



THE BLACK HORSE SUNDAY LUNCH MENU

Sunday Lunch 12pm to 5.30pm

SNACKS

(v) Crispy jalapenos, with fresh home-made ranch dressing £4 (C, M)

Salt cod croquettes, black olive mayo, salsa verde £6.50 (C, F, M, Mu, Su)

(ve) Bread board, with olive oil & balsamic glaze £5 (C, Se)

(ve) Olives with garlic & peppers £4 (Su)

Black horse rarebit, gherkin, mixed leaves £10 (C, E, F, M, Mu, Se, Su)

Sussex cheese board, grapes, crackers, red onion chutney £12 (C, M, N)

STARTERS

(v) Spicy Guinness and Sussex Charmer soup, confit peppers £7 (Cy, C, M, Su)

Smoked salmon, dill creme fraiche, rye croutons £12 (C, F, M)

Ham hock & confit chicken terrine, celeriac remoulade, piccalilli £10 (Cy, E, Mu, Su)

(v) Roasted beetroots, Sussex Slipcote cheese, candied walnuts, mixed leaves £9.50 (M, N, Su)

(ve) Roasted cauliflower, romesco sauce, bloomed sultanas, toasted almonds £9 (N, Su)

Charred Sussex coast mackerel fillet, new potatoes, pickled shallots, mustard seed sour cream £10 (F, M, Mu, Su)

MAINS

Catch of the day (local fish simply prepared) £19.50 (F, M, Mu, Su)

(ve) Confit celeriac, curried lentils, carrot puree, onion bhaji £18 (Su)

ROASTS

Roast sirloin of beef £21.50 (Cy, C, M, Mu, Su)

Slow roasted pork belly £19.50 (Cy, C, M, Mu, Su)

Roast chicken supreme £18.50 (Cy, C, M, Mu, Su)

(ve) (gf) Mushroom bourguignon pie, veggie gravy £17.50 (Cy, C, M, Mu, Su)

All roasts come with roast potatoes, Yorkshire pudding, honey roasted parsnip & carrot, cauliflower cheese (M), red cabbage, seasonal greens (M), gravy

Allergens

Cy - Celery C - Cereals Cr - Crustaceans E - Eggs P - Peanuts S - Soybeans Ce - Celery Mu - Mustard

Se - Sesame N - Nuts Su - Sulphites L - Lupin Mo - Molluscs M - Milk F - Fish

This menu lists the 14 allergens included in dishes as stated by the EU food information regulations. We do our very best to label allergens correctly. Please be aware that our kitchens are multi-ingredient sites and as such we cannot guarantee that there will be no trace cross contamination of allergens.

A discretionary 12% service charge will be added to your bill which goes directly to the team



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SIDES All £5

Chips | Mashed potatoes (*M*) | Roast potatoes | Sweet potato fries (*M*) | Buttered seasonal greens

PUDDINGS

Affogato with Jude's ice cream with a freshly made double espresso £5 (*E, M, S*)

Sticky toffee pudding, vanilla ice cream £9 (*C, E, M, S*)

Mango, passion fruit & pistachio knickerbocker glory £12 (*C, E, M, N, S*)

Triple chocolate brownie, chocolate sauce, salted caramel ice cream £9 (*C, E, M, S*)

Bramley apple crumble, custard £9 (*C, E, M, S*)

Banana split, candied pecans, caramel sauce £9 (*M, N, S, Su*)

Jude's ice cream & sorbets (three scoops) £8 (*E, M, S*)

COFFEE & TEA

Freshly ground Edgcumbes coffee & Novus tea

Espresso £2.50 | £3.50

Americano | flat white | cappuccino | latte £3.50

Tea £3.25

(*Egyptian mint / Dragonwell green / Citrus chamomile / Sapphire Earl Grey / White pear & ginger / English Breakfast*)

For children (12 and under) two course Sunday lunch £15

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