

Blackhouse Grill on the Square

S Q U
A R E
F E E D S

NIBBLES

Warm Baked Loaf With wheels of salted & chorizo butter	£3.50
Garlic Rub Bread Olive oil & sea salt	£3.50
Marinated Olives	£3.25

CUMBRAE 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

Thai Fishcakes Salmon, potato, sweet chilli sauce	£5.50
Smoked Haddock & Poached Egg On a bed of sautéed spinach & leek with a lobster sauce	£6.95
Lancashire Cheese Tart Creamy Lancashire cheese, shortcrust pastry, posh piccalilli	£6.50
Scottish Mussels - White wine & cream sauce - Thai green curry sauce	£8.25
Corn on the Cob Corn, bacon butter, crispy bacon pieces, grated pecorino cheese	£5.50
Spiced Lentil Soup Curried lentils, crisp tortillas	£4.50
Garlic Pesto Mushrooms Olive oil croutes, tomato	£5.50
Chicken Liver Parfait Bacon jam, toast	£6.95
Bang Bang Chicken Skewers Peanut butter & sweet chilli dip	£6.50
Piri Piri Calamari Saffron mayonnaise	£6.75

SALADS

Classic Caesar Salad Anchovies, crispy bacon, Caesar dressing	£9.75
Cous Cous & Barley Salad Spiced seeds, chilli & soy dressing	£9.50
Golden Beetroot & Avocado Salad Goat's cheese, walnut dressing	£8.95

Add **chicken breast strips** to any salad for **£2.50**

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**

English Sirloin
227g - **£23.00** / 340g - **£29.00**

Irish Fillet
227g - **£30.00** / 280g - **£38.00**

Argentinian Ribeye
280g - **£24.00** / 340g - **£28.00**

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 and price.

PREMIUM

50 Day Aged Galician Style Rump
340g - **£33.00**

USDA Ribeye
340g - **£41.00**

Australian Fillet
280g - **£47.00**

SHARING CUTS

[When it's gone, it's gone]

English Longbone [Tomahawk]
800g - **£49.00** / 1.0kg - **£60.00**

Scotch Porterhouse
800g - **£75.00** / 1.0kg - **£85.00**

Australian Chateaubriand
400g - **£58.00** / 800g - **£105.00**

Don't forget...

STEAK EXTRAS

¼ Grilled Lobster	£5.30 per 100g
Pan Fried Prawn Skewer	£6.00
Blackhouse Fried Eggs	£3.00
Bearnaise Sauce	£2.50
Peppercorn Sauce	£2.50
Red Wine & Shallot Sauce	£2.50
Blue Cheese Sauce	£2.95

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 Rarebit **£15.95**
Colcannon potatoes, béarnaise sauce

Pan Fried Salmon **£16.00**
Samphire & cabbage, lobster bisque

Whole Baked Seabass Fillet **£19.00**
Wrapped in lettuce leaf, stuffed with pearl barley cous cous & oven baked, served with choron sauce

Seared Sashimi Tuna **£19.75**
Oriental vegetable salad, soy & sesame

Classic Fish & Chips **£13.75**
Mushy peas & tartare sauce

Whole Lobster / Half Lobster **£5.30** per 100g
Served with thick cut chips & your choice of - garlic butter, cardinale sauce, thermidor sauce

BLACKHOUSE SPECIALITY

Chicken Pot Pie **£12.50**
Chicken, leek & mushroom in a cream sauce

Bangers & Mash **£12.50**
Pork & leek sausage, mash potato, onion gravy, crispy onion rings

Fajitas
Fillet Steak **£14.25**
Chicken Breast **£13.95**

Served with tortillas, salsa, guacamole, sour cream & cheese on a sizzling plate with peppers & onions

Steak & Chips **£14.00**
Flattened 6oz sirloin

Blackhouse Steak Sandwich **£12.50**
Steak, mushrooms, cheese, onions, gravy, in a hollowed crusty loaf with thick cut chips - need we say more?

