

Evening Menu

Starters

Homemade soup of the day with warm crusty bread £4.50

Oak Smoked Pigeon Breast set on Pan Fried Haggis and Black Pudding and served with a Rosemary Gravy £6.95

Marinated Tiger Prawn Salad topped with a coriander and Sweet Chilli Dressing and drizzled with sesame Oil (Optional) £6.25

Goats Cheese and Wild Mushroom Parcel dressed with a Homemade Balsamic Glaze £5.95

Pork and streaky Bacon Terrine with glazed poached apricots, toast and a mild mustard butter and homemade Chutney £5.95

“Black Boy Smokie”. Smoked Mackerel served with a Tomato and Thyme puree drizzled with Whiskey and grilled with double Cream £5.75

Mains

Oven Roasted Rump of Lamb served on Redcurrant Braised Red Cabbage with a Beetroot Coulis, New Potatoes and a red Wine reduction. £15.25

Pan Fried Crispy Sea bass fillet served on a Crayfish and Pea risotto cake, topped with a confit Lemon dressing and a Micro salad garnish. £12.95

Wild Mushroom Stroganoff and Blue Poppy seed Rice, topped with a Chive sour Cream. £8.95

Pan Roasted Gressingham Duck Breast served on an Olive Oil Mashed potato, and a Fresh Watercress and Baby Spinach Sauce £13.95

Homecut Steak of the day served with homedried Balsamic Cherry tomatoes and Mushroom and thick Chips. Can be topped with a crushed mixed pepper and Garlic Butter or a Shallot and Blue Cheese Butter £15.95

Oven Roasted Hake Fillet served on a Potato Pancake, topped with a Leek and Saffron Gratin and Drizzled with a Truffle Oil £13.50

Also Ask to See our Daily Specials Board

Sides

Thick Chips, Basket of Bread, Creamed Mash Potato, Buttered new Potatoes, mixed leaf and Baby Spinach salad, Seasonal Vegetables £2.50

The Smaller Details.... All meals are cooked fresh to order. We hope is worth the wait, and be advised that where nuts are being used we cannot guarantee there has been no cross contamination.

SERVICE CHARGE NOT INCLUDED.

The Black Boy Bookings 01296 641258