

Blackhouse

CUMBRAE OYSTERS

FRESH 1x 2.50
Lemon, tobasco, raspberry, shallot vinegar 6x 15.00
12x 28.00

ROCKERFELLA GRILLED 1x 3.25
Garlic, parsley, cheddar crumb 6x 17.50
12x 30.00

FOR THE TABLE

SMOKED ALMONDS (Ve) 3.50

BONDGATE BAKERY LOAF (V) 4.25
Artisan bread, butter, Maldon salt

NOCELLARA OLIVES (Ve) 4.00
Herb oil

GARLIC CIABATTA (V) 4.25

GARLIC CIABATTA WITH CHEESE (V) 4.75

STARTERS

YORKSHIRE GIN CURED SALMON 8.50
Horseradish crème fraîche, treacle and walnut bread

BURRATA (V) 9.00
Heirloom tomato, pine nuts, basil, charred ciabatta, lemon zest

PEPPERED LEMON CALAMARI 9.00
Garlic aioli

TUNA CRUDO 10.00
Avocado, lime

STICKY CHICKEN WINGS 9.00
Chipotle mayonnaise

BLACKENED FISH TACOS 9.00
Guacamole, pickled cabbage, Pico de Gallo, crème fraîche

POTTED SALT BEEF 7.00
Charred sourdough, piccalilli

SMOKED PAPRIKA HOUMOUS (Ve) 6.75
Crudités, garlic crisp bread

OTLEY COPPA HAM 8.75
Pickled pear, celeriac remoulade

FROM THE GRILL

STEAK

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

CLASSICS

RUMP 280g - 23.00 **SIRLOIN** 280g - 27.00 **FILLET** 227g - 32.00

PREMIUM

BLACK POLLED ABERDEEN ANGUS

All cuts are wet & dry aged for a minimum of 50 days and air dried for 24 hours in our Himalayan rock salt chamber to provide an enhanced flavour

SIRLOIN 340g - 35.00 **RIBEYE** 340g - 34.00
T-BONE 450g - 46.00

PREMIUM SHARING CUTS

ENGLISH LONGBONE (TOMAHAWK) 800g - 55.00
Ribeye thick cut on the bone

BLACKHOUSE CHATEAUBRIAND 500g - 60.00
Thick cut tenderloin fillet

CHICKEN

HALF CHICKEN 16.50
Grilled, served with skinny chips

GREEN THAI Coconut and lime crème fraîche **CHILLI AND LIME** Chipotle mayonnaise **LEMON AND HERB** Stuffing, proper gravy

FISH

GRILLED SEABREAM 20.00
Sautéed Jersey Royals, artichoke, peppers, salsa verde

CHARGRILLED SWORDFISH 23.00
Charred rosemary vegetables, rocket, cholula oil, lemon caper butter

HALF GRILLED LOBSTER 47.50
Garlic butter, skinny chips, lemon

SIGNATURES

SLOW ROASTED PORK BELLY 18.50
Truffle mash, butter carrot, chicken jus

WILD MUSHROOM RAVIOLI (V) 15.00
Porcini butter sauce, Grana Padano

BLACKHOUSE STEAK SANDWICH 15.50
Fillet steak, ciabatta bread, mature cheddar, burnt onion mayonnaise, chop gravy, skinny chips

CAESAR SALAD 12.50
- Add chargrilled chicken +2.50

BLACKHOUSE BURGER 15.50
Toasted brioche, chipotle mayonnaise, vine tomato, lollo bionda, gherkin, skinny chips
- Mature cheddar +1.50
- Streaky bacon +1.50
- Caramelised onions +1.50

SMOKED APPLEWOOD AND PEAR SALAD (V) 12.50
Baby kale, carrot, beetroot, smoked almonds, maple vinaigrette

FISH AND CHIPS 15.50
Haddock fillet, thick cut chips, minted peas, tartar sauce

SAUTÉED CHICKEN BREAST 17.50
Mushroom and spinach fricassée, creamed potato, porcini sauce

ROAST COD LOIN 21.00
Shiitake mushrooms, sweetcorn broth

HARISSA SPICED CAULIFLOWER (Ve) 13.50
Pomegranate, wilted spinach, herb oil, vegetable crisps

SIDES AND SAUCES

ONION RINGS (V) 4.25

GARLIC MUSHROOMS (V) 4.75

CHAR-GRILLED CORN (V) 4.75

SEASONAL GREENS (V) 5.25

HOUSE SALAD (Ve) 4.75

BLACKHOUSE MAC AND CHEESE (V) 5.50

BLACKHOUSE CHIPS (V) 4.75

SKINNY CHIPS (Ve) 4.50

BUTTERED MASH (V) 4.50

PEPPERCORN SAUCE 3.00

BLUE CHEESE SAUCE 3.50

BÉARNAISE SAUCE (V) 3.00

(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 on request; 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.

