

Blackhouse

SUNDAY MENU – SAMPLE

STARTERS

add a starter to one of the below main courses for £5.

FRESH BAKED SOURDOUGH (V)	Salted butter	
PEPPERED LEMON CALAMARI	with garlic aioli	
PEA CROQUETTES	Optional shaved Parmesan	
CHICKEN WINGS	Smoky Sriracha mayonnaise	
HOUSE CURED SMOKED SALMON	Horseradish mascarpone	
SMOKED PAPRIKA HOUMUS (Ve)	Crudités, garlic crisp bread	
GRILLED KING PRAWNS & CHORIZO	Basil pesto	+£3
MOULES MARINIÈRE	Garlic, white wine cream	+£3
OVEN BAKED WHOLE CAMEMBERT FOR TWO(V)	Charred sourdough, crudites, chutney	+£5

ROASTS

All served with beef dripping roast potatoes, steamed greens, rosemary roast carrots, Yorkshire pudding, rich red wine and bone marrow gravy.

ROAST CHICKEN BREAST	Lightly brined for 24 hours, roasted with lemon and black pepper	21
SPICED SQUASH WELLINGTON (V)	Mini roast potatoes, Porcini gravy	19.5
ROAST TOPSIDE OF BEEF	Served pink, or well-done.	22.5
SLOW ROASTED PORCHETTA	Crackling, apple sauce	21.5

	With roast trimmings	Just the steak
RUMP 280g	31.5	23
SIRLOIN 280g	37.5	29
RIBEYE 280g	41.5	33
CHATEAUBRIAND/FILLET		18/100g
TOMAHAWK BONE-IN RIBEYE		11/100g

See BLACKboards for available special cuts – Add roast trimmings to any of the sharing cuts for 8.5pp

MAINS

WAGYU CHEESEBURGER	22.5
Toasted brioche, smoky sriracha mayo, vine tomato, gherkin, skinny fries	
WARM CONFIT DUCK SALAD	16
Orange glazed duck, kale	
HALF CHICKEN	18
Chilli and lime, or lemon and herb, skinny fries	
SEA BASS	21
Sautéed Jersey royals, artichoke, peppers, salsa verde	
FISH & CHIPS	19.5
Beer battered haddock fillet, minted peas, tartar sauce	
LOBSTER GRILLED CHEESE SANDWICH	19.5
Crab, crayfish, mature cheddar, skinny fries	

SIDES

BLACKHOUSE CHIPS (Ve)	4.75	BUTTERED MASHED POTATO(V)	5.75
TRUFFLE FRIES	6.5	BEEF DRIPPING ROAST POTATOES	4.75
CAULIFLOWER CHEESE(V)	6.5	CREAMED LEEK & BACON	6.5
TENDERSTEM BROCCOLI(V)	4.75	ONION RINGS (V)	4.75

BLACKHOUSE ROAST STUFFING	Bone marrow, horseradish, onions	5.5
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SAUCES

PEPPERCORN (V)	3.5	BLUE CHEESE(V)	3.5	RED WINE & BONE MARROW GRAVY	2.5
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(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.