



---

The  
**BLACKHOUSE**  
Way

A sharpener, a straightener, a chaser.  
A top, a middle, a bottom.  
Make the greeting warm,  
Let the conversation flow.

We have all the drinks  
and if nothing tickles your fancy,  
just ask

---

# WINES

"A bottle or glass of wine  
makes every meal an occasion,  
every table more elegant,  
every day more civilized."

---

# WHITE

---

175ml      250ml      750ml

<b>Garganega Pinot Grigio, Cantina di Monteforte</b> Veneto, Italy • <i>Fresh - Fruity - Apples</i>	<b>4.75</b>	<b>£6.50</b>	<b>£19.00</b>
<b>Fiano, Villa dei Fiori</b> Puglia, Italy • <i>Mineral - Apple - Tropical</i>			<b>£21.00</b>
<b>Sauvignon Blanc, Nyala</b> Western Cape, South Africa • <i>Fresh - Lime - Grass</i>			<b>£22.00</b>
<b>Riesling trocken 'Kreuznacher', Weingut Finkenauer</b> Nahe, Germany • <i>Perfumed - Fruity - Floral</i>	<b>£6.00</b>	<b>£8.25</b>	<b>£24.00</b>
<b>Pinot Grigio Riesling, Alisios</b> Campanha, Brazil • <i>Elegant - Fresh - Ripe Apple</i>			<b>£25.00</b>
<b>Viognier, Swartland Winery</b> Swartland, South Africa • <i>Smooth - Almonds - Peach</i>			<b>£27.00</b>
<b>Sauvignon Blanc Furmint, Gomila</b> Jeruzalem, Slovenia • <i>Crisp - Grass - Pear</i>	<b>£7.00</b>	<b>£9.80</b>	<b>£28.00</b>
<b>Pinot Grigio, Ponte del Diavolo</b> Friuli, Italy • <i>Fresh - Exotic Fruits - Zesty</i>	<b>£7.00</b>	<b>£9.80</b>	<b>£28.00</b>
<b>Riesling 'Foxlee', Tim Adams</b> Clare Valley, Australia • <i>Dry - Lime - Grapefruit</i>			<b>£29.00</b>
<b>Chardonnay 'Haystack', Journeys End</b> Stellenbosch, South Africa • <i>Ripe Peach - Lychee - Rich</i>	<b>£7.50</b>	<b>£10.50</b>	<b>£30.00</b>
<b>Torrantes, Colome</b> Salta, Argentina • <i>Smooth - Apricot - Nectarine</i>			<b>£31.00</b>
<b>Sauvignon Blanc, Saint Clair</b> Marlborough, New Zealand • <i>Dry - Gooseberry - Lime</i>	<b>£8.00</b>	<b>£11.20</b>	<b>£32.00</b>
<b>Malvasia, Kozlovic</b> Istria, Croatia • <i>Ripe Citrus - Dry Grass - White Pepper</i>			<b>£32.00</b>
<b>Albarino, A20</b> Rias Baixas, Spain • <i>Lemon - Crisp - Tangy</i>			<b>£33.00</b>
<b>Gavi di Gavi 'Lugarara', La Giustinana</b> Piemonte, Italy • <i>Fragrant - Smooth - Fresh</i>	<b>£9.00</b>	<b>£12.60</b>	<b>£36.00</b>

