

**THE
BLACK
HORSE
FULMER**

SAMPLE DAILY MENU
(Excluding Sunday)

SHARING.

Big Green Olives	£4
Bread Board, Confit Garlic & Balsamic Vinegar, Handmade Local Butter	£5¾
Mezze Sharing Board- Hummus, Goat's Cheese Stuffed Baby Peppers, Fried Halloumi, Baba Ganoush, Mixed Olives, Marinated Artichokes, Garlic Flatbread	£16

STARTERS.

Mushroom & Tarragon Soup, Warm Rustic Bread, Local Handmade Butter	£5½
Prawn Cocktail, Baby Gem, Pink Grapefruit, Spicy Marie Rose Sauce	£9
Shallot Tarte Tatin Goats Gevrik, Pear, Sorrel	£8¾
Crab Cakes, Roasted Corn, Chilli & Coriander Dressing, Popcorn	£8¾
Crispy Squid, Sweet Chilli Mayonnaise	£7¾
Crispy Beef, Asian Salad, Wasabi Peas	£7½
Molasses Cured Salmon, Celeriac Remoulade, Pomegranate	£7½
Confit Pork Belly, Apple & Khalrabi Slaw, Apple Sauce	£7¾
Baked Camembert to share, Ciabatta, Pinapple Chutney	£13¼

MAINS.

Beer Battered Haddock & Chips, Pea Puree, Homemade Tartare Sauce	£14¾
Homemade 8oz Beef Burger, Gherkins, Coleslaw, Skinny Chips	£12½
Add Mature Cheddar £1 / Smoked Bacon	£1½
Smokey BBQ Ribs, Coleslaw, Skinny Fries	£9½/£18
Beef Rump Pave, Creamy Mash, Spring Greens, Onion Soubise	£15½
Cottage Pie, Garlic Green Beans	£14¼
Smoked Haddock Fishcake, Poached Egg, Crispy Bacon, Hollandaise	£15½
Wild Mushroom Rissotto, Peas, Truffle Oil	£14½
Cumberland Sausages, Creamy Mash, Onion Gravy	£14½
Chicken Korma, Jasmine Rice	£15½/£14½
Honey & Mustard Ham Macaroni Cheese, Skinny Fries	£14½
Pork Faggots, Creamy Bacon Mash, Cider Sauce, Crackling	£14½
Confit Duck Leg, Balsamic & Bacon Lentils, Fondant Potato, Orange Jus	£15¾
10oz Ribeye Steak, Roasted Shallot, Field Mushroom, Tomato & Watercress, Triple Cooked Chips or Skinny Fries	£28½
8oz Fillet Steak, Roasted Shallot, Field Mushroom, Tomato & Watercress, Triple Cooked Chips or Skinny Fries	£28½
Salmon Fillet, Chorizo Parminenter Potatoes & Tenderstem Broccoli	£15½
Halibut, Haricot Bean Cassoulet & Spring Greens	£16¾

SIDES.

Homemade Sauces - BBQ, Red Wine Jus, Tartare Sauce, Peppercorn Sauce ,Garlic Butter			£1½
Triple Cooked Chips	£4	Skinny Chips	£4
Seasonal Mixed Vegetables	£4	Coleslaw	£4
Garlic Green Beans	£4	House Salad	£4
Bread & Butter	£1 ½		

DESSERTS.

Passionfruit Crème Brulee, Shortbread			£6¼
Bakewell Tart, Vanilla Ice Cream or Custard			£6¼
Warm Chocolate Brownie, Mixed Nut Ice Cream			£6¾
Apple & Rhubarb Crumble, Custard or Vanilla Ice Cream			£6
Steamed Date Pudding, Banana Caramel Sauce, Vanilla Ice Cream			£6½
Homemade Ice Cream- Vanilla, Mixed Nuts, Brandy Butter, Banana Caramel, Amaretto			£6
Homemade Sorbet-Blueberry, Mango, Passionfruit, Raspberry			£6
Artisan Cheese Board - Homemade Chutney, Apple, Biscuits, Double Barrel, Rachel, Keens Cheddar, Cotswold, Stilton			£6/ £10

COFFEE & TEAS.

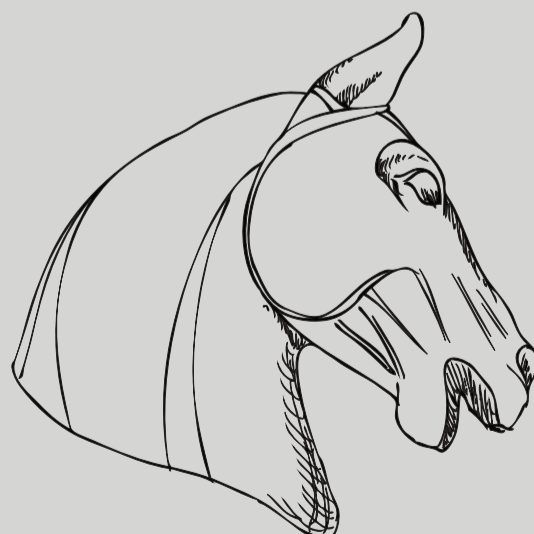
Cappuccino	£4 / £4½	Latte	£4
Espresso	£3 / £3½	Americano	£3½ / £4
Macchiato	£3 / £3½	Selection of Teas	£3½
Hot Chocolate	£4		

(All available to go)

WHISKIES.

The Yamazaki, Japan 43% Single Malt Aged 18 Years	£10	Jura, Diurachs' Own 40% Aged 16 Years Single Malt Scotch Whisky	£5½
Bruichladdich 50% Scottish Barley The Classic Laddie Unpeated, Islay Single Malt Scotch Whisky	£5	Labrot & Graham 43.2% Woodford Reserve Distiller's Select Kentucky Straight Bourbon Whiskey	£4½
The Dalmore Aged 15 Years Highland Single Malt Scotch Whisky	£6	Monkey Shoulder 40% Blended Malt Scotch Whisky	£3½

We also hold small parcels of a variety of other whiskies please ask for details.



For Parties of 7 or more and any outside diners, a discretionary 12½% Service charge will be added to your bill.
We cannot guarantee our dishes are Allergen free- Please Inform your server of any Special Dietary Requirements