



THE BLACK BOY

OXFORDSHIRE

EAT · DRINK · STAY

MOTHERS DAY AT THE BLACK BOY

Three Courses £28 / Two Courses £21

STARTERS

Today's House Soup, Grilled Rustic Bread, Netherend Farm Butter (v) *Please see our Daily Specials*

Spiced Shakshuka Peppers, Coriander, Saffron, Cumin, Crumbled Feta, Egg, Rustic Bread (v)

Chicken, Bacon & Asparagus Terrine, Chunky Piccalilli, Dressed Leaves, Cornichons, Herb Crostini
Charred Spiced Lamb Koftas, Fattoush Salad, Tzatziki, Black Onion Seed, Garlic & Sumac Flat Bread (gf)

Smoked Salmon, Crispy Capers, Celeriac & Mustard Roulade, Salmon Caviar, Rye Bread (gf)

Wild Mushroom Arancini Balls, Spring Onion, Rocket, Chimichurri Sauce (ve,gf)

Seared Atlantic Scallops, Crispy Black Pudding, Pea Puree, Pancetta (£3 a head surcharge)

MAINS

The Black Boy Prime Beef Burger, Smoked Applewood, Burger Garnish, Toasted Brioche Bun, Gherkin, Fries

Vegan Plant Burger, Roasted Peppers, Balsamic Glaze, Toasted Brioche Bun, Fries (ve)

Today's Fish of the Day Please see our Daily Specials

Confit Barbary Duck Leg, Parmentier Potatoes, Rainbow Chard, Baby Onions, Port Sauce, Almonds (gf)

Roasted Beetroot, Goats Cheese, Savoury Granola, Orange Dressing, Herb Salad (ve)

Panko-Breaded Chicken Milanese, Cherry Tomato & Rocket Salad, Mango & Chilli Salsa, Wild Garlic Aioli Fries

Char-Grilled 10oz Beef Rib-Eye Steak, Confit Cherry Tomatoes, Roasted Flat Mushroom, Watercress, Fries (gf)
(£5 a head surcharge)

SUNDAY ROASTS

Roast Corn Fed Chicken, 24 Hour Marinated in Lemon & Thyme, Pork & Sage Stuffing, Bread Sauce

Slow Roasted Porchetta Stuffed with Chorizo, Fresh Herbs, Smoked Apple & Sage Sauce

Roast Oxfordshire Beef Rib-Eye, Baby Watercress, Fresh Horseradish Sauce

Roast Oxfordshire Lamb Rump, Mustard & Herb Crust, Pork & Sage Stuffing (£3 a head surcharge)

Sweet Potato Tart, Butternut Squash, Apricot Chutney, Toasted Mixed Seeds (ve,gf)

All our Roasts are served with a Yorkshire Pudding and Thyme & Duck Fat Roast Potatoes, Spring Vegetables
Maple Glazed Parsnips & Carrots and Red Wine Jus

DESSERTS

Caramelized Lemon Tart, Clotted Cream, Mixed Berries (v,gf)

Warm Dark Chocolate Brownie, Callebaut Chocolate Sauce, Vanilla Ice Cream (v)

British Artisan Cheese Board, Mixed Crackers, Grapes, Celery, Roasted Fig, Homemade Onion Chutney (v)

Pink Lady Apple & Berry Crumble, Granola & Shortbread Crumb, Vanilla Custard (v)

Coffee & Walnut Eton Mess, Broken Meringue, Whipped Cream, Berry Compote (v)

Please note all our food is prepared and cooked fresh on premises. If you have any allergies or queries, please just bring it to our attention and we will do our utmost to accommodate you