

Blackhouse Grill on the Square

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S Q U
A R E
L E T
T E R S

NIBBLES

Warm Baked Loaf With wheels of salted & chorizo butter	£3.50
Garlic Rub Bread Olive oil & sea salt	£3.50
Olives	£3.00

GUMBRAE OYSTERS

Served with lemon, tabasco, raspberry & shallot vinegar

OR

Beer battered, served with a jalapeno tartare sauce

One	£2.50
Six	£14.00
Twelve	£26.00

STARTERS

Dressed Crab & Avocado Bloody Mary dressing, olive oil croutes	£6.75
Smoked Haddock & Poached Egg On a bed of sautéed spinach & leek with a lobster sauce	£6.95
Cauliflower Cheese Souffle Thermidor glaze, pickled vegetables	£6.50
Scottish Mussels White wine & cream sauce served with rustic croute	£8.25
Prawn Cocktail Marie Rose sauce, buttered bread	£7.95
Heritage Beetroot & Goats' Cheese Tart With a walnut dressing	£6.50
Salmon Tartare Quails egg, olive oil croutes	£7.25
Chicken Liver & Foie Gras Parfait Served with bacon jam & toasted brioche	£6.95
St. Louis Bone in Rib With a sticky orange & honey glaze, crackling, burnt apple puree	£8.75
Chicken Skewers Sesame coated skewers, peanut & coconut dip	£6.50
Piri Piri Calamari Saffron mayonnaise	£6.75

SALADS

Classic Caesar & Bacon Salad	£9.75
Vine Tomato Salad Avocado, green bean, Pecorino & herb vinaigrette	£9.50
Heritage Beetroot & Pickled Vegetable Salad Served with a minted yoghurt dressing	£8.95
Apple Stilton & Walnut Salad With pomegranates	£9.50
English Salad Tomatoes, cucumber, mixed peppers	£4.50

Add **chicken breast strips** to any salad for £1.50

AN EXTRACT FROM THE BOOK OF BEEF

"Top quality beef should be selected only from butchers in countries famous for producing world class beef."

All cuts are minimum 28 day wet & dry aged & are left to breathe for at least 24 hours before cooking to improve quality."

All steaks are served with either thick cut chips or mash.

CLASSIC

Australian Rump 227g - £17.00 / 280g - £21.00
Scotch Sirloin 227g - £23.00 / 340g - £29.00
Argentinian Ribeye 280g - £24.00 / 340g - £28.00
English Fillet 227g - £30.00 / 280g - £38.00

BUTCHER'S BLOCK

Single Breed Sirloin/Ribeye Price per 100g

Himalayan Rock Salt Dry Aged Beef
Personally selected at market by our butcher - British single breed & dry aged in our Himalayan rock salt maturation chamber.

Ask your server for today's breed, cut and price.

PREMIUM

50 Day Aged Galician Rump 340g - £33.00
USDA Ribeye 340g - £40.00
Australian Aberdeen Black Fillet 287g - £46.00

SHARING CUTS

English Longbone - Double Ribeye on the bone 800g - £45.00 / 1.0kg - £55.00
Scotch Porterhouse - Double T-Bone 800g - £75.00 / 1.0kg - £85.00
Australian Chateaubriand - Fillet 400g - £58.00 / 800g - £100.00

Your server will advise on availability. Once they are gone, they are gone.

SURF & SAUCE

½ Grilled Lobster	£5.30 per 100g
Pan Fried Prawn Skewer	£5.95
Bearnaise Sauce	£2.25
Peppercorn Sauce	£2.50
Red Wine & Shallot Sauce	£2.50
Blue Cheese Sauce	£3.25

A discretionary 10% service will be charged to parties of 6 or more. All gratuities and service charges go to the team that prepare and serve your meal and drinks excluding all management. All prices include VAT at the current rate. Cheese may not be made with vegetable rennet. Allergen information is available upon request. All weights stated are prior to cooking.

