly Bites 8.95
Slow-cooked pork belly in an Asian glaze, dressed salad & spring onion

Crispy Whitebait 7.50
Golden fried whitebait, dressed salad, lemon & tartare sauce

Breaded Scampi 7.50
French dressed salad, lemon & tartare sauce

Buttermilk Chicken Wings 9.50
Four double-jointed wings, buttermilk-crisp or plain roasted, tossed in BBQ or hot sauce, with garlic mayonnaise & French dressed salad

Harissa Halloumi Fries 8.50
Crispy halloumi sticks with sweet chilli sauce

Pulled Beef Croquettes 8.00
Horseradish mayonnaise & dressed rocket

Smoked Haddock Fishcake 9.00
Mixed dressed salad, lemon & sweet chilli sauce

To Share

Baked Camembert 15.50
Rosemary, garlic, onion chutney & toasted ciabatta

SIDES

Chunky Chips 5.00

Skin-On Fries 5.00

Sweet Potato Fries 4.50

Truffle & Parmesan Fries 5.50

House Salad 4.50

Rocket, Parmesan & Balsamic 5.00

Dirty Fries 9.50
Melted cheese, crispy bacon, spring onion & BBQ aioli

SANDWICHES

On toasted ciabatta or crusty white bread, served with skin-on fries & dressed salad

Bacon, Avocado & Egg 13.95
Crispy bacon, fried egg, smashed avocado & rocket

Roast Aberdeen Angus Sirloin 15.00
Prime roast Black Aberdeen Angus beef, horseradish, dressed leaves & dill pickles

Lincolnshire Sausage 13.95
Onion chutney & French dressed leaves. Vegetarian sausage available

Crispy Harissa Halloumi 13.95
Spiced mango chutney, baby gem & cucumber

Beer-Battered Fish 13.95
Tartare sauce, pea aioli & baby gem

Brie & Cranberry 13.95
Warm brie, cranberry sauce & rocket

Gammon Ham & Cheese 13.95
Honey-glazed gammon, melted Cheddar, wholegrain mustard & rocket

MAINS

Traditional Beef Stew 19.00
Slow-cooked British beef & root vegetables, creamy mash & warm crusty bread

Honey-Glazed Gammon, Egg & Chips 16.95
Two fried eggs & hand-cut chips

Sausage-Stuffed Yorkshire Pudding 18.50
Cumberland sausages, buttery mash, seasonal greens & gravy. Vegetarian sausage available

Bavette Steak 19.50
French fries, dressed rocket & homemade chimichurri

Crispy Beer-Battered Fish & Chips 19.00
Pea aioli, homemade tartare sauce, charred lemon & hand-cut chips

6oz Coal-Fired Prime Beef Burger 18.95
Toasted brioche, Monterey Jack, baby gem, beef tomato, dill pickles, burger sauce & chilli jam, with skin-on fries & onion ring

Buttermilk Chicken Burger 18.50
Toasted brioche, baby gem, beef tomato & garlic mayonnaise, with skin-on fries & onion ring

Harissa Halloumi Burger (v) 18.00
Toasted brioche, baby gem, beef tomato & chilli jam, with skin-on fries & battered onion ring

(v) vegetarian

Please tell us about any allergies or intolerances before ordering. Our kitchen handles allergens, so we cannot guarantee any dish is free from traces.

A discretionary 10% service charge is added to all tables.