

Bottomless Brunch Menu

£35.95 PER PERSON

Bottomless drinks for 90 minutes alongside a dish from the Black Horse Classics menu.

Available to book Friday & Saturday 12pm-4pm.

Supplement of £5 per person for choice from full lunch menu.

Drinks Selection

All cocktails served by the jug

Passionfruit Martini

Tom Collins

Aperol Spritz

Frozen Strawberry Daiquiri*

Frozen Margarita*

Frozen Piña Colada*

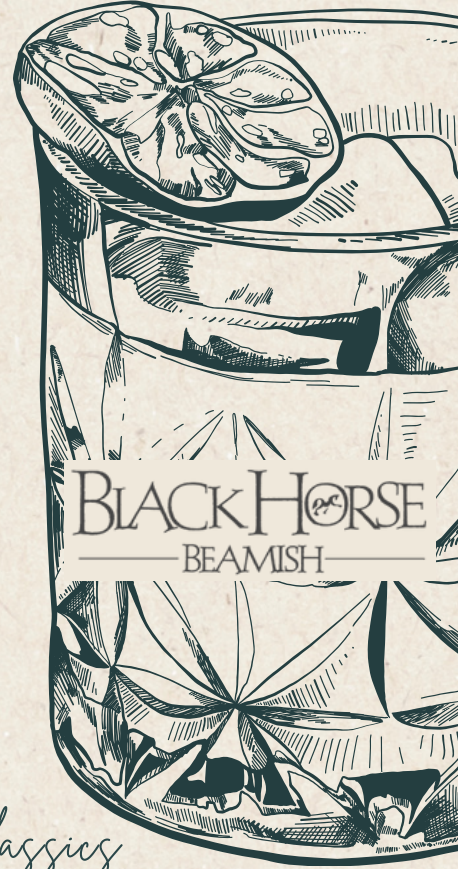
Prosecco

Mimosa

Raspberry or Strawberry Bellini

Bottled Lager

*When ordering frozen cocktails 1 flavour must be ordered by the whole party at one time.



Black Horse Classics

FISH AND CHIPS
tartare sauce & mushy peas

SCAMPI AND CHIPS
mushy peas, tartar sauce, lemon

STEAK AND BOMBARDIER ALE PIE
mash, roasted roots

QUICHE OR TART OF THE DAY (V)
please ask for todays fillings
chunky chips, mixed leaf salad

PESTO CHICKEN, PENNE PASTA (N)(GFA)
green beans, sun blushed tomatoes

PENANG CHICKEN AND KING PRAWN CURRY (GF)(N)
steamed jasmine rice, prawn crackers

SUMMER TAGLIATELLE PRIMAVERA (V)
basil and almond pesto, broken potatoes and green
vegetables

BLACK HORSE BEAMISH BURGER (GFA) £16
two 4oz patties, cheddar, streaky bacon, pretzel bun

CAJUN CHICKEN BURGER (GFA) £16
cajun spices, njuda mayonnaise, pretzel bun

HOUSE LENTIL AND NUT BURGER (VE) (N)
vegan cheese, mayonnaise, onion rings, fries

FOR TABLES OF 4 OR MORE. £10PP DEPOSIT REQUIRED UPON BOOKING. TABLES OF 10 AND ABOVE WOULD REQUIRE FOOD PRE ORDER ON BOOKING.

NO MORE THAN ONE DRINK TO BE ORDERED AT ANY ONE TIME.

SIDES, SAUCES AND SOME DISHES MAY CARRY A CHARGEABLE SUPPLEMENT.

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS - DUE TO THE PRESENCE OF ALLERGENS IN SOME DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENUS. BEFORE ORDERING YOUR FOOD AND DRINKS, IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE ASK A MEMBER OF OUR STAFF. V = VEGETARIAN. VE = VEGAN. G = GLUTEN FREE. GFA = GLUTEN FREE UPON REQUEST N = NUT FREE