



BLACK HORSE
BRENT PELHAM

Lunch Menu

Warmed Ciabatta

Cumberland sausage, onion marmalade 9.5

Beer battered fish, homemade Tartar 10

Smoked streaky bacon, charred Camembert, homemade cranberry sauce 10.5

Breakfast ciabatta, egg, sausage & bacon 10.5

Prime roast sirloin of beef, watercress and mustard 10.5

All served with skin on fries & dressed salad

Upgrade to hand cut chips 1

Starters

Harissa & citrus halloumi (gf) 8

Wild rocket and red cabbage salad, raisins, dill, honey & apple

Smoked red pepper risotto (vg, v, gf) 8.5

Baked Sicily olives, toasted pine nuts & crispy rocket

Crispy baby octopus (gf) 9

Ginger & sweet chili jam, fresh chilli, cucumber & coriander salad, lime

Crispy Asian beef (gf) 9.5

Chilled Asian vermicelli noodle salad, coriander, chilli & lime

Crispy soy & honey belly pork (gf available) 10

Apple Gel, black pudding crumb, apple & dill slaw

Baked camembert board (v, gf available) 14.75

Homemade apple & thyme jam, toasted focaccia, spiced apples (suitable to share)

Mains

Harissa halloumi burger (v, gf available) 15

Beef tomato, gem lettuce, caramelised onion chutney, coleslaw & skin on fries (v)

Spinach & ricotta ravioli (v) 17

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

6oz coal fired prime beef burger (gf available) 18

Toasted brioche bun, smoked mozzarella, baby gem, beef tomato, classic burger sauce, smoked chilli jam, skin on fries & onion ring

Crispy beer-battered haddock (gf) 18

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

Beef bourguignon (gf) 23

Pomme puree, charred carrots, crispy shallots, fresh herbs

(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