---

---

# ROSÉ

---

175ml      250ml      750ml

<b>Greco di Tufo, Feudi di San Gregorio</b> Campania, Italy • <i>Mineral - Peaches - Orange Peel</i>			<b>£36.00</b>
<b>Gruner Veltliner, Blanc Canvas</b> Marlborough, New Zealand • <i>Earthy - Mandarin - White Pepper</i>			<b>£38.00</b>
<b>Quincy, Sauvignon Blanc</b> Domaine des Ballandors Loire, France • <i>Lime - Headgerow - Stone Fruit</i>			<b>£38.00</b>
<b>Sauvignon Blanc, Ata Rangī</b> Martinborough, New Zealand • <i>Citrus - Gooseberry - Aromatic</i>			<b>£40.00</b>
<b>Sancerre, Sauvignon Blanc</b> Domaine des Brosses Loire, France • <i>Limes - Earthy - Green Apple</i>			<b>£42.00</b>
<b>Sauvignon Blanc, Cloudy Bay</b> Marlborough, New Zealand • <i>Herbal - Tropical Fruit - Gooseberries</i>			<b>£48.00</b>
<b>Pouilly Fuisse, La Croix Denogent</b> Burgundy, France • <i>Minerally - Crisp - Complex</i>			<b>£55.00</b>
<b>Chassagne-Montrachet 1er Cru 'Macherelles', Domaine Roux</b> Burgundy, France • <i>Honeysuckle - Hazelnut - Ripe</i>			<b>£89.00</b>
<b>Grenanche Rosé, Petit Papillon</b> Languedoc-Roussillon France • <i>Cranberries - Red Currants - Red Apple</i>	<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>
<b>Pinotage Rosé 'Fairtrade', Kleine Rust</b> Stellenbosch, South Africa • <i>Raspberries - Red Fruits - Juicy</i>			<b>£25.00</b>
<b>Provence Rosé, Chateau Beaulieu</b> Provence, France • <i>Fragrant - Fresh - Roses</i>	<b>£7.50</b>	<b>£10.50</b>	<b>£30.00</b>
<b>Rosé de Leoube, Chateau Leoube</b> Provence, France • <i>Perfumed - Delicate - Strawberries</i>			<b>£36.00</b>

---

---

**RED**

---

175ml      250ml      750ml

---

<b>Castelao, Pegoes</b> Peninsula de Setubal, Portugal • <i>Fresh - Elegant - Soft Berry Fruits</i>	<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>
<b>Shiraz Viognier, Bush Telegraph</b> South Eastern Australia • <i>Red Cherries - Raspberries - Smooth</i>			<b>£20.00</b>
<b>Grenache Tempranillo, The Guv'nor</b> Castilla y Leon • <i>Rich - Dark Fruit - Juicy</i>			<b>£23.00</b>
<b>Pinot Noir, Moon River</b> Neszmely, Hungary • <i>Plums - Elegant - Soft</i>	<b>£6.00</b>	<b>£8.40</b>	<b>£24.00</b>
<b>Côtes-du-Rhône, Cellier des Princes</b> Rhône, France • <i>Peppery - Earthy - Spicy</i>	<b>£6.50</b>	<b>£9.10</b>	<b>£26.00</b>
<b>Malbec 'Reserve', Kaiken</b> Mendoza, Argentina • <i>Strawberries - Cherries - Cocoa</i>			<b>£27.00</b>
<b>Primitivo, La Masseria</b> Puglia, Italy • <i>Red Fruits - Blueberry - Sweet Spice</i>			<b>£27.00</b>
<b>Rioja 'Lagrimas', San Martin</b> Rioja, Spain • <i>Full Bodied - Licorice - Thyme</i>	<b>£7.00</b>	<b>£9.80</b>	<b>£28.00</b>
<b>Cabernet Sauvignon 'Punto Final', Renacer</b> Mendoza, Argentina • <i>Cherries - Ripe Plums - Black Pepper</i>			<b>£28.00</b>
<b>Mencia, Cuatro Pasos</b> Bierzo, Spain • <i>Soft - Cherries - Red Fruits</i>			<b>£29.00</b>
<b>Tempranillo Touriga 'Alisios', Seival Estate</b> Campanha, Brazil • <i>Savoury - Berry Fruits - Smooth</i>			<b>£29.00</b>
<b>Grenache, Willunga 100</b> McLaren Vale, Australia • <i>Smooth - Intense - Silky</i>	<b>£7.50</b>	<b>£10.50</b>	<b>£30.00</b>
<b>Gamay, Chateau de la Roche</b> Loire, France • <i>Delicate - Perfumed - Juicy</i>			<b>£31.00</b>
<b>Malbec, Altos Las Hormigas</b> Mendoza, Argentina • <i>Plums - Coffee - Chocolate</i>	<b>£8.00</b>	<b>£11.20</b>	<b>£32.00</b>
<b>Cabernet Sauvignon, Chateau Changyu Moser</b> Ningxia, China • <i>Earthy - Black Fruits - Savoury</i>			<b>£33.00</b>
<b>Shiraz Riesling 'Lion's Tooth', Dandelion</b> McLaren Vale, Australia • <i>Pepper - Intense - Velvet</i>			<b>£34.00</b>

