

BLACK HORSE

— BEAMISH —

'LAZY DAYS' SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY 4.95

Freshly made daily using seasonal garden produce and served with delicious rustic bread

COCKTAIL OF COLD WATER PRAWNS 6.95

Norwegian prawns with crisp lettuce, tomato, brandy flavoured mayonnaise & buttered soft brown bread fingers "simple but perfect" & a generous dusting of Parmesan to top everything off

TEMPURA BLACK PUDDING 6.95

World renowned Stornoway black pudding in a light and crispy batter served with horseradish cream

CREAMED GARLIC MUSHROOMS (V) 5.95

Served with toasted rustic bread

CHICKEN LIVER PARFAIT 6.95

Our homemade Chicken Liver Parfait topped with an apple and Balsamic Vinegar Jelly served with red onion marmalade

SMOKED SALMON(V) 6.95

Oak smoked salmon served with a caper dressing, mixed leaves, lemon wedge and buttered bread

MAINS

ROAST LOIN OF PORK 10.95

With roast Cox apples, home made red row sage & onion stuffing and crispy crackling

ROAST LEG OF LAMB 11.95

With rosemary and hand carved served with a rich roast gravy

ROAST CHICKEN BREAST 10.50

Flavoured with thyme & lemon served with home made red row sage & onion stuffing

ROAST TOPSIDE OF LOCALLY SOURCED BEEF 11.95

Cooked with thyme served with traditional trimmings

28 DAY AGED ROAST SIRLOIN OF BEEF 14.95

Roasted and hand carved served to your preference pink or well done

All roasts are served with traditional accompaniments – a medley of root vegetables, Yorkshire pudding & gravy

BLACK HORSE FAMOUS FISH N' CHIPS 12.95

Light crispy traditional beer batter haddock fillet with old fashioned hand-cut chips, mushy peas & lemon

MARKET FRESH FISH OF THE DAY 14.95

The freshest fish locally sourced and crafted into a dish to tantalise your taste buds, please ask your server or see black boards for details

MEDITERRANEAN PASTA (V) 9.95

Roasted Mediterranean vegetables bound in tomato sauce served with penne pasta

DESSERTS

CHOCOLATE FUDGE CAKE 5.25

Rich chocolate fudge cake served with fresh berries and Chantilly cream

HOME BAKED STICKY TOFFEE PUDDING 5.25

Freshly baked toffee pudding served with butterscotch sauce & vanilla ice-cream

LEMON DRIZZLE CAKE 5.25

Lemon drizzle cake served with Chantilly cream and mixed berries

SALTED CARAMEL TART 5.25

Salted caramel shortbread served with mint choc chip ice cream

A SELECTION OF BECKLEBERRY'S FRESH ICE CREAM 4.95

Handcrafted and made with natural ingredients using traditional recipes and methods. Strawberry, Vanilla, Chocolate, Mint Choc Chip

DESSERT WINE

	50ml	bottle
Finca Antigua,	4.95	24.95
2012 Spain, Moscatel		
This sweet wine has an attractive golden yellow hue, with a bright appearance. Citric aromas honeyed notes and undertones of toasty oak are revealed in the bouquet.		

Deakin Estate Moscato,	5.95	24.95
2012 Australia		
Light floral and Muscat-grape aromas lead to a light, slightly spritzy palate.		

COFFEES AND TEAS

Cappuccino 2.50
Espresso 1.20
Latte 2.50
Americano 2.00
Tea 2.00
Green Tea 1.20
Amaretto Coffee 3.95
Cointreau Coffee 3.95
Tia Maria Coffee 3.95
Baileys Irish Cream Coffee 3.95
Kioki Coffee - Brandy and Kahula 3.95
Mexican Coffee - Tequila 3.95
Cafe Diablo - Grand Marnier 3.95
Caribbean Coffee - Malibu 3.95
Coffe Royal - Cognac 3.95