

A La Carte Menu

Served Monday - Saturday
12 Noon - 9pm

Starters

Chicken Liver Pâté,
Onion Jam and Toast
£9 GFO

Soup of the Day,
Crusty Bread
£9 GFO

Breaded Brie Wedges,
Redcurrant Jelly £9 V GFO

Black Horse Fried Chicken,
Peanut Satay Sauce, Confit Chilli
£9

Caramelised Onion Hummus,
Roasted Garlic Flat Bread
£9 VE GFO

Salt & Pepper Squid,
Honey & Sweet Chilli Dressing,
Lemon Mayo £9

**Beetroot & Cream Cheese
Terrine,**
Rocket, Walnut & Tomato Salad,
Crustini £9 GFO

Mains Courses

Beef Bouginion Steamed Suet Pudding,
Garlic Roasted New Potatoes, Seasonal Vegetables
and Gravy £23.50 GF

Pan Seared Cod Loin,
Warmed Parsnip Puree, Bombay Potatoes,
Caper & Raisin Dressing £24 GF DF

Slow Roasted Lamb Breast,
Caramelised Onion Mash, Tenderstem Broccoli,
Red Wine Reduction £25 GF DFO

Black Horse Fried Chicken Burger,
Chipotle Mayo, Cheese & Bacon , Brioche Bun
served with Potato Wedges £20 GFO

Fish & Chips,
Freshly Battered Haddock Fillet,
served with homemade Pea Purée,
Chunky Tartar Sauce and Hand Cut Chips £20 GFO

Winter Ratatouille,
Baked Gnocchi, Whipped Goats Cheese,
Vegetarian Parmesan Crumble,
Garlic & Herb Bread. £20 V

Tomato and Aubergine Curry,
Turmeric Savoury Rice, Garlic Naan Bread £19 VE,GFO
Add Chicken or Prawns £5

From the Chargrill

Prime British 6oz Beef Burger,
Brioche Bun, Cheddar or Mexican Cheese, Bacon,
Served with Skinny fries
£20 GFO

10oz Gammon Steak,
2 Free Range Eggs, Hand Cut Chips,
and Pineapple Chutney
£20 GFO

Matured British 10oz Sirloin Steak,
Grilled Tomato, Slow Roast Field Mushroom, Hand Cut Parmesan Chips, Rocket Salad £28 GFO
Add Peppercorn or Stilton Sauce £4
Add a side of Onion Rings £4

V - Vegetarian VE - Vegan VEO - Vegan Options GF - Gluten Free GFO - Gluten Free Option DFO - Dairy Free Option

We sadly cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. We thank you for your understanding.
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Black Horse Pub Classics



Ham, Egg & Chips,

*Slices of Homemade Honey Roasted Ham topped with
2 Free Range Fried Eggs
and Hand Cut Chips*

£19 GFO

Sausages and Mash,

*A trio of Lincolnshire finest with Honey Glazed
Vegetables, Buttery Mash Potato and a rich Onion Gravy*

£19 GFO

Scampi and Chips,

*Breaded Whole tail Scampi with
Garden Peas, Chunky Tartar
Sauce and Hand Cut Chips*

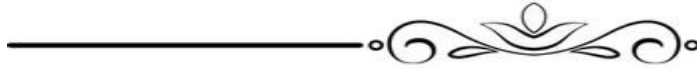
£19

Battered King Prawns,

*Served with Rocket Salad,
Lemon Mayonnaise, Sweet Chilli
Sauce and Hand Cut Chips*

