



The Black Jug

Game Week

Starters and Nibbles

- Pan fried pigeon breast**, sour cherry purée, gaufrette potato and a blackberry and game jus (gf) 8.95
- Wild boar and rabbit faggot**, celeriac puree, and game jus (gf) 8.45
- Duck, celeriac and thyme hash cake**, fried egg, red wine jus (gf) 9.95
- Slow roasted venison, rabbit, pigeon terrine**, blackberry, apple salad 8.95

Mains

- Pan fried Hampshire chalk stream trout**, gorgonzola gnocchi, tomato beurre blanc and sea vegetables. 20.95
- Buttermilk pheasant burger**, Monterey Jack, pancetta, garlic mayonnaise, celeriac, mustard slaw, fries 16.95
- Braised rabbit papardelle**, mustard, bacon and tarragon cream sauce 21.95
- Pan fried venison loin**, beetroot dauphinoise, roast fig, game jus (gf) 28.95
- Game suet pudding (venison, pheasant and rabbit)** mash, buttered greens (gf) 17.95
- Pan-fried partridge**, celeriac purée, roast baby beets, toasted hazelnuts, blackberry jus 19.95
- Slow roasted duck leg**, duck fat roasties, sour cherries, red wine jus (gf) 19.95

Additional Menu Information



We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Black Jug - www.blackjug-horsham.co.uk - 01403 253 526