

Blackhouse Grill on New York Street

NEW YORK
CHESTER

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

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

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 and 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 and 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 and Barley Salad Spiced seeds, chilli and soy dressing	£9.50
Golden Beetroot and 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 Colcannon potatoes, béarnaise sauce	£15.95
Pan Fried Salmon Samphire and cabbage, lobster bisque	£16.00
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 Lobster / Half Lobster Served with thick cut chips & your choice of - garlic butter, cardinale sauce, thermidor sauce	£5.30 per 100g

BLACKHOUSE SPECIALITY

Chicken Pot Pie Chicken, leek & mushroom in a cream sauce	£12.50
Bangers & Mash Pork & leek sausage, mash potato, onion gravy, crispy onion rings	£12.50
Fajitas Fillet Steak Chicken Breast	£14.25 £13.95
Served with tortillas, salsa, guacamole, sour cream and cheese on a sizzling plate with peppers and onions	
Steak & Chips Flattened 6oz sirloin	£14.00
Blackhouse Steak Sandwich Steak, mushrooms, cheese, onions, gravy, in a hollowed crusty loaf with thick cut chips - need we say more?	£12.50
Halloumi & Mixed Vegetable Kebab Halloumi, courgette, pepper, mushroom on a bed of mixed pulse with tortillas, sour cream & Cholula Hot Sauce	£13.50
Burgers Served on a brioche bun with blackhouse chips & tomato relish:	
Blackhouse Australian Grain Fed Burger	£17.75
House Burger	£12.00
Add a topping:	
Stilton	£1.50
Sautéed Garlic Mushrooms	£1.50
Gruyere	£1.00
Bacon	£1.50

SIDES

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 Better known as chips, cheese & gravy	£4.50

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
Cava Blanc de Noirs Vintage Brut 'Reina Maria Cristina', Codorniu Cava, Spain		£44.00
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-Maine, 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
Torrantes, 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