

# THE BLACK HORSE FULMER

Sunday 7<sup>th</sup> December

(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

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Big Green Olives (Ve)	£4¾
Baked Camembert, French Baguette, Crudites, Onion Jam	£18½
Sourdough Bread Board, Butter, Balsamic & Confit Garlic Olive Oil (V,Vea)	£9/£5½
Padron Peppers, Garlic Aioli (V)	£9

## Starters

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Soup of The Day, Warm Baguette, Butter (Vea, Gfa)	£9¾
Pink Peppercorn Squid, Sriracha Mayo, House Salad (Gf,Sf)	£12¾
Buttermilk Chicken Wings, Hot Buffalo Sauce (Gfa)	£12½
King Prawn Cocktail, Tomato & Cucumber, Marie Rose Sauce (Sf)	£11¾
Onion & Goats Cheese Tart, Glazed Figs(V)	£12¾
Crispy Beef Salad, Mixed Leaf Salad, Poppadom (Df,Gfa)	£13¾

## Mains

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Dry Aged Sirloin of Beef (Gfa)	£23½
Roast Turkey Breast (Gfa)	£21½
Mixed Roast: Turkey, Beef, Pork Belly (Gfa)	£24½
Braised Pork Belly, Apple Sauce (Gfa)	£21½
Braised Lamb Shank (Gfa)	£28
Butternut Squash Wellington (V)	£18½

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

Wholetail Scampi, Skinny Fries, Tartare Sauce (Sf, Df)	£18½
Mushroom Risotto, Truffle Oil, Parmesan (Vea, V)	£18½
Warm Goats Cheese Salad, Mixed Leaf Salad, Cherry Tomatoes, Beetroot, Walnuts, Walnut Dressing (N, V)	£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