£19 GFO

Sides ~ £4.00



Hand Cut Chips

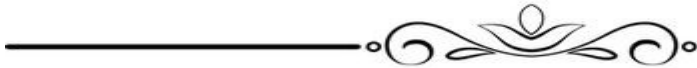
Skinny Fries

Onion Rings

Buttered Mixed Vegetables

Side Salad

Black Horse Ciabattas ~ £12.50



*Served Monday - Saturday
12 Noon - 6pm*

Brie and Bacon,

*Grilled Bacon & Brie,
Red Currant Jelly and Rocket* GFO

Tex Mex Pulled Jackfruit,

BBQ Glaze and House Pickle,
VE GFO

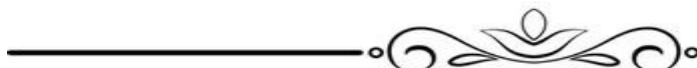
Black Horse Fried Chicken,

Crispy Bacon, Cheddar Cheese, Garlic Mayonnaise

Battered Fish Fingers,

Tartar Sauce, Baby Gem Lettuce GFO

Children's Menu



Served Monday - Sunday

Starters ~ £5

Hummus, Vegetable Sticks V VE GF

Cup of Soup, Ask for today's Soup, with Bread GFO

Black Horse Fried Chicken, BBQ Sauce

Mains ~ £9

Battered Fish GFO **Chicken Nuggets**

Pork Sausage VEO **Cheeseburger** GFO **Scampi**

All Served with a Choice of Baked Beans, Peas or Vegetables and Mashed Potato or Chips

Desserts ~ £6

Chocolate Chip Cookie Sandwich,

Vanilla Ice Cream & Chocolate Sauce

Sundae of the Day GFO, Please ask your Server for today's Flavour

2 Scoops of Ice Cream,

Drizzled with Chocolate or Caramel Sauce GFO VEO

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VEO - Vegan Options GF - Gluten Free GFO - Gluten Free Option

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Desserts



Vegan Tiramisu,
*Layers of Sponge, Coffee Liqueur
topped with Tia-Maria Cream*
£9 VE

Treacle Sponge,
Hot Custard and Seasonal Berries
£9 V

Lemon Tart,
Mixed Berry Coulis, Raspberry Sorbet
£9 V GF

Sticky Toffee Pudding,
Butterscotch Sauce with Vanilla Ice Cream
£9 V

Biscoff Cheesecake,
White Chocolate Crunch, Toffee Sauce with Vanilla Ice Cream
£9 VE

Selection of Ice Creams and Sorbets

£4.00 Per Scoop GFO VEO

Affogato, *Vanilla Ice Cream with Espresso Coffee*
£9 GFO VEO

Selection of Local Cheeses, *Lincolnshire Poacher, Shropshire Blue, Tunworth,*

Biscuits & Homemade Chutney **£12** GFO V

Add a Glass of Port **£4.50**

To Finish



Hot Beverages ~ £4.00

English Breakfast Tea
Earl Grey
Chamomile
Red Berries
Peppermint
Green

Americano
Cappuccino
Latte
Macchiato
Flat White
Espresso
Hot Chocolate

Liqueur Coffees ~ £6.50

Calypso - Tia Maria
Gaelic - Drambuie
Brandy - Three Barrells
Seville - Cointreau
Irish - Jamesons

Last Tipple

Port - £4.50
Sherry - £4.50
Monbazillac - £6.95

All Coffees are available as Decaffeinated

Add a flavoured syrup for an extra £1

Salted Caramel, Vanilla,
Pumpkin Spice

SUNDAY LUNCH MENU

Starters

Chicken Liver Pâté,
Onion Jam and Toast
£9 GFO

Soup of the Day,
Crusty Bread
£9 GFO

Breaded Brie Wedges,
Redcurrant Jelly **£9** V GFO

Black Horse Fried Chicken,
Peanut Satay Sauce, Confit Chilli
£9

Caramelised Onion Hummus,
Roasted Garlic Flat Bread
£9 VE GFO

Salt & Pepper Squid,
Honey & Sweet Chilli Dressing, Lemon Mayo
£9

**Beetroot & Cream Cheese
Terrine,**
*Rocket, Walnut & Tomato Salad,
Crostinini* **£9** GFO

Roasts

All Roasts Are Served with Rosemary Roasted Potatoes, Fresh Roasted Vegetables, Cauliflower Cheese, Red Cabbage, Gravy & Yorkshire Pudding. GFO *Add Pigs in Blankets* **£4**

