

# Blackhouse

## DAYTIME MENU – SAMPLE

### TO START

|                                                                   |                  |
|-------------------------------------------------------------------|------------------|
| CUMBRAE OYSTERS Natural, merlot vinegar (Subject to availability) | 3.5/10 for three |
| BAR OLIVES                                                        | 4.5              |
| PEPPERED LEMON CALAMARI with garlic aioli                         | 9.5              |
| PEA CROQUETTES (V) Optional shaved Parmesan                       | 7.5              |
| CHICKEN WINGS Smoky Sriracha mayonnaise                           | 9.5              |
| GRILLED KING PRAWNS & CHORIZO Basil pesto                         | 11               |
| SMOKED PAPRIKA HOUMUS (Ve) Crudités, garlic crisp bread           | 7.5              |

### STEAKS

*All steaks are a minimum of 28 days aged. See BLACKboards for available special cuts.*

|                                                         |         |
|---------------------------------------------------------|---------|
| RIBEYE 280g                                             | 33      |
| RUMP 280g                                               | 23      |
| SIRLOIN 280g                                            | 29      |
| CHATEAUBRIAND/FILLET                                    | 18/100g |
| TOMAHAWK BONE-IN RIBEYE                                 | 11/100g |
| STEAK FRITES Garlic butter or chimichurri, skinny fries | 19      |

### MAIN COURSE

|                                                                          |           |
|--------------------------------------------------------------------------|-----------|
| MOULES FRITES Garlic, white wine & cream sauce, skinny fries             | 15        |
| FISH & CHIPS Beer battered haddock fillet, minted peas, tartar sauce     | 19.5      |
| CUMBERLAND SAUSAGE buttered mash, bone gravy & black pudding             | 22        |
| BLACKHOUSE CHEESEBURGER/WAGYU CHEESEBURGER                               | 17.5/22.5 |
| Toasted brioche, smoky sriracha mayo, vine tomato, gherkin, skinny fries |           |
| HALF CHICKEN Chilli and lime, or lemon and herb, skinny fries            | 18        |

### SANDWICHES AND SALADS

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| LOBSTER GRILLED CHEESE Crab, crayfish, mature cheddar, skinny fries                    | 19.5 |
| STEAK SANDWICH Fillet steak, balsamic onions, mature cheddar, skinny fries             | 18   |
| CLB SANDWICH Chicken breast, bacon, lettuce, tomato, smoky sriracha mayo, skinny fries | 15   |
| ROAST CELERIAC SANDWICH (V) Smoked cheese, kale, mushroom butter, fries                | 14   |
| WARM CONFIT DUCK SALAD Orange glazed duck, kale                                        | 16   |
| CLASSIC CHICKEN CAESAR Croutes, anchovies                                              | 16   |

### SAUCE AND STEAK TOPPINGS

|                              |     |                         |     |
|------------------------------|-----|-------------------------|-----|
| PEPPERCORN SAUCE (V)         | 3.5 | GRILLED PRAWN           | 6   |
| BLUE CHEESE SAUCE (V)        | 3.5 | DUCK EGG (V)            | 3   |
| RED WINE & BONE MARROW GRAVY | 2.5 | CARAMELISED ONIONS (Ve) | 2.5 |

### SIDES

|                                 |      |                       |      |
|---------------------------------|------|-----------------------|------|
| TENDERSTEM BROCCOLI Chilli (Ve) | 6.75 | ONION RINGS (Ve)      | 4.75 |
| BUTTERED MASHED POTATO (V)      | 5.75 | BLACKHOUSE CHIPS (Ve) | 5    |
| CREAMED SPINACH (V)             | 6.75 | MAC N CHEESE (V)      | 6.5  |

### FREE-FLOWING DRINKS

Available Saturdays until 4pm. Enjoy 90 minutes of bottomless prosecco, Kirkstall pilsner, frozen strawberry daiquiris and white wine spritzers for £22 when you choose one of the above main courses.

Or add Aperol spritz, frozen margaritas and JCB Cremant de Loire to your drinks choice for an additional £8

(V) Vegetarian (Ve) Vegan. A discretionary 12.5% service charge will be added to your bill. All weights stated are prior to cooking. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.