Homemade Soup of the Day	£3.95 <b>V</b>
Served with homemade bread and butter	
Smooth Chicken Liver and Madeira pate	$\pounds 4.25$
Made to our own recipe and served with toasted bread and onion confit	
Baked Somerset Brie Wrapped in Filo Pastry	£4.95 <b>V</b>
On tomato and red onion salad finished with balsamic and fresh basil	
Pan Fried Garlic Mushrooms	$\pounds 4.95$
Finished with cream and served on toasted homemade bread	
Classic Prawn Cocktail	£4.95
Served simply on a bed of lettuce and topped with our own cocktail sauce accompani with homemade bread	led
Chicken and Bacon Salad	£4.95
Served on a bed of baby gem lettuce	21.00
Moules Mariniere	£5.95 / 8.95
Mussels in the shell, cooked in white wine, onion and garlic finished with cream, seri	
with home-made bread and butter	
Main Course	S
Avionii Coundo	
Honey Roasted Ham and Eggs	£8.95 / £6.95 SP
Home roasted ham, glazed with honey and served with chunky chips	20.50 / 20.50 51
Trio of Sausages and Mash	£8.95 / £6.95 SP
Trio of Sausages and mashed potatoes and covered with red	20.00 / 20.00 51
onion gravy	
Fish pie	£9.95
Made with the freshest fish, in parsley, white wine cream sauce (no flour in sight)	
topped with cheesy mash and served with your choice of house side salad or vegetal	bles
Crispy Beer Battered Fish and Chips	£8.95 / 6.95 SP
Crispy battered Cod in our own light Henry's IPA beer batter served	
with chunky chips and mushy peas	
Mediterranean Vegetable Lasagne	£8.95 / 6.95 SP
With house salad and garlic bread	
Vulscombe Goats Cheese and Beetroot Risotto	£9.95 / 7.95 SP
Served with rocket, roasted pine nuts and a drizzle of truffle oil	
Steak and Kidney Suet Pudding	£9.95
Served with mashed potatoes, fresh vegetables and gravy	
Classic Bacon and Cheese Burger	£9.95
Hand made by ourselves served in a flour bun with salad garnish, coleslaw and chu	
Chicken Breast stuffed with Somerset Brie	£10.95
Wrapped in crispy pancetta, served with house salad and chunky chips	0.0.05
10 oz Gammon Steak	£ 9.95
Served with an egg or pineapple rings, chips and peas	Q 10 0F
8 oz Rump	£ 12.95

Served with chips, roast tomato, peas, mushrooms and onion rings

## Side Dishes

Extra egg or pineapple Coleslaw Homemade Bread and Butter Hand battered Onion rings House Salad Seasonal Vegetables Chunky Chips Garlic Bread  Puddings	£0.75 £0.75 £1.95 £1.95 £2.45 £2.45 £2.45 £1.95
Selection of ice creams and (sorbets) Please ask your server for the choices	£4.50
Lemon Posset With homemade shortbread biscuit	£4.75
Sticky Toffee Pudding With toffee sauce and vanilla ice cream or custard	£4.75
Hot Chocolate Fondant Served with Honeycomb Ice Cream	£4.75
Chefs Cheesecake Please ask server for today's choice	£4.75
Seasonal Crumble Cooked slowly to infuse the vanilla flavour and covered with our honey roasted oats and served with custard.	£4.75
Selection of West Country cheeses Cornish Yarg, Somerset brie, Exmoor blue, served with spiced winter chutney, crackers, celery sticks and apple	£5.95
(All our desserts are made right here at the Black Ho	orse)
Pot of tea Americano Earl grey tea Herbal teas Espresso Cappuccino Latte Hot Chocolate Floater Coffee	£1.95 £1.95 £1.95 £1.80 £2.15 £2.15 £2.15

Where possible we use seasonal British produce in our recipes in order to ensure the best quality and flavour.

† May contain fish bones or shell. V Suitable for vegetarians. \* All weights approximate before cooking. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives & our menu descriptions do not contain all ingredients, so please ask a member of our staff before ordering if you have any particular allergy or requirement. All menu items are subject to availability. Prices include VAT at the current rate. Visa & MasterCard are accepted & Maestro/Delta/Amex