

Blackhouse Grill on the Square

LS1

S Q U
A R E
T H E D 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	£6.00

SALADS

Classic Caesar 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 Celery, 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.

Cuts 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**

[BUTCHERS 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

English Galician Sirloin
340g - **£38.00**
Following the principles of the famous Galician Beef, the sirloin is cut from retired British dairy cows - middle aged cattle that have been bred on the lush meadows of the south west for 15 years. As a result, the beef has raindrop marbling & a long lasting deep, succulent, full flavour.

Australian Aberdeen Black Fillet
287g - **£45.00**
Reared & raised in the 'food bowl of Australia' in a climate ideal for the production of the finest live stock - the Riverina. Selected for its unique tenderness. A guaranteed top quality beef from paddock to plate.

Wagyu Fillet
227g - **£55.00**
The daddy of all steaks. Claimed to be the most tender, succulent & tastiest meat in the world. From the Wagyu breed, it is reared on a beer diet & massaged from birth... lucky cow.

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

SEAFOOD

Breaded Hake Filled with melted 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 Served with thick cut chips & your choice of - garlic butter, cardinale sauce, thermidor sauce <i>Ask your server for todays market weight</i>	£5.30 per 100g

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 Whole 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:	
Wagyu Beef Burger	£19.75
Blackhouse Beef Burger	£12.00
Add a topping:	
Stilton	£1.50
Sautéed Garlic Mushrooms	£1.50
Gruyere	£1.00
Bacon	£1.50

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

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.

SPARKLING WINES

	<u>125ml</u>	<u>750ml</u>
Prosecco, Cantina Colli Euganei Valdobbiandene, Italy	£5.75	£30.00
Jeio Rosato Veneto, Italy		£35.00
Hush Heath '1503' Kent, England		£48.00
GH Mumm Brut Reims, France	£9.75	£55.00
Veuve Clicquot Yellow Label Brut Reims, France		£75.00
Perrier-Jouet Blason Rose Brut Epernay, France		£78.00
Laurent-Perrier Rose Brut Tours-sur-Marne, France		£90.00
Louis Roederer Vintage Brut Reims, France		£120.00
Perrier-Jouet Belle Epoque Brut Epernay, France		£165.00
Dom Perignon Brut Epernay, France		£175.00

WHITE WINES

	<u>175ml</u>	<u>250ml</u>	<u>750ml</u>
<i>Light & Easy Drinking</i>			
Garganega Pinot Grigio, Cantina di Monteforte Veneto, Italy	£4.50	£6.25	£18.00
Godello, Mara Martin Monterrei, Spain			£24.00
Picpoul de Pinet, Gerard Bertrand Languedoc-Roussillon, France			£26.00
Chardonnay Pinot Grigio 'Le Rime', Castello Banfi Tuscany, Italy			£29.00
Malvasia, Koslovic Istria, Croatia			£32.00
Gavi di Gavi 'Lugarara', La Guistinara Piemonte, Italy	£9.00	£12.50	£36.00
<i>Aromatic & Fresh</i>			
Fiano, Villa dei Fiori Puglia, Italy			£21.00
Pinot Grigio Reisling, Alisios Campanha, Brazil			£25.00
Pinot Grigio, Ponte del Diavolo Friuli, Italy	£6.50	£9.00	£26.00
Reisling Trocken 'Kreuznacher', Weingut Finkenauer Nahe, Germany			£28.00
Reisling 'Foxlee' Tim Adams Clare Valley, Australia			£32.00
Gruner Veltliner 'Johann', Johann Donnabaum Wachau, Austria			£33.00
<i>Dry & Crisp</i>			
Sauvignon Blanc, Nyala Western Cape, South Africa			£20.00
Chenin Blanc 'Fairtrade', Liberty Western Cape, South Africa			£24.00
Sauvignon Blanc Furmint, Gomila Jeruzalem, Slovenia	£7.00	£9.75	£28.00
Sauvignon Blanc, Saint Clair Marlborough, New Zealand	£8.00	£11.25	£33.00
Sancerre, Domaine des Broses Loire, France			£38.00
Chablis 1er Cru 'Vaillons', Domaine Jean Defaix Burgundy, France			£49.00
<i>Full Bodied & Intense</i>			
Chardonnay, Wandering Bear California, USA	£4.75	£6.25	£19.00
Tempranillo Blanco, Bodegas Ondarre Rioja, Spain	£6.00	£8.25	£24.00
Chardonnay 'Haystack', Journeys End Stellenbosch, South Africa			£29.00
St Veran, Domaine Botti Burgundy, France			£37.00
Pouilly Fuisse, La Croix Denogent Burgundy, France			£48.00
Chassagne-Montrachet 1er Cru 'Macherelles', Domaine Roux Burgundy, France			£79.00

