Blackhouse

Grill on New York Street



NIBBLES

£7.00

CUMBRAE OYSTERS

Ham Salt & Cheese Popcorn	£1.00	Olives [VV]	£3.25	Served with lemon, tabasco, raspbe	raspberry	
Black Pepper Pork Crackling	£1.50	Garlic Bread [V]	£3.50	& shallot vinegar or		
Miso Honey Chipolatas	£2.00	Quail's Eggs, Celery Salt [V]	£2.00	Beer battered, served with a jalap tartare sauce	eno	
Daily Bread [V] Herb butter	£3.50	Whipped Cream Cheese Celery, honey, truffle oil	£1.50	One £2.50 Six £14.00 Twelve £	26.00	
		STARTERS				
Smoked Haddock Fishcake Watercress, lemon & lime mayonnaise	£6.50	Pulled Beef Bon Bons Burnt onion mayonnaise	£8.00	Potted Beef Toast, American mustard	£6.50	
Cauliflower Cheese Soufflé [V] Twice baked, pickled red cabbage	£7.50	Goan Chicken Skewer Pico de gallo, mint yoghurt	£7.00	Torched Red Pepper Houmous [W] Crudités, garlic crisp breads	£6.50	
Moules Marinière	£8.25	Smoked Salmon Roulade Cream cheese, dill,	£8.00	Chicken Liver Parfait Bacon jam, toasted brioche	£7.50	

BEEF

chives, crisp breads

All cuts are minimum 28 days wet & dry aged and air dried for 24 hours in our Himalayan Rock salt chamber to provide an enhanced flavour. All steaks are served with either chips or mash.

Piri Piri Calamari

Saffron Aioli

Rump - Australian 227g - £17.00 / 280g - £21.00

Sirloin - English 227g - **£23.00** / 340g - **£29.00**

Fillet - Irish 227g - £30.00 / 280g - £38.00

Ribeye - Argentinian 280g - **£24.00** / 340g - **£28.00**

British Single Breed - Ribeye Personally selected at market by our butcher. Ask your server for today's breed, weight and price.

> Australian Aberdeen Black Angus Grain fed for raindrop marbling Sirloin - 280g - **£36.00** Fillet - 280g - **£47.00**

SHARING CUTS

English Longbone [Tomahawk] 800g - **£49.00** 1.2kg - **£65.00** 1.5kg - £80.00

Australian Chateaubriand 400g - **£58.00** 800g - **£105.00**

mayonnaise, horseradish cream, mature cheddar

STEAK EXTRAS & SAUCES Prawn skewer £6.00 Hait gilled lobstel £4.00 per 1008 Chop gravy £2.50 Peppercorn sauce £2.50 Blue cheese sauce £2.95 Béarnaise sauce £2.50 Prawn skewer £6.00 Half grilled lobster £4.60 per 100g Pork chop £5.00 Lamb chop £4.50

SEAFOOD

Loch Duart Seared Salmon Pea tortellini, citrus mayonnaise,	£17.00 parsley oil	Pan-Fried Seabass Seasonal greens, lemon beurre	£19.00 e blanc	Whole / Half Grilled Lobster £5. [ask server for todays weight]	
Chargrilled Swordfish Lemon caper butter, pico de gallo, skinny chips	£21.00	Stonebass Fillet Spinach, capers, vine tomato beurre blanc	£19.00	with chips & garlic butter or ther Classic Fish & Chips Mushy peas, tartare sauce	£13.75
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GRILLS AND MAINS

Caesar Salad	£10.00	A Plate of Chops	Half-Roasted Chicken £14.95
Add Chargrilled Chicken	+£2.50	<pre>2 chops, seasoning salt, chips, chop gravy - Lamb £14.00</pre>	Skinny chips, stuffing, proper gravy
Blackhouse Burger	£12.50	- Pork £15.00	Fajitas
Shredded lettuce, tomato, glazed by	cioche	Add extra chops - Pork £5/chop Lamb £4.50/chop	- Fillet steak £14.50
bun, chips, tomato relish			- Chicken breast £13.95
- Caramelised onion	+£1.50	Miso Glazed Aubergine Steak [VV] £13.50	- King prawn £18.95
- Beef brisket burnt ends	+£1.50	Jewelled cous cous, red pepper houmous,	Served with tortillas, salsa, guacamole,
- Mature cheddar	+ £1.00	scorched cherry tomatoes	sour cream & cheese on a sizzling plate
- Bacon	+£1.50		with peppers & onions
- Stilton	+£1.50	Halloumi & Vegetable Kebab [V] £13.50	
- FULL HOUSE [all of the above]	£17.50	Halloumi, courgette, peppers, mushrooms, jewelled cous cous, tortilla,	Blackhouse Steak Sandwich £13.50 Fillet steak, onion, mushroom, burnt onion

SIDES

sour cream, Cholula hot sauce

Blackhouse Chips	£3.50	Seasonal Greens	£4.00	Blackhouse Mac & Cheese	£4.50	Steamed Broccoli	£4.25
Skinny Chips	£3.50	Minted Butter New Potat	oes £4.00	Burnt ends		Creamed Spinach	£5.50
Salt-Baked Sweet Potato	£4.00	Buttered Mash	£4.50	Crispy Onion Pudding	£4.00	Chopped English Salad	£4.50
Garlic Mushrooms	£4.50	Mature Cheddar &	£4.50	Dripping gravy, soured cr	eam	Onion Rings	£4.50
Baby onions, tarragon but	ter	Spring Onion Mash					