---

175ml      250ml      750ml

---

<b>Cabernet Franc, Catena</b> Mendoza, Argentina • <i>Intense - Juicy - Rich</i>			<b>£35.00</b>
<b>Merlot Cabernet, Trinity Hill</b> Hawkes Bay, New Zealand • <i>Silky - Stone Fruits - Aromatic</i>			<b>£35.00</b>
<b>Pinotage, Fairview</b> Paarl, South Africa • <i>Smooth - Perfumed - Raspberries</i>			<b>£36.00</b>
<b>Cabernet Sauvignon, Journey's End</b> Stellenbosch, South Africa • <i>Coffee - Spicy - Black Cherries</i>	<b>£9.00</b>	<b>£12.60</b>	<b>£36.00</b>
<b>Tannat, Garzon</b> Maldonado, Uruguay • <i>Blackberries - Leather - Mineral</i>			<b>£36.00</b>
<b>Rioja Reserva, Bodegas Izadi</b> Rioja, Spain • <i>Tobacco - Musky - Coffee</i>			<b>£37.00</b>
<b>Syrah, Tinpot Hut</b> Marlborough, New Zealand • <i>Silky - White Pepper - Dark Plums</i>			<b>£38.00</b>
<b>Garnacha 'Bernabeleva', Navaherreros</b> Madrid, Spain • <i>Earthy - Elegant - Super Smooth</i>			<b>£38.00</b>
<b>Rioja 'Phincas', DSG Vineyards</b> Rioja Alavesa, Spain • <i>Red Fruit - Spices - Coffee</i>			<b>£42.00</b>
<b>Chianti Classico, Fontodi</b> Tuscany, Italy • <i>Cherries - Juicy - Tobacco</i>			<b>£42.00</b>
<b>Malbec, Chateau de Chambert</b> Cahors, France • <i>Blackberries - Sweet Oak - Pepper</i>			<b>£42.00</b>
<b>Cabernet Sauvignon 'Chateau Smith', Charles Smith</b> Washington, USA • <i>Full Bodied - Plums - Dark Chocolate</i>			<b>£45.00</b>
<b>Morgon, Marcel Lapierre</b> Beaujolais, France • <i>Delicate - Red Currants - Violets</i>			<b>£48.00</b>
<b>Larose de Gruaud, St-Julien</b> Bordeaux, France 2010 • <i>Black Currants - Cedar - Licorice</i>			<b>£55.00</b>
<b>Brunello di Montalcino, Castello Banfi</b> Tuscany, Italy 2008 • <i>Jam - Plums - Dark Cherries</i>			<b>£65.00</b>
<b>Amarone della Valpolicella, Allegrini</b> Veneto, Italy 2009 • <i>Intense - Fruit-Rich - Black Fruits</i>			<b>£75.00</b>

---



---

## SPARKLING

125ml      750ml

---

<b>Prosecco, Cantina Colli Euganei</b> Valdobbiandene, Italy • <i>Light - Spritz - Lemons</i>	<b>£6.00</b>	<b>£30.00</b>
<b>Cava 'Molto Negre', Casa Rojo</b> Cava, Spain • <i>Delicate - Citrusy - Fruity</i>		<b>£38.00</b>
<b>Prosecco 'Crede' Vintage 2014, Bisol</b> Valdobbiandene, Italy • <i>Light - Fragrant - Smooth</i>		<b>£40.00</b>
<b>Cava Blanc de Noirs Vintage Brut</b> <b>'Reina Maria Cristina', Codorniu</b> Cava, Spain • <i>Fresh - Smooth - Toasty</i>		<b>£44.00</b>
<b>English Sparkling, Hush Heath '1503'</b> Kent, UK • <i>Elderflower - Apples - Fresh</i>		<b>£48.00</b>
<b>Moët &amp; Chandon Brut NV</b> Epernay, France • <i>Toast - Brioche - Silky</i>	<b>£9.75</b>	<b>£55.00</b>
<b>Moët &amp; Chandon Brut Rosé NV</b> Epernay, France • <i>Raspberries - Juicy - Perfumed</i>		<b>£65.00</b>
<b>Veuve Clicquot Yellow Label Brut</b> Reims, France NV • <i>Bread - Citrus - Fragrant</i>		<b>£69.00</b>
<b>Veuve Clicquot Yellow Label Brut Rosé</b> Champagne, France • <i>Perfumed - Roses - Juicy</i>		<b>£75.00</b>
<b>Laurent-Perrier Rosé Brut</b> Tours-sur-Marne, France NV • <i>Red Currants - Raspberries - Fresh</i>		<b>£90.00</b>
<b>Louis Roederer Vintage Brut</b> Reims, France • <i>Toasty - Cookie Dough - Full On</i>		<b>£125.00</b>
<b>Dom Perignon Brut</b> Epernay, France • <i>Complex - Earthy - Brioche</i>		<b>£175.00</b>

---

# COCKTAILS

"Because no great story ever  
started with a salad."

