

Blackhouse

EVENING MENU – SAMPLE

TO START

FRESH BAKED SOURDOUGH (V) Salted butter/garlic/cheese	4.75/5/5.75
CUMBRAE OYSTERS Natural, merlot vinegar, shallots, lemon	3.5/10 for three
BAR OLIVES	4.5
GRILLED KING PRAWNS & CHORIZO Basil pesto	11
MOULES MARINIÈRE Garlic, white wine cream	11
PEPPERED LEMON CALAMARI with garlic aioli	9.5
HOUSE CURED SMOKED SALMON Horseradish mascarpone	9.5
CHICKEN WINGS Smoky Sriracha mayonnaise	9.5
PEA CROQUETTES (V) Optional shaved Parmesan	7.5
SMOKED PAPRIKA HOUMUS (Ve) Crudités, garlic crisp bread	7.5
OVEN BAKED WHOLE CAMEMBERT FOR TWO(V) Charred sourdough, crudites, chutney	12.5

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

MAINS

GUINNESS & GAME PIE	26
BLACKHOUSE CHEESEBURGER	17.5
WAGYU CHEESEBURGER	22.5
Toasted brioche, smoky sriracha mayo, vine tomato, gherkin, skinny fries	
STEAK SANDWICH Fillet steak, balsamic onions, mature cheddar, skinny fries	18
SEA BASS Sautéed Jersey royals, artichoke, peppers, salsa verde	20
FISH & CHIPS Beer battered haddock fillet, minted peas, tartar sauce	19.5
HALF CHICKEN Chilli and lime, or lemon and herb, skinny fries	18
CHICKEN BREAST Braised leek, creamed potato, pink peppercorn sauce	19
CUMBERLAND SAUSAGE buttered mash, bone gravy & black pudding	22
WARM CONFIT DUCK SALAD Orange glazed duck, kale	16
SPICED SQUASH WELLINGTON (VE) Baby spinach, rosemary roast carrot, porcini gravy	16

SAUCE AND STEAK TOPPINGS

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

SIDES

BLACKHOUSE CHIPS (Ve)	5	TRUFFLE FRIES	6.5
CREAMED SPINACH (V)	6.75	MASHED POTATO(V)	5.75
ROASTED TENDERSTEM BROCCOLI Chilli (Ve)	6.75	ONION RINGS (Ve)	4.75
CHARRED LITTLE GEM	4.75	MAC N CHEESE(V)	6.5
HOUSE SALAD(Ve)	4.75		

(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.