



BLACK HORSE

ESTABLISHED 1893

3 COURSE SET MENU

3 course **£30**

2 course **£24**

STARTERS

Mixed mushroom, truffle and herb risotto (vg)

Prosciutto, fig, mozzarella, rocket

Smoked salmon, fennel and celeriac

MAINS

Fillet of cod, sauteed potatoes, grain mustard sauce.

Roast aubergines, artichokes and smoked peppers,
olive dressing (vg)

Half roast corn fed chicken, watercress, ailo, fries

DESSERTS

Westcombe Cheddar cheese, chutney, biscuits (v)

Vegan chocolate mousse, honeycomb, pistachios (vg)

Sticky toffee sundae, berries, caramel sauce (v)

v = vegetarian vg = vegan

Please let us know if you require information on any of the ingredients we use.



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NIBBLES MENU

£20 per board - 10 of the same item

Select a maximum of 8 choices that tickle your fancy

Beef sliders, cheese, gherkins

Mini fish and chips, tartare sauce

Mushroom and parmesan arancini,
truffle mayonnaise (v)

House made sausage rolls

Vegan slider, avocado salsa (vg)

Ham hock and cheddar croquettes

Pigs in blankets corn dogs, ranch sauce

Beetroot hummus, mint, dukkah and pitta bread (vg)

Buffalo cauliflower, hot sauce (vg)

Smoked salmon and cream cheese crisp breads

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BUFFET MENU

£25 per person

A shared selection of all the below - minimum order 10 people

Antipasti - prosciutto, salami, bresaola,
mozzarella, artichokes, olives

Warm salad of pearl barley, cauliflower,
squash, herbs, pomegranate,
vegan yoghurt dressing (vg)

Slow cooked corn fed chicken, button onions,
white wine and tarragon

Pilaff rice (vg)

Watercress and green leaf salad (vg)

Cheese and biscuits (v)

Seasonal fruit salad (vg)

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