

THE BLACK HORSE FULMER

Sunday 23rd March

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

Sharing

Big Green Olives (Ve)	£4¾
Baked Camembert, Onion Jam, French baguette, Crudites (V, Df)	£16½
Padron Peppers, Saffron Aioli (Gf, E, Vea)	£7½
Sourdough Bread Board, Confit Garlic Oil & Balsamic, Butter	£5/£7½

Starters

Roasted Tomato & Basil Soup, Warm Baguette, Butter (V, Gfa, s)	£7½
Buttermilk Chicken Wings, Buffalo Hot Sauce	£10½
Pink Peppercorn Squid, Sriracha Mayo, House Salad	£12¾
Wild Garlic Mushrooms on Sourdough Toast (V)	£10
Scallops, Celeriac Puree, Crispy Serrano Ham (sf)	£13
Prawn Cocktail, Avocado Salad, Mary Rose Sauce (sf)	£12½

Mains

Dry Aged Sirloin of Beef (Gfa)	£22½
Roast Chicken (Gfa)	£22½
Roast Pork Belly (Gfa)	£21½
Mixed Roast: Beef, Pork, Chicken (Gfa)	£23½
Sweet Potato Wellington (V)	£18

All Roasts Come With

**Yorkshire Pudding, Carrot & Swede Puree, Roasted Carrot, Roasted Potatoes,
Mixed Vegetables & Cheese Leeks**

Wholetail Scampi, Skinny Fries, Tartare Sauce	£18
Halloumi Burger, Brioche Bun, Gherkins, Saffron Aioli, Onion Jam, Coleslaw, Skinny Fries (V, Gfa)	£15½
Honey and Watercress Pork Sausages, Creamy Mash, Gravy	£16¾
Wild Mushroom Risotto, Parmesan & Truffle Oil (V)	£16
Confit Duck Leg, Chorizo & Butter Bean Stew.	£23
Aubergine Stuffed with Ricotta, Lemon & Confit Garlic, Salsa	£17

Salads

Caesar Salad, Anchovies, Parmesan, Crispy Bacon Bits, Croutons, Caesar Dressing (Gfa)	£14
Goats Cheese Salad, Beetroot, Walnuts, Cherry Tomatoes (N,V,Gf)	£16
Blood Orange, Mozerella & Fennel Salad	£16

Add Chicken £8, Halloumi £7¼, Seabass £9, Salmon £9

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 Requirement**

