

# Black Buoy

## FREE HOUSE

### MAY & JUNE EVENING MENU SERVED 6PM - 9PM

#### Nibbles

Mixed marinated olives **Ve** £2.50

Selection of crusty rolls **Ve** £3.00  
with balsamic vinegar and olive oil

#### Starters

Parma ham and grilled asparagus topped  
with soft boiled egg £6.00  
with shaved parmesan and balsamic dressing

Scallop gratin £8.00  
baked in the shell, topped with parsley and lemon juice,  
served with a tomato and rocket garnish

Stuffed portobello mushroom **V** £6.50  
with blue cheese, shallot and garlic, topped with herbed  
breadcrumbs on a ruby chard salad

Vegan salad starter **Ve** £4.50  
with fresh mango, roasted sweet potato, quinoa, broad  
beans, pomegranate seeds, red onion, roasted flaked  
almonds and chilli flakes

Homemade soup of the day **V** £5.50  
served with granary bread

#### Desserts

Crème Brûlée **V** £6.00  
served with cat's tongue biscuit

Chocolate and brioche bread and butter  
pudding **V** £6.00  
served with custard

Eton mess **V** £6.00  
with strawberries and raspberries, topped with a  
blueberry compote and served with cat's tongue biscuit

Trio of Marchfields ice-cream **V** £5.50  
please ask us for today's flavours

Mango and raspberry sorbet **Ve** £4.00

Cheeseboard selection **V** £12.00  
with mature cheddar, goats cheese, baby brie and stilton  
served with celery, apple and beetroot chutney,  
and biscuits

*Gluten-free dessert option also available*

#### Mains

Roasted duck breast £14.00  
with a red wine and port reduction, served with potato  
dauphinoise and grilled asparagus

Lamb and apricot tagine £13.00  
served with minted cous cous or new potatoes  
and topped with pomegranate seeds

Roasted cod loin £16.00  
topped with prawns and a white wine and cream sauce,  
served with new potatoes and grilled asparagus

Teriyaki salmon fillet £13.00  
topped with toasted sesame seeds, with steamed rice  
and chargrilled pak choi

Homemade beef burger £11.50  
in a sourdough bun with lettuce and tomato, served with  
homemade chips and mixed salad garnish  
*Toppings and extras: cheddar, stilton, bacon, burger  
relish, pineapple chutney, onion marmalade,  
homemade garlic jalapeños, and coleslaw  
£1 per topping or 3 for £2*

Beer battered fish fillet £13.50  
with homemade chips, garden peas and tartare sauce

Breaded whole-tail scampi £12.50  
with homemade chips, garden peas and tartare sauce

Barbecue pulled jackfruit **Ve** £11.00  
in a sourdough bun with homemade chips and  
mixed salad garnish

Vegan salad **Ve** £9.50  
with fresh mango, roasted sweet potato, quinoa, broad  
beans, pomegranate seeds, red onion, roasted flaked  
almonds and chilli flakes  
*Add feta for £1.50 or Cajun chargrilled chicken for £2*

Vegetarian dish of the day **V** £11.00  
please see specials board

#### Sides

Handcut chips **Ve** £2.50

New potatoes **V** £2.50

Garlic bread **V** £2.50

Side salad **V** £2.50

*All our food is cooked fresh to order. Please ask for further information on allergens contained within the menu.  
Many dishes can be modified to be gluten free, please ask for details - some modifications may NOT be suitable for coeliacs.  
A 10% gratuity will be added to tables of eight and above.*