

SUNDAY LUNCH MENU

January & February 2018
Served between 12pm – 5pm

Black Buo^y
FREE HOUSE

NIBBLES

Mixed marinated olives (V) *	£2.95
Selection of crusty bread with balsamic vinegar and olive oil (V)	£2.95

STARTERS

Smoked duck and orange salad, with a balsamic glaze and garlic croutons *	£5.95
Fresh mussels in a spiced Thai broth with Thai basil *	£5.95
Goats cheese, spinach and pine nut tartlet with a herb dressing, served with a ruby chard salad (V)	£5.95
Homemade soup of the day served with freshly baked roll * - see specials board for pricing	£4.95

ROASTS

All roasts served with roast potatoes, honey glazed parsnips, Yorkshire pudding, a selection of fresh vegetables and gravy. Gluten free vegetarian gravy is also available.

Roast sirloin of beef *	£12.95
Roast chicken supreme served with pork stuffing *	£9.95
Roast leg of lamb *	£11.95
Roast loin of pork served with homemade apple sauce, crackling and pork stuffing *	£10.95
Homemade nut roast with vegetarian gravy (V)	£9.95

MAINS

Beer battered fish fillet with homemade chips, garden peas and homemade tartare sauce *	£12.95
Breaded whole-tail scampi with homemade chips, garden peas and homemade tartare sauce	£11.95
Superfood salad with feta, blueberries, pomegranate, mustard cress, toasted walnuts, mixed salad leaves quinoa, chilli flakes and house dressing (V) * <i>Add lemon and herb garlic chicken or smoked salmon for £2.00</i>	£9.95
Vegetarian dish of the day - please see specials board (V)	

SIDE ORDERS

Homemade chips (V) *	£2.50
Mixed side salad (V) *	£2.50
Garlic bread (V)	£2.50
Cauliflower cheese (V)	£2.50
Gravy *	£1.00
Side dish of vegetables (V) *	£1.00

All our food is cooked fresh to order.

Please ask for further information on allergens contained within the menu

*** Often this dish is available as a gluten-free version, please ask us for details**

A 10% gratuity will be added to tables of eight and above