



OLD BLACK HORSE INN
HUFFINGTON

Dinner Menu Saturday 6th October 2018

Starters

- Roast Tomato Soup, Fresh Bread and Butter £4.95
- Duck and Orange Pate, Home made Chutney, Salad, Toast and Butter £4.95
- Potato Rosti with Smoked Salmon, Sour Cream and Dill £5.75
- Wild Mushroom Bruschetta, with Cream, White Wine Garlic and Herb Sauce £5.50
- Stilton, Leek and Mushroom Tartlet £5.50
- Chorizo cooked in Cider, Fresh Bread and Butter £5.75

Main Courses

- Fish Platter: Mackerel Goujons, Beetroot Puree, Smoked Salmon, Prawn Cocktail, Tartare Sauce, Salad, Fresh Bread and Butter £10.95
- Nachos loaded with Beef and Bean Chilli, Melted Cheese, Sour Cream, Jalapeños £8.95
- Beef Burger, Smoked Applewood Cheddar, Bacon, Onion Rings, Salad, Triple-Cooked Chips £12.95
- Honey Roast Ham, Eggs, Triple-Cooked Chips £10.95
- Ale Battered Fish, Triple-Cooked Chips, Garden Peas, Home made Tartar Sauce £12.95
- Roasted Field Mushroom and Halloumi Burger Burger with Tarragon Mayo, Tomato, Onion Rings, Triple-Cooked Chips £9.95
- Aromatic Chickpea and Vegetable Coconut Curry, Steamed Rice, Poppadom £9.95
- Pan Fried Church Hill Farm Chicken Supreme, Wild Mushroom, Cream and White Wine Sauce, Sautéed New Potatoes, Seasonal Vegetables £12.95
- Slow Roasted Belly Pork, Cider Gravy, Wholegrain Mustard Mash, Seasonal Vegetables £10.95
- Chicken, Ham and Leek Pie, Mashed Potato or Triple-Cooked Chips, Seasonal Vegetables, Gravy £12.95
- Steak and Ale Pie, Mashed Potato or Triple-Cooked Chips, Gravy, Seasonal Vegetables £13.50
- 30 day aged 8oz Sirloin or Picanha Rump Steak, Onion Rings, Tomato, Mushrooms, Triple-Cooked Chips, Salad £18.50 / £13.95
(Pink Peppercorn or Stilton Sauce £2.00)

Desserts

- Apple, Plum and Cinnamon Crumble, Vanilla Ice Cream or Fresh Cream £5.50
- Tia Maria Creme Brûlée, Candied Walnut Shortbread £5.50
- Apricot and Sultana Bread and Butter Pudding, Home made Custard £5.50
- Summer Berry Pavlova £5.50
- OBH Brownie, Vanilla Ice Cream £5.50
- Selection of Sorbets and Ice Cream £1.95 per scoop
(Salted Caramel, Vanilla, Strawberry, Chocolate, White Chocolate, Blackcurrant, Passionfruit, Lemon)

If you have specific dietary requirements, please ask a member of staff for allergy information. Whilst we take care to avoid cross-contamination of allergens in our kitchen, gluten, fish, dairy, eggs and nuts are all present on a daily basis and we cannot guarantee that any of our dishes will not contain traces of these allergens. Gratuities are at your discretion, 100% of tips given are shared equally between all staff working on that shift.