## LIGHT & FRESH



### The Italian Job

• *Herbal - Bittersweet - Refreshing*

Tanqueray, mint, passion fruit, lime, soda, Campari

£8



### Apricot & Grapefruit Martini

• *Elegant - Zesty - Classic*

Tanqueray, apricot liqueur, pink grapefruit, apricot jam, lemon juice

£8



### Raspberry Spritz

• *Balanced - Sweet - Sour*

Raspberry syrup, Absolut Raspberry, Tanqueray, lemon, soda

£8



### Raspberry & Mint Sling

• *Fruity - Zesty - Long*

Raspberries, mint, Tanqueray, lemon, Absolut Raspberry, tonic

£8



### Humphrey Spritz

• *Fruity - Zesty - Sweet*

Absolut Raspberry, sloe gin, lemon, raspberries, tonic

£8



### Elderflower Spritz

• *Refreshing - Floral - Sharp*

Ketel One Citron, Ketel One vodka, elderflower, lemon & sugar mix, soda

£9



### Basil Smash

• *Herbal - Spicy - Light*

Tanqueray, King's Ginger, stem ginger, basil, ginger ale

£9

## SIGNATURE



### EL JIMADOR AND THE MONK

*Earthy - Elegant - Spice*

*Ocean blue in colour - a lovely hint of tequila to start, with a smooth chartreuse finish and a touch of star anise.*

El Jimador tequila, blue curaçao, Chartreuse, lime, agave, cinnamon & anise syrup, egg white

£9.25



### BLACKHOUSE ESPRESSO MARTINI

*Nutty - Balanced - Indulgent*

*Our twist on this classic - deeper, richer, more luxurious.*









Grey Goose vodka, Frangelico, Baileys, tonka bean syrup, espresso, grated tonka bean

£9.00

---

# BLACKHOUSE STAMP

---

-  **A Rose By Any Other Name** £9  
• *Floral - Garden - Complex*  
Hendricks, lychee & rose liqueurs, lemon, cucumber, grapes, apple juice
-  **Cucumber Mojito** £8  
• *Light - Clean - Long*  
Cucumber, mint, lemon, Tanqueray, sugar, soda
-  **Strawberry Rose Daiquiri** £9  
• *Sweet - Sour - Floral*  
Bacardi Carta Blanca, rose liqueur, strawberry jam, rose water & syrup, lime juice
-  **Rhubarb Sling** £8  
• *Tangy - Clean - Pleasing*  
Rhubarb syrup, Tanqueray, lemon, rhubarb liqueur, soda
-  **Strawberry Cream** £9  
• *Sweet - Creamy - Fruity*  
Strawberry puree, Absolut Vanilla, Licor 43, apple juice, lemon, cream
-  **Apricot Blanco** £8  
• *Light - Complex - Smooth*  
El Jimador tequila, apricot liqueur, Aperol, egg white, apricot jam, lime, soda
-  **Monkey Old Fashioned** £10  
• *Clean - Elegant - Complex*  
Monkey Shoulder, honey, orange zest, banana liqueur, aromatic bitters
-  **Sailor in the Storm** £8  
• *Dry - Spicy - Sweet*  
Sailor Jerry Spiced, lime juice, ginger beer, aromatic bitters

- 
- 
-  **Cuban Passion** £9  
• *Exotic - Nutty - Fruity*  
Appleton Estate Signature, Disaronno, Ketel One vodka, Bulldog gin, passion fruit, grenadine, pineapple
-  **BH Espresso Martini** £9  
• *Nutty - Balanced - Indulgent*  
Grey Goose vodka, Frangelico, Baileys, tonka bean syrup, espresso, grated tonka bean
-  **BH Bloody Mary** £9  
• *Smokey - Balanced - Spicy*  
Ketel One Citron, salt, black pepper, Worcestershire sauce, honey, Tabasco, tomato juice
-  **Smokey Old Fashioned** £9  
• *Smokey - Sweet - Aromatic*  
Woodford Reserve, maple syrup, water, aromatic bitters, smoke
-  **El Jimador & the Monk** £9  
• *Earthy - Elegant - Spice*  
El Jimador tequila, blue curaçao, Chartreuse, lime, agave, cinnamon & anise syrup, egg white
-  **Butterfly Perch** £9  
"Perfectly matched with *seabass*"  
• *Light - Complex - Fruity*  
White grapes, Bulldog gin, elderflower liqueur, passion fruit syrup, lactic acid
-  **Steak Holder** £9  
"Perfectly matched with *Australian fillet*"  
• *Smoked - Complex - Methodical*  
Bulldog gin, black grapes, Plymouth Sloe Gin, star anise, maple syrup, blueberries, lactic acid
- 
-