Halloumi & Mixed Vegetable Kebab **£13.50**
Halloumi, courgette, pepper, mushroom on a bed of mixed pulse with tortillas, sour cream & Cholula Hot Sauce

Burgers
Blackhouse Australian Grain Fed Burger **£17.75**
House Burger **£12.00**

Served on a brioche bun with blackhouse chips & tomato relish

Add a topping:
Stilton **£1.50**
Sautéed Garlic Mushrooms **£1.50**
Gruyere **£1.00**
Bacon **£1.50**

SIDES

Buttered Green Beans & Peas **£4.25**

Chopped English Salad **£4.50**

Garlic & Pesto Mushrooms **£4.50**

Hasselback Sweet Potato **£4.00**

Steamed Broccoli **£4.25**

Roasted Root Vegetables **£4.00**

Buttered Mash Potato **£5.00**

Blackhouse Chips **£3.50**

Creamed Spinach **£5.50**

Cauliflower Blue Cheese **£4.50**

Poutine **£4.50**
[Better known as chips, cheese & gravy]

BLACKHOUSE BEST

THE LUNCH HOUR

£12.95

Available Monday to Friday 12pm to 5pm.*
Includes a glass of wine [125ml] or a beer.

Smoked Haddock
Potato cake, soft poached egg, béarnaise

Piri Piri Pulled Chicken Burger
Home cut chips, tomato relish

Cauliflower Mac & Cheese
Garlic rub chargrilled ciabatta

Roast Chicken Breast
Pearl barley cous cous, mint yoghurt

Steak Frites
6oz sirloin served pink or well,
home cut chips

The Blackhouse Burger
Home cut chips, tomato relish

Chicken Breast Fajitas
Served with tortillas, salsa, guacamole,
sour cream & cheese on a sizzling plate
with peppers & onions

Halloumi & Mixed Vegetable Kebab
Halloumi, courgette, pepper, mushroom
on a bed of mixed pulse with tortillas,
sour cream & Cholula Hot Sauce

AND TO TAKE BACK TO THE OFFICE...

Coffee
White or black

Muffin
Your choice of triple chocolate, salted caramel or raspberry & white chocolate

*Only available Mondays & Tuesdays in December

PERFECT PAIRINGS

RIBEYE

No ribeye is complete without a perfect red - some good acidity to cut the fat. Get ready to be taken to another dimension.

By the glass - we say
Altos Las Hormigas Malbec
from Argentina
[£8.00 - 175ml]

The showstopper?
Chateau Smith Cabernet Sauvignon
[£45.00]

FILLET

Great choice. A delicate flavour, we don't want to overpower things.

Just a glass? Try the
Grenache, Willunga 100
[£7.50 - 175ml]

The showstopper?
Chianti Classico, Fontodi
[£42.00]

SEABASS

Having the Seabass? Perfect choice. You'll need something to balance the choron sauce. Know what would go great with that?

A glass of
Kreuznacher Riesling
[£6.00 - 175ml]

or a bottle of
Albarino A20
[£33.00]...

or any **Sauvignon Blanc**,
if that's your bag.

SUNDAYS

A proper roast dinner.

You know what we mean... the real deal. A fantastic joint of meat, great roast potatoes, proper gravy [like Granny makes], your weekly allowance of veg, a cheeky glass of red, eyeing up the last spud, using every dish, pan and pot in the kitchen and then pretending to be asleep afterwards to avoid the washing up.

£13.95

£27.90 SHARING BOARD FOR 2

Served from 12pm until they're gone.

Rare Topside of Beef
What Sunday is all about.
Served with all the trimmings*
[we can cook it to your preference, just ask]

Roast Chicken
Yes you heard us right, half a chicken,
on the bone. Served with all the trimmings*

Roast Pork with Crackling
Served with all the trimmings*...
and crackling, of course

*The Trimmings: Loads of real roast potatoes, tonnes of proper gravy, carrot and swede mash, buttered shredded cabbage and before you have to ask... Home-made Yorkshire puddings served with all roasts.

FIELD TO FORK

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SQU
ARE
LEEDS

CHOP CHOP