

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 <i>(Ve)</i>	3.50
BONDGATE BAKERY LOAF <i>(V)</i>	4.25
Artisan bread, butter, Maldon salt	
NOCELLARA OLIVES <i>(Ve)</i>	4.00
Herb oil	
GARLIC CIABATTA <i>(V)</i>	4.25
GARLIC CIABATTA WITH CHEESE <i>(V)</i>	4.75

STARTERS

YORKSHIRE GIN CURED SALMON	8.50
Horseradish crème fraîche, treacle and walnut bread	
BURRATA <i>(V)</i>	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 <i>(Ve)</i>	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	SIRLOIN	FILLET
280g - 23.00	280g - 27.00	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	CHILLI AND LIME	LEMON AND HERB
Coconut and lime crème fraîche	Chipotle mayonnaise	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	

BAKED RICOTTA AND SPINACH CANNELLONI <i>(V)</i>	15.00
Porcini sauce	

BLACKHOUSE STEAK SANDWICH	15.50
Fillet steak, ciabatta bread, Emmental, 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	
- Emmental	+1.50
- Streaky bacon	+1.50
- Caramelised onions	+1.50

SMOKED APPLEWOOD AND PEAR SALAD <i>(V) Vegan option available</i>	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 <i>(Ve)</i>	13.50
Pomegranate, wilted spinach, herb oil, vegetable crisps	

SIDES AND SAUCES

ONION RINGS <i>(V)</i>	4.25
GARLIC MUSHROOMS <i>(V)</i>	4.75
CHAR-GRILLED CORN <i>(V)</i>	4.75
SEASONAL GREENS <i>(V)</i>	5.25
HOUSE SALAD <i>(Ve)</i>	4.75

BLACKHOUSE MAC AND CHEESE <i>(V)</i>	5.50
BLACKHOUSE CHIPS <i>(V)</i>	4.25
SKINNY CHIPS <i>(Ve)</i>	4.00
BUTTERED MASH <i>(V)</i>	4.50

PEPPERCORN SAUCE	3.00
BLUE CHEESE SAUCE	3.50
BÉARNAISE SAUCE <i>(V)</i>	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	

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WHITE

LIGHT AND CRISP

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

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 Rhône 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