

Blackhouse

MADE FOR SUNDAYS

2 COURSES
25.50

STARTERS

POTTED SALT BEEF
Charred sourdough, piccalilli

**SMOKED PAPRIKA
HOUMOUS** (Ve)
Crudités, garlic crisp breads

**PEPPERED LEMON
CALAMARI**
Garlic aioli

SUNDAY ROAST

All roasts are served with beef dripping roast potatoes,
steamed greens, rosemary roast carrots and Yorkshire pudding

ROAST CHICKEN BREAST rubbed with lemon and black pepper

GARLIC AND SAGE RUBBED PORK LOIN with crackling

ROAST BEEF marinated in red wine and herbs served pink or well with horseradish sauce

SPICED SQUASH WELLINGTON (V)
Mini roast potatoes, baby spinach rosemary roast carrots, steamed greens, porcini gravy

SHARING ROAST

Take your time, crack open that bottle of red and upscale to

ENGLISH LONGBONE BEEF For 2 - 800g **70.00**
Also known as 'Tomahawk' ribeye served on the bone
for an incredible flavour with all the trimmings

SIDES AND SAUCES

Sage and onion stuffing **3.50** Cauliflower cheese **4.50**
Buttered mash **4.50** Roast potatoes **4.75** Rich roast gravy jug **3.00**



SUNDAY ROASTS ARE SERVED FROM 12PM UNTIL THEY ARE GONE

(V) Vegetarian (Ve) Vegan. All prices are in GBP and include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Our dishes may contain nuts or nut traces. Allergen information is available via the QR code to the left; please let your server know if you have any allergies or dietary requirements. Cheese may not be made with vegetable rennet. All weights stated are prior to cooking.