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SPARKLING

	200ml Btl	125ml	Btl
CANTINA COLLI EUGANEI PROSECCO DOC Veneto Italy	8.95	38.00	
VITELLI PROSECCO DOC Veneto Italy	12.00		
JCB CREMANT BRUT NV Burgundy France	11.50	49.00	
MOET & CHANDON BRUT NV Epernay France		75.00	
VEUVE CLICQUOT YELLOW LABEL BRUT NV Reims France		95.00	
PERRIER-JOUET BELLE EPOQUE Epernay France		250.00	
CA' DI ALTE PROSECCO ROSÉ 2020 Veneto Italy		41.00	
MOET & CHANDON ROSÉ BRUT NV Epernay France		85.00	

DESSERT & FORTIFIED

	100ml	375ml Btl	500ml Btl	750ml Btl
CLOS L'ABEILLEY SAUTERNES Bordeaux France	10.50	30.00		
OFFLEY WHITE PORT Oporto Portugal	9.50		40.00	
QUINTA DO VALLADO '10 YEAR OLD TAWNY' Oporto Portugal	13.50		36.00	

WHITE

LIGHT AND CRISP

	175ml	250ml	Btl
CA' PREELA PINOT GRIGIO Veneto Italy	9.50	13.50	35.00
MONROUBY GRENACHE BLANC Languedoc France	6.95	10.25	26.00
TERRA FRANCA VINHO VERDE Bairrada Portugal	7.50	10.95	28.00
BARON DE BADASSIERE VIOGNIER Languedoc France			30.00

FRESH AND FRUITY

HOLY SNAIL SAUVIGNON BLANC Loire France			33.00
MAS DE PEUCH PICPOUL DE PINET Languedoc France	9.95	14.50	37.00
TINPOT HUT SAUVIGNON BLANC Marlborough New Zealand	10.50	15.25	39.00
CLOUDY BAY SAUVIGNON BLANC Marlborough New Zealand			62.00

ROUNDED AND JUICY

ALPHA ZETA CHARDONNAY Veneto Italy	8.00	11.75	30.00
DUQUESA VERDEJO Rueda Spain			33.00
GAVI DI GAVI LUGARARA Piemonte Italy	10.75	15.50	40.00
CHASSAGNE-MONTRACHET 1ER CRU DOMAINE ROUX Burgundy France			99.00

ROSÉ

	175ml	250ml	Btl
MOLINO LOCO ROSADO Murcia Spain	6.95	9.95	26.00
MONTEFORTE PINOT GRIGIO BLUSH Veneto Italy			30.00
CH BEAULIEU ROSÉ Provence France	10.50	15.25	39.00

RED

BRIGHT AND SPICY

	175ml	250ml	Btl
FICO GRANDE SANGIOVESE Romagna Italy	7.50	10.95	28.00
BODEGAS CASTANO MONASTRELL (ORGANIC) Murcia Spain			29.00
MININI MONTEPULCIANO D'ABRUZZO Veneto Italy			32.00
LAGRIMAS DE GARNACHA Navarra Spain	9.25	13.25	34.00
SPICE ROUTE PINOTAGE Stellenbosch South Africa			44.00

SILKY AND TEXTURAL

LITTLE EDEN PINOT NOIR SEA Australia			34.00
TERRES DU ROY COTES DU RHONE Rhone France			32.00
CHATEAU LOS BOLDOS MERLOT RESERVA Cachapoal Chile	9.50	13.50	35.00
RIOJA CRIANZA EL COTO Rioja Spain	9.75	13.95	36.00
CATENA CABERNET FRANC Mendoza Argentina			46.00
MORGON MARCEL LAPIERRE Beaujolais France			57.00
GEVREY-CHAMBERTIN PHILIPPE LE HARDI Burgundy France			90.00

FULSOME AND ROBUST

LA MASSERIA PRIMITIVO Puglia Italy			32.00
ALTOS LOS HORMIGAS MALBEC Mendoza Argentina	10.50	15.25	39.00
YERING STATION SHIRAZ Victoria Australia	10.75	15.50	40.00
RENSWOOD OLD VINE ZINFANDEL California USA			48.00
CHARLES SMITH CABERNET SAUVIGNON Washington USA			58.00
BODEGA COLOME 'AUTENTICO' MALBEC Salta Argentina			70.00
AMARONE ALLEGRINI Valpolicella Italy			95.00

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