

# Sunday Roast

At  
The Black Horse

## To Start

### Soup of the day

Homemade soup served with a chunk of crusty bread. £4.50

### Prawn Cocktail

Juicy prawns in a Marie Rose sauce on a salad bed. £5.50

### Tzatziki with Flatbread

Cooling tzatziki with flatbread dipping slices. V £4

### Salt 'n' Pepper Squid

Lightly fried battered squid with a salt 'n' pepper seasoning and garlic mayo. £7

## The Roast

### Beef

Ayresshire topside of beef supplied by Master Butchers: Halls of Hazlemere, rubbed with sea salt and thyme, cooked to medium on a bed of onion and garlic. Continually basted to truly lock in the flavour. \*  
£16.50

### Lamb

Tender slices of locally sourced British lamb cooked in rosemary and garlic, the juices are then blended into a homemade stock and thickened to create a flavoursome lamb gravy. \* £16.50

### Beetroot and Squash Wellington

It doesn't have to be meat to be a roast. Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney wrapped in a golden puff pastry lattice. VG £15

### Kids

Choose between either beef or lamb 'half' roast, perfect for those with smaller appetites. \* £8.25

Mains are served with roast potatoes, mixed greens, honey roast carrots & parsnips and homemade Yorkshires.

Each table also receives a sharing portion of carrot & swede mash. A sharing portion of cauliflower cheese is available for an extra £1.50 (serves 3)

Please ask staff for allergens list.

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VG - Vegan, V - Vegetarian, GF - Gluten free

\* - Gluten free without Yorkshire pudding.