SEAFOOD

Hake Kiev Filled with a melted cream cheese & parsley sauce	£15.95
Poached Salmon In an English garden vegetable broth	£14.50
Whole Baked Seabass Fillet Wrapped in lettuce leaf, stuffed with pearl barley cous cous & oven baked, served with choron sauce	£19.00
Seared Sashimi Tuna Oriental vegetable salad, soy & sesame	£19.75
Classic Fish & Chips Mushy peas & tartare sauce	£13.75
Whole Pan Roasted Dover Sole Brown butter, lemon & roasting jus	£29.00
Whole Lobster / Half Lobster	£5.30 per 100g
Served with thick cut chips & your choice of - garlic butter, cardinale sauce, thermidor sauce <i>Ask your server for todays market weight.</i>	

BLACKHOUSE SPECIALITY

Roast Chicken Dinner Half roast chicken, dauphinoise potatoes, proper stuffing, bacon	£13.95
Basil Crusted Lamb Rump Potato rosti, peas, mint jus	£15.95
Chargrilled Half Cauliflower Roasted with yoghurt, curry powder, cumin, turmeric & served with garlic mushrooms & cherry tomatoes	£13.50
Blackhouse Steak Sandwich Steak, mushrooms, cheese, onions, gravy, in a hollowed crusty loaf with thick cut chips - need we say more?	£12.50
Burgers Award winning burgers, served on a seeded pretzel bun with thick cut chips & a tomato relish. Choose from:	
Australian Grain Fed Burger	£17.75
Blackhouse Beef Burger	£12.00
Add a topping:	
Stilton	£1.50
Sautéed Garlic Mushrooms	£1.50
Gruyere	£1.00
Bacon	£1.50
Chicken Breast Skewers	£13.50
Rump Steak Skewers	£14.95
Vegetable Skewers	£12.50

All skewers marinated and served with pilaf rice, soured cream, tomato salsa, Cholula Hot Sauce & wraps

SIDES

Buttered Green Beans & Peas	£4.25
Garlic Mushrooms	£4.50
Gem Wedge Salad With bacon crumb & salad cream	£3.75
Steamed Broccoli	£4.25
Buttered Carrots	£4.50
Creamed Spinach	£5.50
Rocket & Pecorino Salad Balsamic dressing	£3.95
Sweet Potato Fries	£4.50
Dauphinoise Potatoes	£3.50
Buttered Mash Potato	£5.00
Blackhouse Chips	£3.50

SPARKLING WINES

	<u>125ml</u>	<u>750ml</u>
Prosecco, Cantina Colli Euganei Valdobbiandene, Italy	£6.00	£30.00
Cava 'Molto Negre', Casa Rojo Cava, Spain		£38.00
Prosecco 'Crede' Vintage 2014, Bisol Valdobbiandene, Italy		£40.00
English Sparkling, Hush Heath '1503' Kent, UK		£48.00
Moët & Chandon Brut NV Epernay, France	£9.75	£55.00
Moët & Chandon Brut Rosé NV Epernay, France		£65.00
Veuve Clicquot Yellow Label Brut Reims, France NV		£69.00
Veuve Clicquot Yellow Label Brut Rosé Champagne, France		£75.00
Laurent-Perrier Rosé Brut Tours-sur-Marne, France NV		£90.00
Louis Roederer Vintage Brut Reims, France		£125.00
Dom Perignon Brut Epernay, France		£175.00

WHITE WINES

	<u>175ml</u>	<u>250ml</u>	<u>750ml</u>
Garganega Pinot Grigio, Cantina di Monteforte Veneto, Italy	£4.75	£6.50	£19.00
Fiano, Villa dei Fiori Puglia, Italy			£21.00
Sauvignon Blanc, Nyala Western Cape, South Africa			£22.00
Riesling trocken 'Kreuznacher', Weingut Finkenauer Nahe, Germany	£6.00	£8.25	£24.00
Pinot Grigio Reisling, Alisios Campanha, Brazil			£25.00
Viognier, Swartland Winery Swartland, South Africa			£27.00
Sauvignon Blanc Furmint, Gomila Jeruzalem, Slovenia	£7.00	£9.80	£28.00
Pinot Grigio, Ponte del Diavolo Friuli, Italy	£7.00	£9.80	£28.00
Riesling 'Foxlee', Tim Adams Clare Valley, Australia			£29.00
Chardonnay 'Haystack', Journeys End Stellenbosch, South Africa	£7.50	£10.50	£30.00
Torrontes, Colome Salta, Argentina			£31.00
Sauvignon Blanc, Saint Clair Marlborough, New Zealand	£8.00	£11.20	£32.00
Malvasia, Kozlovic Istria, Croatia			£32.00
Albarino, A20 Rias Baixas, Spain			£33.00
Gavi di Gavi 'Lugarara', La Giustinana Piemonte, Italy	£9.00	£12.60	£36.00
Greco di Tufo, Feudi di San Gregorio Campania, Italy			£36.00
Gruner Veltliner, Blanc Canvas Marlborough, New Zealand			£38.00
Quincy, Domaine des Ballandors Loire, France			£38.00
Sauvignon Blanc, Ata Rangi Martinborough, New Zealand			£40.00
Sancerre, Domaine des Brosses Loire, France			£42.00
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand			£48.00
Pouilly Fuisse, La Croix Denogent Burgundy, France			£55.00
Chassagne-Montrachet 1er Cru 'Macherelles', Domaine Roux Burgundy, France			£89.00

