

SUMMER AT THE BLACK HORSE

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn.
Cornish lamb and day-boat fish are abundant & beautiful.

POTS

Choose any of the dishes below as a pot (3.75) or a board (13.75 for 4 pots)

FISH

Whitebait & Lemon Mayonnaise
Chilli-roasted Salmon, Asian Slaw & Peanuts
Smoked Mackerel Pâté & Cucumber Sticks
Mini Fishcakes & Sour Cream

BUTCHER'S

Fillet Steak, Green Beans & Tomato Salad
Lamb Croquettes
Sweet & Spicy Free-range Chicken Wings
Pulled Smoked Ham & Piccalilli

VEGGIE

Warm Crispy Camembert & Tomato Chutney
Red Lentil Falafels & Chilli Yoghurt
Superfood Salad of Baby Spinach,
Toasted Grains & Summer Beans
Red Peppers, Spinach & Cannellini Beans

BREADS & OLIVES 3.00

Toasted Sourdough & House Butter Warm Mini Bloomer & Garlic Butter
Toasted Pitta & Tomato Houmous Puttanesca Olives

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.00
Soup of the Day - See Blackboard 5.50
Pulled Lamb Croquettes, Sauce Vierge & Baby Leaves 7.25
Potted Smoked Mackerel, Dill-pickled Cucumber & Sourdough Toast 6.75
Free-range Ham Hock, Cherry Tomato & Green Bean Salad 6.75
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 9.00

EITHER/OR

Starter/Main

Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 7.75/15.00
Ibérico Chorizo & Tomato Macaroni Cheese, Baby Leaf Salad 8.25/15.75
Superfood Salad of Summer Beans, Baby Spinach & Toasted Grains, Orange & Shallot Dressing 7.25/14.00
This includes a discretionary 25p contribution to Sports Traider, a youth-focused organisation offering kids the kit & support they need to get into sport, whatever their background.
Pan-fried Native Scallops & Monkfish, Artichoke & Red Pepper Risotto, Basil Olive Oil 10.00/19.00

MAINS

Pan-fried Hake, Herb Gnocchi, Samphire, Saffron & Mussel Sauce 16.75
Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75
Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & New Potatoes 13.75
Aubergine, Mozzarella & Olive Escalope, Tomato & Chilli Salsa 13.50
Herb-crusted Lamb Loin, Summer Vegetables, Parmentier Potatoes & Rosemary Jus 21.50
Smoked Haddock & Prawn Fishcake, Wilted Spinach & White Wine Butter Sauce 13.75
Slow & Low - Barbecued Pork Belly Chop, Pulled Bacon Hash & Green Chilli Slaw 16.75
What's The Fish? See Blackboard

STEAKS

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds,
dry-aged for superb flavour & tenderness.

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 26.00

28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50

All Served with Watercress, Chips & a choice of either Béarnaise or Peppercorn Sauce

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.75



SIDES

Chips 3.50 New Potatoes, Sea Salt & Minted Butter 3.75 Rocket & Parmesan Salad, Balsamic Dressing 3.75
Buttered Courgettes, Peas & Beans 3.75 Summer Garden Salad, Orange & Shallot Dressing 3.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.
A 10% service charge is added to parties of six or more. All tips go to the team.

THE BLACK HORSE WOBBURN

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