



Wednesday 3rd August 2022

(v) – Vegetarian (ve) – Vegan (gf) – Gluten free (gfa) – Gluten free available
(df) – Dairy free (n) – Nuts

SHARING

Bread Board, Balsamic Vinegar, Local Butter / Half Bread Board (v)	£7½ / £4½
Baked Camembert to share, Warm Baguette, Onion Jam, Crudites (v) (gfa)	£15¾

STARTERS

Soup of The Day, Warm Bread Roll, Butter (v) (gfa) (df)	£6¾
Prawn Cocktail, Baby Gem, Orange Segments, Croutons, Marie Rose Sauce, Crispy Bacon (gfa)	£9¾
Sautéed Mushroom on Brioche Toast (v)(gfa)	£8¾
Salt & Pepper Squid, Lemon Aioli (df)	£10½
Crispy Beef Salad, Sweet Chilli Sauce, Poppadum, Mixed Salad (df)(gf)	£10½
Pork Belly Croquettes, Apple & Celery Salsa, Apple Sauce	£9
Padron Peppers, Lemon Aioli (gf)	£7½

MAINS

8oz Fillet Steak, Field Mushroom, Tomato, Triple Cooked Chips or Skinny Fries (gf)	£32¾
8oz Ribeye, Field Mushroom, Tomato, Triple Cooked Chips or Skinny Fries (gf)	£27½
Marinated Chicken Skewer, Flatbread, Mixed Salad, Coleslaw (gfa)	£16¾
Fulmer Farm Shop Sausages, Creamy Mash, Onion Gravy	£16½
Scampi, Skinny Fries, Tartare Sauce	£14¾
Seabass, Crushed New Potatoes, Samphire, White Wine Sauce (gf)	£18½
Lamb Kofta, Flatbread, Mixed Salad, Coleslaw (gfa)	£16½

SALAD

Classic Caesar Salad, Baby Gem Lettuce, Parmesan, White Anchovy Fillets, Crispy Bacon Bits, Croutons, Caesar Dressing (gfa)	£14¾
Niçoise Salad, Baby Gem Lettuce, New Potatoes, Cherry Tomatoes, Green Beans, Olives, Red Pepper, Red Onion, Boiled Egg (v, gf)	£14 ½

Add Chicken - £7, Halloumi £7, Seabass £8

BURGERS

Homemade Beef Burger, Brioche Bun, Gherkins, Burger Sauce, Coleslaw, Skinny Fries (gfa)	£15¾
Halloumi Burger, Brioche Bun, Gherkins, Burger Sauce, Coleslaw, Skinny Fries (gfa)	£15 ½

Add Mature Cheddar - £1¼ or Smoked Bacon - £1¼ to any Burger

THE
**BLACK
HORSE**
FULMER

SIDES

Skinny Fries (<i>gfa</i>)	£5¼
Triple Cooked Chips (<i>gfa</i>)	£5¼
Coleslaw (<i>v</i>)(<i>df</i>)(<i>gf</i>)	£4¾
House Salad (<i>v</i>)	£5½
Honey Glazed Carrots (<i>v</i>)	£4¾
Mixed Seasonal Vegetables (<i>v</i>)	£4¾
Mac n Cheese	£5½

SAUCES

Peppercorn, Barbeque, Sweet Chilli, Garlic Butter, Tartare Sauce	£2½
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DESSERTS

Apple & Rhubarb Crumble Tart, Strawberry Ice Cream	£8
Crème Brulee	£7½
Sticky Toffee Pudding, Lotus Biscoff Ice Cream	£8
Chocolate Brownie, Malted Milk Ice Cream	£8
Homemade Ice Cream 3 Scoops – Strawberry, Chocolate Brownie, Biscoff, Malted Milk, Chocolate (<i>v</i>)	£7
Homemade Sorbets 3 Scoops – Pineapple, Kiwi, Strawberry (<i>df</i>) (<i>v</i>)	£7
Cheese Selection, Apple, Quince Jelly, Crackers Black Bomber, Stilton, Brie, Strathdon Blue, Emmental	£9/£11

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

**ALL OUR DISHES ARE COOKED FRESH TO ORDER.
DURING BUSY PERIODS, PLEASE ALLOW EXTRA TIME FOR YOUR MEALS**



**Scan for
information about
our Virtual
Lounge!**