## SUNDAY MENU

B L A C K B O Y
OVING•BUCKINGHAMSHIRE

## STARTERS

Cream of Tomato \& Basil Soup (v)(vo) ( $(, 2,7,14)$
With crusty bread. 7.50

## Lamb Bon Bons (1,2,4,7,9,14)

Served with rosemary yoghurt \& mixed salad. 8.00

## Tempura King Prawns $(2,3,4,5,14)$

Crispy fried king prawns served with a sriracha mayonnaise dip. 9.50

## Creamy Whipped Feta (v) $(2,7,14)$

Creamy feta dip, topped with a honey \& chilli drizzle served with toasted focaccia \& flatbread 8.50

## ROASTS

All our roasts are served with crisp \& fluffy roast potatoes, cheesy broccoli, market vegetables \& pan rich gravy, packed with flavour!

Top Rib Of Beef ( $7,2,4,7,9,14$ )
Yorkshire pudding, horseradish cream. 18.00

Shoulder Of Pork (1,2,4,7,9,14)
Onion stuffing \& apple sauce. 16.50

Slow Roast Breast Of Lamb ( $7,2,4,7,9,9,4)$ Yorkshire pudding, mint sauce. 17.00

## Trio Of Meats (7,2,4,7,9,14)

Can't choose? Enjoy all three meats with all the trimmings. 19.00

Butternut Squash, Sage \& Lentil Wellington (v)(vo) (1,2,7,9,14)
Vegetarian gravy. 15.50

Add A Little Something Extra...?
Pigs In Blankets, Honey Mustard Glaze 8.00 (2,7,9,14)

## MAINS

## Haddock Gratin (1,2, , 5, ,7,9,14

Creamy haddock, leek, wholegrain gratin. Poached free range egg, crusty bread \& mixed salad . 17.50

Aubergine Parmigiana (v)(vo) $(1,2,14)$
Layers of baked aubergine with vegan cheese, roasted red peppers \& rich tomato sauce topped with breadcrumbs, served with black olive salad \& garlic ciabatta. 15.50

## Enjoy a dessert for 4.00 when you

 order a starter \& main.
## DESSERTS

Apple \& Mixed Fruit Crumble (v)(vo) $(7,14)$
Warm apple \& mixed fruit stew topped with crunchy gluten free crumble topping served with vanilla or vegan ice cream. 7.50

Dark Chocolate Torte (v) (2,4,7,13)
Served with mulled cherries \& brandy clotted cream. 8.50

## Raspberry Cheesecake (v) $(2,7,14)$

Served with a mint syrup, raspberry compote \& biscuit crumb. 8.00
Steamed Syrup Sponge (v) $(2,4,7,14)$
A steamed sponge with sticky golden syrup, served warm with vanilla ice cream. 8.00

Luxury Somerset Ice Creams \& Sorbets (v)(vo)
2 Scoops 4.50 / 3 Scoops 6.50
Mint Chocolate Chip $(v)(7,13)$, Strawberries \& Cream (v)(7), Chocolate $(v)(7,13)$, Clotted Cream Vanilla (v)(7), Natural Vegan Vanilla (vo), Honeycomb (v)(7), Raspberry Ripple (v)(7), Mango Sorbet (v) Lemon Sorbet (v) (14)

## Mini Dessert + Hot Drink

Your choice of regular hot drink \& one of the following mini desserts. 6.50 Dark Chocolate Torte, honeycomb shard (v) (2,4,7,13)
Raspberry cheesecake, raspberry compote (v) $(2,7,14)$

## HOT DRINKS

Americano 2.80 (v) (7)
Latte 3.30 (v) (7)
Cappuccino 3.30 (v) (7)
Espresso Single 2.30 Double 3.30 (v)
Macchiato 2.80 (v) (7)
Flat White $3.30(\mathrm{v})(7)$
Affogato $4.80(v)(7)$
A single scoop of vanilla ice cream 'drowned' in a single shot of espresso coffee.

Flavoured Iced Coffee 3.30 (v) (7)
Add a shot of Conker Coffee Liqueur for 3.00
Pot Of 'Clipper' Tea $2.80(v)$
Everyday, Earl Grey, Green, Peppermint,
Raspberry \& Cranberry, Lemon \& Ginger, Berry Burst, Camomile, Everyday Decaf.

Hot Chocolate 3.30 (7)
Add cream \& marshmallows for 0.50
In Favour Of More Flavour?
Add a syrup shot to your hot drink for 0.40 Classic Vanilla (vo), Toasted Marshmallow (vo) or Gingerbread (vo)

Decaffeinated alternatives available for all coffees. Alternatives to dairy based milk available.

## LIQUEUR COFFEES

Irish - Baileys Or Jameson
Scottish - Whisky
Italian - Amaretto
Russian - Vodka
American-Jack Daniels
Jamaican - Tia Maria
Mexican - Tequila
French - Cointreau
Café Corretto - Sambuca
6.00 Each

## Espresso Martini

Perfect after dinner cocktail.
Vodka \& coffee liqueur, double
espresso shot, shaken over ice. 9.50

