



## NIBBLES & SHARERS

Greek Misto Olives	£3.50
Artisan Rustic Breads, Greek Misto Olives, Olive Oil Balsamic (ve, gfa)	£6.50
Mezze Platter, Harissa Hummus, Tzatziki, Grilled Artichokes, Marinated Olives, Chilli Feta, Garlic Flat Bread(v,gfa)	15.00

## STARTERS

House Soup Served with Rustic Bread & "Netherend Farm" Salted Butter (ve, gfa,vea)	£6.00
Chargrilled Lamb Koftas, Fattoush Salad, Tzatziki, Sweet Chilli Jam, Pomegranate, Khobez Flat Bread	£8.00/£15.00
Heritage Tomato Salad, Crème Fraiche, Buffalo Mozzarella, Basil Oil, Celery and Pistachio (gf, ve)	£7.00
Crispy Salt & Pepper Squid, Green Onion and Red Chilli Salad, Sweet Chilli Sauce	£7.50

## SUNDAY ROASTS

Roasted Oxfordshire Sirloin of Beef, Baby Watercress	£16.00
Slow Roasted Herb Pork Belly with Fennel Feeds, Apple Sauce	£16.00
Half Roasted Chicken, 24 Hour Marinated in Lemon & Thyme	£15.00
Vegetable Wellington, Vegan Mozzarella, Plant-Based Gravy (ve)	£15.00

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

## MAINS

Pan Fried Seabass, Orange & Fennel Ceviche, Roasted Fennel, Buttered Dill New Potatoes (gf)	£15.00
House Risotto, with Parmesan & Rocket ( <i>Ask our team for details</i> )(vea, gf)	£13.50
The Black Boy Prime Beef Burger, Melted Cheese, Burger Garnish, Toasted Brioche Bun, Gherkin, Fries (gfa)	£13.00
	<i>Add Bacon, Flat Mushroom £1.00</i>
Grilled Salmon Burger, Smashed Avocado, Mango Chilli Salsa, Toasted Brioche Bun, Wild Garlic Aioli Fries (gfa)	£15.00
Roasted Half Aubergine, Bell Peppers, Courgette & Yoghurt, Roasted Red Pepper Puree, Sourdough (gfa,v)	£13.50
Crispy Duck Salad, Hoi Sin & Sweet Chilli Sauce, Watercress, Peanuts, Charred Peach, Melon, Radish (gfa)	£15.00

## SIDE ORDERS

Wild Garlic Aioli Chips (v)	£3.50	Rocket & Parmesan Salad (v,gf)	£3.75
House Chips (ve)	£3.00	Sautéed Vegetables (v,gf)	£3.75
Chilli & Almond Broccoli (v, gf)	£3.50	Buttered New Potatoes (gf)	£3.75

*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.(ve- Vegan, vea – Vegan Available, gf – Gluten Free, gfa – Gluten Free Available)*



# THE BLACK BOY

OXFORDSHIRE

EAT • DRINK • STAY

## RED

### **Rothschild Estates Pinot Noir, d'Oc, France**

Signature wine, easy drinking fruity and light  
**£4.90 175ml, £7.10 250ml, £20 Btl**

### **False Bay Syrah, South Africa**

Dark fruits are accompanied by toasted oak and a creamy finish.

**£5.30 175ml, £7.40 250ml, £21.50 Btl**

### **Bellefontaine Merlot, France**

Black cherry and bilberry nose, with layers of silky blackberry on the palate

**£5.25 175ml, £7.15 250ml, £21.50 Btl**

### **Stone's Throw Malbec, Australia**

Warm, soft and lusciously lush this is smooth black and sultry with a salty finish.

**£6.00 175ml, £8.50 250ml, £24.50 Btl**

### **Wine of the Month**

**£7.20 175ml, £9.60 250ml, £29 Btl**

### **Ontanon Ecologico Rioja, Spain £27.50**

Rich ripe plum and cherry fruit flavours combine with a twist of spice and gentle tannins

### **Château Rocher Callon, Montagne St Emilion**

**2017 £30**, Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate.

### **Mouton Cadet Reserve Medoc 2016, France £31**

A round and velvety wine that will conquer your palate

### **Berry Brothers Extra Ordinary Claret £35**

Classic Bordeaux blend of 50 – 50 Merlot and Cabernet. Oak matured with blackberry and cassis flavours.

## BUBBLES

### **Château Leoube Sparkling Rose £39.90**

Crisp, vibrant & thin bubbles with subtle aromas of grapefruit and peach.

### **Champagne Barons De Rothschild NV £60**

Fine bubbles, elegant golden colour and fine, delicate nuances of white fruit.

### **Bollinger special Cuvee NV £70**

60% Pinot Noir and 25% Chardonnay in the blend. Bready, yeasty and toasty flavours

## WHITE

### **Rothschild Estates Viognier, d'Oc France**

Sour cherry, strawberry and raspberry mingled with a delicate note of spice. The palate is light and fresh  
**£4.90 175ml, £7.10 250ml, £20 Btl**

### **Footsteps Pinot Grigio, Veneto Italy**

Classic Pinot Grigio with delicate citrus and apple aromas and vibrant acidity

**£5.30 175ml, £7.40 250ml, £21.50 Btl**

### **Los Vascos Chardonnay, Chile 2018**

Tropical fruits are met by vibrant acidity. The finish has a clean, fresh quality with a delicate nutty character

**£5.80 175ml, £7.90 250ml, £23 Btl**

### **Catalina Sounds Sauvignon Blanc, NZ**

Classically bright and vibrant Marlborough Sauvignon. Perfumed with nettle ripe tropical fruit.

**£6.00 175ml, £8.50 250ml, £24.50 Btl**

### **Wine of the Month**

**£7.20 175ml, £9.60 250ml, £29 Btl**

### **Picpoul De Pinet Duc De Morny France £25**

Crisp and refreshing with zesty citrus note

### **Petit Chablis Domaine D'Elise 2019, France £30**

Tangy, fresh citrus notes are supported by layers of warm rich fruit

### **Sancerre 'Silex Loire, France 2020 £34**

Sensational, energetic, almost crackly nose of gunsmoke, orange oil and earthy, stoney notes.

### **Pouilly Fuisse Aux Challoux 2019, France £35**

Aromas of ginger and delicate wood with notes of nuts, honeyed fruit

## SPARKLING WINE

### **Prosecco, Martinotti, Adria Vini**

Delicate and aromatic with a light body and fine bubbles, lots of fresh peach, pear, apricot and apple

**£5.50 125ml, £27.95 Btl**

### **Berry Bros Crémant de Loire, France**

Aged traditionally this is a beautiful, balanced wine, with elegant aromas of orchard fruit and honeyed spice

**£6.50 125ml, £31.95 Btl**

## ROSE

### **Los Vasco Rose, Colchagua, Chile**

Fresh, fruity aromas and a bright colour from pressing freshly harvested grapes

**£5.90 175ml, £8.40 250ml, £23.50 Btl**

### **Château Leoube Organic Rose, Provence, France**

Dry, Pink grapefruit palate with subtle notes of peach  
**£7.20 175ml, £9.60 250ml, £29 Btl, £56 Mag**