

THE BLACK BOY INN

Starters

SCOTTISH SALMON GRAVALAX **8.50**

Served with citrus gel, cucumber and pea panna cotta
BIN 27 Malbec Rosé

WHIPPED TRUFFLE GOATS CHEESE **6.00**

Served with a rocket, toasted pine nut and beetroot salad
with a balsamic glaze
BIN 20 Pinot Noir

CORNISH CRAB RILETTE **7.00**

Served with a chilli dressing and a grapefruit salad
BIN 26 Pinot Grigio Rosé

HOISIN GLAZED CONFIT DUCK LEG **7.50**

Served with plumb puree, diced plum and a secret leaves salad
BIN 22 Ripassa di Valpolicella | BIN 23 Rioja Crianza

CRISPY PORK BELLY **7.00**

Served with rhubarb puree, crackling straws and tender pea shoots
BIN 11 Sauvignon Black Creek | BIN 19 Carmenere | BIN 20 Pinot Noir

HONEY AND ROSEMARY BOX BAKED CAMEMBERT **8.50**

Served with homemade red onion marmalade
and a mini baked loaf
BIN 9 Viognier | BIN 10 Picpoul

SHARERS AND LIGHT BITES

PLOUGHMANS **12.00**

Honey roast ham, mature English cheddar, pickle,
crusty bread and a fresh apple and celery salad
BIN 7 Pinot Grigio | BIN 8 Sauvignon Bella Lucia

CHARCUTARIE **13.00**

Cured Italian meats served with cornisons, olives, homemade red
onion marmalade, sundried tomatoes and crusty bread
BIN 16 Cabernet Sauvignon | BIN 23 Rioja Crianza

CHICKEN AND BACON CAESAR SALAD **12.00**

Served with baby gem lettuce, homemade Caesar dressing,
parmesan shavings and croutons
BIN 11 Sauvignon Black Creek | BIN 13 Macon-Fuisse

SEAFOOD PLATTER **15.00**

Crispy coated king prawns, mussels and calamari served
with chilli jam, garlic and lemon aoli, crusty bread and fries
BIN 11 Sauvignon Black Creek | BIN 12 Chenin Viognier

Mains

HERB CRUSTED SALMON **14.50**

Served with garlic greens, fondant potato and a lemon butter sauce
BIN 12 Chenin Viognier | BIN 14 Chablis

OVEN ROASTED GURNARD **15.75**

Served with a mushroom and brie croquette, grilled asparagus, cauliflower puree and a serrano crisp
BIN 13 Macon Fuisse

ROASTED 3 BONE LAMB RACK **19.50**

Served with rosemary mashed potato, roasted celeriac fondant, roasted celeriac puree, savoy cabbage and a red currant jus
BIN 18 Malbec | BIN 19 Carmenere

THE BLACK BOY INN PRIME STEAK BURGER **12.50**

Served with a brioche bun, house relish, thrice cooked chips and slaw. add: cheese, blue cheese or bacon £1
BIN 16 Cabernet Sauvignon | BIN 17 Shiraz Cabernet

8 OZ SIRLOIN STEAK **24.00**

10 OZ HEART OF RUMP STEAK **21.50**

8 OZ RIB EYE STEAK **24.00**

Served with thrice cooked chips, roasted vine tomatoes, petit pois, dressed salad and a sauce of your choice
(cracked peppercorn, stilton, Diane and beef jus)

BIN 21 Black Shiraz | BIN 22 Ripassa di Valpolicella | BIN 23 Rioja Crianza | BIN 25 Grand Corbin

LOIN OF PORK **14.50**

Served with carrot puree, sautéed heritage carrots, a black pudding and potato cake and a cider sauce
BIN 20 Pinot Noir | BIN 24 Chateaneuf du Pape



THE
BLACK BOY
INN

DESSERTS

DARK CHOCOLATE TORTE 6.50

Served with a passionfruit curd and a homemade passionfruit sorbet

BIN 28 Sauvignon Late Harvest

**Suggestion: Red Sweet Recioto 50cl (Cost £12.00)*

HOMEMADE CARROT CAKE 6.50

Served with a cream cheese sorbet and crushed pistachio nuts

BIN 29 Taylor LBV Port

STICKY TOFFEE PUDDING 6.50

Served with vanilla and butterscotch sauce, caramelised banana and banoffee ice cream

BIN 2 Prosecco | BIN 28 Sauvignon Late Harvest

DEEP BAKED TREACLE TART 6.50

Served with a homemade lemon curd and lemon and stem ginger ice cream

BIN 28 Sauvignon Late Harvest

**Suggestion: Red Sweet Recioto 50cl (Cost £12.00)*

A SELECTION OF HOMEMADE ICE CREAM 4.00

A 3 scoop selection of our delicious homemade ice creams. Ask your server for details

SELECTION OF OXFORDSHIRE AND CONTINENTAL CHEESES 7.50

Served with crackers, homemade chutney and fresh grapes

BIN 30 Fonseca Quinta do Panascal Port

TUESDAY STEAK NIGHT FOR ONLY £30

FROM 6-9PM - 2 STEAKS WITH ALL THE
TRIMMINGS AND 2 LARGE GLASSES
(175ML EACH) OF HOUSE WINE

SUNDAY ROAST DINNER

ROAST BEEF £16.50

SERVED WITH HOMEMADE YORKSHIRE PUDDING,
ROAST POTATOES, SEASONAL VEGETABLES
AND PAN GRAVY

ROAST PORK £15.95

SERVED WITH SEASONAL VEGETABLES, ROAST
POTATOES, CRACKLING, APPLE SAUCE
AND PAN GRAVY

KIDS ROAST £7.95

BEEF OR PORK AVAILABLE



BY APPOINTMENT
TO H.M. THE QUEEN
SUPPLIERS OF MEAT AND POULTRY
DONALD RUSSELL LTD
INVERURIE



DONALD RUSSELL

Real food, real flavour, every day

*Our steaks have been supplied by Donald Russell, a butcher which goes
to extraordinary lengths to produce the tastiest, most tender meat.*

All wines have been professionally paired to match the food, they are not included within the prices. All our food is locally sourced.

We do take seriously food intolerances and allergies, please speak to our staff, we will do our best to accommodate you.