Sirloin of Beef ~ £21

Roast Loin of Pork ~ £19

Leg of Lamb ~ £21

Vegan Sausages ~ £18

Children's Roast ~ £13

Mains Courses

Prime British Beef Burger,
Brioche Bun, Cheddar or Mexican Cheese, Bacon,
served with Skinny fries **£20** GFO
Add a side of Onion Rings **£4** GFO

Winter Ratatouille,
Baked Gnocchi, Whipped Goats Cheese,
Vegetarian Parmesan Crumble,
Garlic & Herb Bread. **£20** V

Fish & Chips,
Freshly Battered Haddock Fillet,
served with homemade Pea Purée,
Chunky Tartar Sauce and Hand Cut Chips **£20** GFO

Battered King Prawns,
Served with Rocket Salad,
Lemon Mayonnaise, Sweet Chilli Sauce and
Hand Cut Chips **£19** GFO

Sides ~ £4

Hand Cut Chips/Skinny Chips Apple and Red Wine Braised Red Cabbage/ House Salad, Light Mustard Dressing

Desserts

Vegan Tiramisu,
Layers of Sponge, Coffee Liqueur
topped with Tia-Maria Cream
£9 VE

Treacle Sponge,
Hot Custard and Seasonal Berries
£9 V

Lemon Tart,
Mixed Berry Coulis, Raspberry Sorbet
£9 V GF

Sticky Toffee Pudding,
Butterscotch Sauce with Vanilla Ice Cream
£9 V

Biscoff Cheesecake,
White Chocolate Crunch, Toffee Sauce with Vanilla Ice Cream
£9 VE

Affogato, Vanilla Ice Cream with Espresso Coffee **£9** GFO VEO

Selection of Local Cheeses, Lincolnshire Poacher, Shropshire Blue, Tunworth, Biscuits & Homemade Chutney **£12** GFO V

Add a Glass of Port **£4.50**

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DRINKS MENU

Draught

San Miguel	£5.70	Aspalls	£5.70	Guinness	£6.50
Peroni	£6.50	Ice Breaker	£5.70	Greene King IPA	£5.50
Becks	£5.60	Fool's Nook	£5.50	Triple B	£5.50
Flint Eye	£5.50	Level Head	£5.50		

Bottled Beers and Ciders

Corona	£5.00	Kopperberg Strawberry & Lime	£6.00
Budweiser	£5.00	Kopperberg Mixed Fruits	£6.00
Peroni Gluten Free	£5.00		

0% & Low Alcohol

San Miguel 0%	£4.80	Nozeco Prosecco 0% (125ml)	£4.95
Heinekin 0%	£4.90	Nozeco Prosecco 0% (Bt)	£18.00
Old Speckled Hen 0.5%	£5.00	Sauvignon Blanc 0% (175ml)	£4.95
Guinness 0%	£5.00	Sauvignon Blanc 0% (Bt)	£18.00
Thatchers 0%	£5.00	Gordon Gin 0%	£4.20

Soft Drinks

Belvoir Raspberry Lemonade	£4.00	Orange Juice	£3.50
Belvoir Elderflower Presse	£4.00	Apple Juice	£3.50
Ginger Beer	£4.00	Pineapple Juice	£3.20
Appletiser	£4.00	Cranberry Juice	£3.20
Apple & Mango J20	£4.00	Tomato Juice	£3.20
Apple & Raspberry J20	£4.00	Mineral Water - Small	£3.00
Orange & Passionfruit J20	£4.00	Mineral Water - Large	£5.00
Coke (Diet & Zero available)	£4.00		
Lemonade	£4.00		

House Gins

Edinburgh -Rhubarb & Ginger	£4.40
- Raspberry	
Beefeater - Strawberry	£4.40
- Blood Orange	
Gordons - White Peach	£4.40
- Tropical Passionfruit	
- Original	£4.40

Premium Gins

Hendricks	£4.80
Bombay	£4.80
Tanqueray	£4.80

Mixers - £3.20

Fevertree Tonic - Premium, Mediterranean, Elderflower Britvic Slimline Tonic Ginger ale