ROSE WINES

	<u>175ml</u>	<u>250ml</u>	<u>750ml</u>
Grenache Rose, Petit Papillon Languedoc-Roussillon France	£4.50	£6.50	£19.00
Pinotage Rose 'Fairtrade', Kleine Rust Stellenbosch, South Africa			£25.00
Provence Rose, Chateau Beaulieu Provence, France	£7.50	£10.50	£30.00
Provence Rose, Miraval Provence, France			£42.00

RED WINES

	<u>175ml</u>	<u>250ml</u>	<u>750ml</u>
<i>Light & Elegant</i>			
Merlot, La Serre Languedoc-Roussillon, France			£20.00
Pinot Noir, Moon River Neszmely, Hungary	£6.00	£8.25	£24.00
Nerello Mascalese Frappato, Caruso & Minini Sicily, Italy			£25.00
Zinfandel 'Old Vine', Delicato Family Vineyards California, USA			£28.00
Gamay, Chateau de la Roche Loire, France			£30.00
Pinotage, Fairview Paarl, South Africa			£36.00
Pinot Noir, De Loach California, USA			£45.00
Morgon, Marcel Lapiere Beaujolais, France			£48.00
<i>Spicy & Peppery</i>			
Shiraz Viognier, Bush Telegraph South Eastern Australia	£5.00	£7.00	£20.00
Garnacha 'Lagrimas', San Martin Navarra, Spain			£25.00
Cotes du Rhone, Cellier des Princes Rhône, France	£6.50	£9.00	£26.00
Mencia, Cuatro Pasos Bierzo, Spain			£29.00
Syrah, Tinpot Hut Malborough, New Zealand			£36.00
Garnacha 'Bernabeleva', Navaheerros Madrid, Spain			£38.00
Chateauneuf-du-Pape, Chateau St Jean Rhône, France			£48.00
Shiraz 'VSV 1885', Peter Lehman Barossa Valley, Australia			£55.00
<i>Dry & Earthy</i>			
Castelao, Santa Isidro De Pegoes Setubal, Portugal	£4.50	£6.25	£18.00
Sangiovese 'Riserva', Terragens Emilia Romagna, Italy			£22.00
Tempranillo Merlot 'Ars In Vitro', Tandem Navarra, Spain			£25.00
Malbec 'Reserve', Kaiken Mendoza, Argentina			£27.00
Malbec, Altos Los Hornos Mendoza, Argentina	£8.00	£11.25	£32.00
Tannat, Garzon Maldonado, Uruguay			£35.00
Malbec, Chateau De Chambert Cahors, France			£42.00
Barolo 'Riva del Bric', Paolo Conterno Piemonte, Italy			£67.00
<i>Full Bodied</i>			
Cabernet Sauvignon Petit Verdot, The Spee'wah Murray Darling, Australia			£25.00
Rioja Reserva, Quasar Rioja, Spain	£7.00	£9.75	£28.00
Cabernet Franc, Catena Mendoza, Argentina			£32.00
Merlot Cabernet, Trinity Hill Hawkes Bay, New Zealand			£35.00
Cabernet Sauvignon, Journey's End Stellenbosch, South Africa	£9.00	£12.50	£36.00
Rioja 'Phincas' DSG Vineyards Rioja Alavesa, Spain			£42.00
Larose de Gruaud, St Julien Bordeaux, France			£55.00
Brunello di Montalcino, Castello Banfi Tuscany, Italy			£65.00
Amarone Del Valpolicella Allegrini Veneto, Italy			£75.00