



BLACK HORSE
BRENT PELHAM

LUNCH MENU

Wednesday – Friday, 1200 – 1400

Saturday, 1200 - 1500

SANDWICHES

Available on ciabatta

Toasted English mature cheddar and caramelized onion chutney (v) 9

Beer battered fish goujons and homemade Tartar 10

Smoked streaky bacon, charred Camembert and homemade cranberry sauce 10.5

Honey glazed gammon and wholegrain mustard 9.5

Cumberland sausage and onion marmalade 9.5

Breakfast ciabatta, egg, sausage and bacon 10.5

Prime roast sirloin of beef, watercress and mustard 10.5

All served with skin on fries and French dressed Summer salad

Upgrade to sweet potato fries or triple cooked chips £1 extra

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

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

Classic bangers and mash

Sautéed summer greens, rich onion gravy, crispy shallots, fine herbs 17.5

Crispy beer-battered haddock (gf)

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

Homemade spinach and ricotta ravioli (v)

Spinach, pea and mint purée, toasted pine nuts, crispy rocket and herb salad, citrus herb cream 16

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