

THE BLACK HORSE FULMER

Sunday 19th April

(V) Vegetarian - (Ve) Vegan - Gluten Free (gf) - (Gfa) - Gluten Free Available
(Df) Dairy Free - (N) Nuts - (H) Halal - (Se) Sesame - Soy (S) - Egg (E) - Shellfish (Sf)
Celery (C) - (Vea) Vegan Available

Sharing

Big Green Olives (Ve) £4¾
Camembert, Crudites, Warm French Baguette, Onion Jam (V) £18½

Starters

Carrot and Coriander Soup, Crusty Bread (Vea, Gfa) £9¼
Crispy Beef Salad, House Salad, Sweet Chilli, Poppadom (Gfa) £13¾
Buttermilk Chicken Wings, Hot Buffalo Sauce (Gfa) £12½
King Prawn Cocktail, Baby Gem, Marie Rose Sauce (Sf, Gf) £12¾
Pink Peppercorn Squid, Sriracha Mayo, House Salad (Gf, Sf) £12¾
King Scallops, Black Pudding, Pea Puree, Crispy Bacon (Sf) £14¼
Jack Fruit Salad, House Salad, Sweet Chilli Sauce, Poppadom (V, Gfa) £13¾
Mushroom Arancini, Creamy Dill Sauce, Truffle Oil (E) £12

Mains

Dry Aged Rump of Beef (Gfa) £24½
Roast Chicken Breast (Gfa) £22½
Braised Pork Belly, Apple Sauce (Gfa) £21½
Mixed Roast: Chicken, Beef, Pork (Gfa) £25½
Butternut Squash Wellington (Vea) £18½

**All Roasts Come With Gravy, Yorkshire Pudding, Swede & Butternut Squash Puree,
Roasted Carrot, Roasted Potatoes, Mixed Vegetables & Cauliflower Cheese.**

Sausages, Creamy Mashed Potato, Onion Gravy £18¾
Wholetail Scampi, Skinny Fries, Tartare Sauce (Sf, Df) £18½
Warm Goats Cheese Salad, Mixed Leaf Salad, Cherry Tomatoes, Beetroot,
Walnuts, Walnut Dressing (N) £19½

**A discretionary 12½% Service charge will be added to your bill. We
cannot guarantee our dishes being Allergen Free - Please Inform your
server of any Special Dietary Requirements**