

# Blackhouse Grill on New York Street

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## NIBBLES

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

## GUMBRAE OYSTERS

Served with lemon, tabasco, raspberry & shallot vinegar

OR

Beer battered, served with a jalapeno tartare sauce

<b>One</b>	£2.50
<b>Six</b>	£14.00
<b>Twelve</b>	£26.00

## STARTERS

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

## SALADS

<b>Classic Caesar &amp; Bacon Salad</b>	£9.75
<b>Vine Tomato Salad</b> Avocado, green bean, Pecorino & herb vinaigrette	£9.50
<b>Heritage Beetroot &amp; Pickled Vegetable Salad</b> Served with a minted yoghurt dressing	£8.95
<b>Apple Stilton &amp; Walnut Salad</b> With pomegranates	£9.50
<b>English Salad</b> 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

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

<b>50 Day Aged Galician Rump</b> 340g - £33.00
<b>USDA Ribeye</b> 340g - £40.00
<b>Australian Aberdeen Black Fillet</b> 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

<b>½ Grilled Lobster</b>	£5.30 per 100g
<b>Pan Fried Prawn Skewer</b>	£5.95
<b>Bearnaise Sauce</b>	£2.25
<b>Peppercorn Sauce</b>	£2.50
<b>Red Wine &amp; Shallot Sauce</b>	£2.50
<b>Blue Cheese Sauce</b>	£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

<b>Hake Kiev</b> Filled with a melted cream cheese & parsley sauce	£15.95
<b>Poached Salmon</b> In an English garden vegetable broth	£14.50
<b>Whole Baked Seabass Fillet</b> Wrapped in lettuce leaf, stuffed with pearl barley cous cous & oven baked, served with choron sauce	£19.00
<b>Seared Sashimi Tuna</b> Oriental vegetable salad, soy & sesame	£19.75
<b>Classic Fish &amp; Chips</b> Mushy peas & tartare sauce	£13.75
<b>Whole Pan Roasted Dover Sole</b> Brown butter, lemon & roasting jus	£29.00
<b>Whole Lobster / Half Lobster</b> 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

<b>Roast Chicken Dinner</b> Half roast chicken, dauphinoise potatoes, proper stuffing, bacon	£13.95
<b>Basil Crusted Lamb Rump</b> Potato rosti, peas, mint jus	£15.95
<b>Chargrilled Half Cauliflower</b> Roasted with yoghurt, curry powder, cumin, turmeric & served with garlic mushrooms & cherry tomatoes	£13.50
<b>Blackhouse Steak Sandwich</b> Steak, mushrooms, cheese, onions, gravy, in a hollowed crusty loaf with thick cut chips - need we say more?	£12.50
<b>Burgers</b> Award winning burgers, served on a seeded pretzel bun with thick cut chips & a tomato relish. Choose from:	
<b>Australian Grain Fed Burger</b>	£17.75
<b>Blackhouse Beef Burger</b>	£12.00
Add a topping:	
<b>Stilton</b>	£1.50
<b>Sautéed Garlic Mushrooms</b>	£1.50
<b>Gruyere</b>	£1.00
<b>Bacon</b>	£1.50
<b>Fillet Steak Fajitas</b>	£14.25
<b>Chicken Breast Fajitas</b>	£13.50
<b>Roasted Vegetables Fajitas</b>	£11.25

## SIDES

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

## SPARKLING WINES

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

## WHITE WINES

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

## ROSÉ WINES

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

## RED WINES

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