# CLASSICS



## Pornstar

Grey Goose vodka, Passoa, fresh passion fruit, vanilla syrup, lemon juice, pineapple juice, served with a shot of prosecco

£10



## Negroni

Bulldog gin, Belsazar vermouth, Campari, orange zest

£8



## Long Island Iced Tea

Ketel One vodka, Tanqueray, Bacardi Carta Blanca, Cointreau, sweetened lemon juice, topped with Pepsi

£8



## Manhattan

Woodford Reserve, Belsazar red and dry vermouth, aromatic bitters, orange zest

£8



## Amaretto Sour

Disaronno, lemon, egg white, sugar, aromatic bitters

£7



## Espresso Martini

Grey Goose vodka, Tia Maria, espresso, sugar syrup

£9

**Don't know what you're after?  
Can't see what you're looking for?**

We've got this. Just ask - our bartender minds are filled with over 100 old school favourites.

# A PERFECT PAIR



## BUTTERFLY PERCH

*Perfectly matched with  
seabass*

*Light - Complex - Fruity*

*Taking the flavours of  
Reisling & Sauvignon Blanc and  
merging into a cocktail.*

*Light, floral, fresh with a touch of  
acidity to give a perfect balance*

White grapes, Bulldog gin, elderflower  
liqueur, passion fruit syrup,  
lactic acid

£9.25



## STEAKHOLDER

*Perfectly matched with  
Australian fillet*

*An ideal cut-through to match the fillet.  
Think Malbec meets Pinot Noir -  
juice, fruit and full of flavour with  
a hint of acidity and oak to finish.*

*Smoked - Complex - Methodical*

Bulldog gin, black grapes, Plymouth Sloe  
Gin, star anise, maple syrup, blueberries,  
lactic acid

£9.25

---

## BOTTLED BEERS






---

<b>Koala Lager</b> [330ml] [50p from every bottle sold goes to The Tim Bacon Foundation]	<b>£4.75</b>
<b>Heineken</b> [330ml]	<b>£4.25</b>
<b>Peroni Red</b> [330ml]	<b>£4.50</b>
<b>Krušovice</b> [330ml]	<b>£4.20</b>
<b>Quilmes</b> [330ml]	<b>£4.75</b>
<b>Innis &amp; Gunn Original</b> [330ml]	<b>£5.00</b>
<b>Curious IPA</b> [330ml]	<b>£4.50</b>
<b>Hop House 13</b> [330ml]	<b>£4.75</b>
<b>Guinness Surger</b> [520ml]	<b>£4.75</b>
<b>Aspall Harry Sparrow</b> [330ml]	<b>£5.50</b>
<b>Aspall Isabel's Berry</b> [330ml]	<b>£4.60</b>
<b>Beck's Blue</b> [275ml] Alcohol free	<b>£3</b>

---

## NON-ALCOHOLIC & FRESH JUICE

---

 <b>Cucumber &amp; Apple</b> Cucumber, apple juice, lemon, elderflower syrup	<b>£4</b>
 <b>Raspberry Cream Soda</b> Raspberries, lemon, vanilla syrup, soda	<b>£4</b>
 <b>Spicy Passion Fruit</b> Red chilli, passion fruit, rhubarb syrup, lemon, pineapple juice	<b>£4</b>
 <b>Black Grape Cucumber</b> Black grapes, passion fruit syrup, cucumber, lemon, apple juice, lemonade	<b>£4</b>
 <b>Fruit Bomb</b> Raspberries, orange juice, cranberry juice, grenadine	<b>£4</b>
<b>Freshly Squeezed Juice</b> Choose from 3 ingredients from the list below Carrot, apple, cucumber, celery, ginger, rhubarb, spinach	<b>£5</b>