ROSÉ WINES

	<u>175ml</u>	<u>250ml</u>	<u>750ml</u>
Grenache Rosé, Petit Papillon Languedoc-Roussillon France	£4.75	£6.50	£19.00
Pinotage Rosé 'Fairtrade', Kleine Rust Stellenbosch, South Africa			£25.00
Provence Rosé, Chateau Beaulieu Provence, France	£7.50	£10.50	£30.00
Rosé de Leoube, Chateau Leoube Provence, France			£36.00

RED WINES

	<u>175ml</u>	<u>250ml</u>	<u>750ml</u>
Castelao, Pegoes Peninsula de Setubal, Portugal	£4.75	£6.50	£19.00
Shiraz Viognier, Bush Telegraph South Eastern Australia			£20.00
Grenache Tempranillo, The Guv'nor Castilla y Leon			£23.00
Pinot Noir, Moon River Neszmely, Hungary	£6.00	£8.40	£24.00
Côtes-du-Rhône, Cellier des Princes Rhône, France	£6.50	£9.10	£26.00
Malbec 'Reserve', Kaiken Mendoza, Argentina			£27.00
Primitivo, La Masseria Puglia, Italy			£27.00
Rioja 'Lagrimas', San Martin Rioja, Spain	£7.00	£9.80	£28.00
Cabernet Sauvignon 'Punto Final', Renacer Mendoza, Argentina			£28.00
Mencia, Cuatro Pasos Bierzo, Spain			£29.00
Tempranillo Touriga 'Alisios', Seival Estate Campanha, Brazil			£29.00
Grenache, Willunga 100 McLaren Vale, Australia	£7.50	£10.50	£30.00
Gamay, Chateau de la Roche Loire, France			£31.00
Malbec, Altos Las Hormigas Mendoza, Argentina	£8.00	£11.20	£32.00
Cabernet Sauvignon, Chateau Changyu Moser Ningxia, China			£33.00
Shiraz Riesling 'Lion's Tooth', Dandelion McLaren Vale, Australia			£34.00
Cabernet Franc, Catena Mendoza, Argentina			£35.00
Merlot Cabernet, Trinity Hill Hawkes Bay, New Zealand			£35.00
Pinotage, Fairview Paarl, South Africa			£36.00
Cabernet Sauvignon, Journey's End Stellenbosch, South Africa	£9.00	£12.60	£36.00
Tannat, Garzon Maldonado, Uruguay			£36.00
Rioja Reserva, Bodegas Izadi Rioja, Spain			£37.00
Syrah, Tinpot Hut Marlborough, New Zealand			£38.00
Garnacha 'Bernabeleva', Navaheerros Madrid, Spain			£38.00
Rioja 'Phincas', DSG Vineyards Rioja Alavesa, Spain			£42.00
Chianti Classico, Fontodi Tuscany, Italy			£42.00
Malbec, Chateau de Chambert Cahors, France			£42.00
Cabernet Sauvignon 'Chateau Smith', Charles Smith Washington, USA			£45.00
Morgon, Marcel Lapiere Beaujolais, France			£48.00
Larose de Gruaud, St-Julien Bordeaux, France 2010			£55.00
Brunello di Montalcino, Castello Banfi Tuscany, Italy 2008			£65.00
Amarone della Valpolicella, Allegrini Veneto, Italy 2009			£75.00