

SUNDAY LUNCH MENU

March & April 2018

Served between 12pm – 5pm

Black Buo^y
FREE HOUSE

NIBBLES

Mixed marinated olives (V)	£2.90
Selection of crusty bread with balsamic vinegar and olive oil (V)	£2.90

STARTERS

Shredded beef rib and horseradish croquette, with homemade piccalilli and watercress salad	£6.90
Chicken satay with a peanut dip, pickled Thai salad and toasted peanuts	£5.90
Half pint of shell-on-prawns, served with lemon and herb mayo, granary bread and lemon wedge	£5.90
Welsh rarebit on sourdough toast, topped with portobello mushroom and stilton (V)	£4.90
Homemade soup of the day served with granary bread (V)	£4.90

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	£12.90
Roast chicken supreme served with pork stuffing	£9.90
Roast leg of lamb	£11.90
Roast loin of pork served with homemade apple sauce, crackling and pork stuffing	£10.90
Homemade nut roast with vegetarian gravy (V)	£9.90

MAINS

Beer battered fish fillet with homemade chips, garden peas and a herb and lemon mayo	£12.90
Breaded whole-tail scampi with homemade chips, garden peas and a herb and lemon mayo	£12.90
Vegan superfood salad with spinach, beetroot, sweet potato, avocado, chickpeas, toasted almonds, pumpkin seeds and mint (V) <i>Add halloumi or smoked salmon for £2.00</i>	£9.90
Vegetarian dish of the day - please see specials board (V)	£10.90

SIDE ORDERS

Homemade chips (V)	£2.50
Mixed side salad (V)	£2.50
Garlic bread (V)	£2.50
Cauliflower cheese (V)	£2.50
Gravy	£0.20
Side dish of vegetables (V)	£0.50

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

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