

Black Buoy

FREE HOUSE

MAY & JUNE SUNDAY MENU SERVED 12PM - 5PM

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, garlic, and 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

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 rib of beef £13.00

Roast chicken supreme £11.00
served with pork stuffing

Roast leg of lamb £12.00

Roast loin of pork £11.00
stuffed with apricot & pork stuffing, served with
homemade apple sauce and crackling

Homemade nut roast **V** £10.00
served with vegetarian gravy

Summer salad roast £11.00
with the choice of one of our roast meats served cold
with a mixed salad, homemade coleslaw and warm
buttered new potatoes

Mains

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

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

Hand-cut chips **Ve** £2.50

Garlic bread **V** £2.50

New potatoes **V** £2.50

Side salad **V** £2.50

Cauliflower Cheese **V** £3.00

Side dish of vegetables **V** £1.00

Desserts

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

Chocolate 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

*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.*