# WINTER AT THE BLACK HORSE

We only ever serve food we want to eat ourselves. That means the best fresh ingredients: grass-fed, dry-aged British steak from Royal Warrant-holders Aubrey Allen; world-famous Valrhona chocolate for our puds; pork, chicken, eggs & ice-cream that are all English and free-range. We buy fish based on the best advice on what's sustainable each season & cook with as much British fruit & veg as we can. Honest food, ethically-grown, tasty. Nothing less will do.

# DELI

Warm Mini-loaf & Roasted Garlic Butter £1.75

Pot of Jimmy Butler's Sausages, Mustard & Ketchup £2.75

STARTER MAIN

#### CHEESE BOARD £13.50

Channel Island Brie, Morn Dew, Quickes Vintage Cheddar, Organic Cropwell Bishop, Driftwood, Apples & Celery, Rye Biscuits, Walnut & Sultana Toast, Chutney

# COLD CUTS BOARD £13.50

Free-range Honey-glazed Ham, Great Glen Venison Salami, Jimmy Butler's Pork & Rosemary Terrine, Ibérico Chorizo & Tomato Stew, Celeriac Remoulade, Pickles & Warm Mini Loaf

### FAVOURITES BOARD £13.50

Spiced Tomato Houmous & Crudités, Breaded Brie, Fish Goujons & Tartare Sauce, Free-range Honey-glazed Ham, Beetroot Relish, Warm Pitta

## FISH BOARD £14.50

Hot-smoked Salmon Pâté, Sweet-cure Herrings, Fish Goujons & Tartare Sauce, Smoked Haddock Rarebit, Beetroot Relish & Warm Pitta

#### VEGGIE BOARD £12.75

Spiced Tomato Houmous & Crudités, Parsnip & Cheddar Croquettes, Field Mushrooms & Brie, Beetroot Relish, Chutney, Cheese Straws & Warm Pitta

#### EITHER/OR STARTERS

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Soup of the Day - See Blackboard	£5.00	Herb Pancakes, Spinach & Mushroom Stuffing,		
Jimmy Butler's Pork & Rosemary Terrine, Onion Jam, Rustic Bread	£7.50	Gruyère Cream Sauce, with or without Free-range Ham	£7.50	£12.50
Smoked Mackerel Rillette, Beetroot Relish & Rye Bread	£7.00	Superfood Salad of Scottish Salmon,		
Smoked Applewood Croquettes, Ale Chutney & Toasted Walnut Salad	£6.25	Soy Bean, Chicory, Pickled Ginger & Orange Dressing	£7.50	£14.00
Devon Crab & Prawn Cocktail, Granary Bloomer	£8.00	Crispy Tidenham Duck,		
		Carrot & Spring Onion Salad, Hoi Sin Sauce	£8.00	£14.75
		Moules Marinière, Garlic Ciabatta	£7.25	£13.50
		Caesar Salad, Free-range Chicken		
		& Crispy Bacon, Anchovies & Shaved Parmesan	£7.50	£12.50
		This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.		

# Char-grill

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness. All served with Chips & Watercress, Peppercorn Sauce or Horseradish Crème Fraîche.

Since 1933
Aubrev's
Dry~Aged Reef

28 Day Dry-aged 8oz Rump Cap Steak	£19.50
28 Day Dry-aged 10oz Rib Eye	£25.00
28 Day Dry-aged 18oz T-Bone	£36.00
Add Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings	£3.00

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# MAINS

Jimmy Butler's Free-range Sausages, Mash & Onion Gravy	£12.00
Free-range Chicken & Aspall Pie, Bubble & Squeak, Bacon Jus	£14.75
Smoked Haddock & King Prawn Pie, Parsley Crust & Winter Greens	£13.50
Root Vegetable & Leek Crumble, White Wine Cream	£13.00
Char-grilled Woburn Venison Haunch, Dauphinoise, Kale, Redcurrant Jus	£20.50
Market Fish - See Blackboard	Market Price
Winter Mulled Lamb Stew & Creamy Mash	£16.00
Grilled Cod Supreme, Smoked Haddock Chowder, Pancetta Crisp	£14.75

# SIDES

Chips £3.25 Baby Jackets & Sour Cream £3.25 Carrot, Parsnip, Celeriac & Swede Purée £3.50 Crunchy Vegetable & Baby Leaf Salad, Beetroot & Thyme Dressing £3.75 Braised Savoy Cabbage, Chestnut Butter & Crispy Bacon £3.75

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team. A Service Charge of 10% is added to parties of 6 or more. All tips received go to the team. Our kitchen contains nuts. Please let us know if you suffer from food allergies.

# THE BLACK HORSE

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Have you tried our sister pubs?

THE EMBANKMENT

