

THE BLACK HORSE FULMER

Sunday 11th January

(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	£18½

Starters

Roast Tomato Soup, Crusty Bread (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 and Cucumber, Marie Rose Sauce (Sf)	£11¾
Crispy Beef Salad, House Salad, Sweet Chilli, Poppadom (Gfa)	£12¾
Chicken Liver Pate, Sourdough Bread, Onion Jam (Gfa)	£12½
Silken Parma Ham, Sun-Ripened Melon	£9

Mains

Dry Aged Sirloin of Beef (Gfa)	£22½
Roast Chicken Breast (Gfa)	£22½
Braised Pork Belly, Apple Sauce (Gfa)	£21½
Mixed Roast: Chicken, Beef, Pork Belly (Gfa)	£23½
Butternut Squash Wellington (Ve)	£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
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**