

Black Buoy

FREE HOUSE

SEPTEMBER & OCTOBER 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

Smooth Chicken liver pâté * £6.50
served with tomato and apple chutney, salad garnish
and ciabatta croutes

Smoked salmon and prawns * £8.00
topped with horseradish cream and a lime vinaigrette
topped with mixed salad leaves

Smoky bean and coriander pasty **Ve** £6.50
served with a chilli and pepper dip and rocket garnish

Vegan salad starter * **Ve** £5.00
with mixed leaf salad, mint, peaches, cucumber,
quinoa and radish

Homemade soup of the day * £5.50
served with sliced granary bread and butter

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 £13.00

Roast chicken supreme £11.00
served with pork stuffing

Roast leg of lamb £12.00

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

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

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** £9.00
mixed leaf salad with mint, peaches, cucumber,
quinoa and radish
Add mozzarella or Parma ham for £2.00 or both for £3.00

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

Pot of Kimchi or red cabbage sauerkraut * **Ve** £1.50

Desserts

Key lime pie **V** £6.50
with double cream and fresh fruit

Dark Belgian chocolate chip banana bread **Ve** £6.00
served with vegan vanilla ice cream

Steamed chocolate pudding **V** £6.00
topped with chocolate fudge sauce and served with
white chocolate and honeycomb ice cream

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, brie and stilton served with
apple salad, apple & tomato 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.*