

BLACKHOUSE

SET MENU

£30

DUCK SPRING ROLLS

With a hoi sin dip

BANG BANG CHICKEN SKEWERS

With a spicy peanut sauce

BAKED CAMEMBERT

THAI FISH CAKES

With sweet chilli dip

RUMP STEAK (300G)

GRILLED MACKEREL

With charred baby gem, tomato salsa
and lemon

PAN-ROASTED CORN-FED CHICKEN BREAST

With a red wine and beetroot risotto

ROASTED VEGETABLE FAJITAS

Includes a selection of market
vegetables for the table

STICKY TOFFEE PUDDING

With vanilla ice cream

3 SCOOP ICE CREAM COUPE

Vanilla, chocolate and pistachio
with almonds

WARM CHOCOLATE FUDGE CAKE

With vanilla ice cream

Available for group parties.
Please contact the
restaurant for set menu
availability as time
restrictions may apply.
A discretionary 10% service
charge will be added for
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. Our dishes may
contain nuts or nut traces.
Cheese may not be made with
vegetable rennet. All weights
are stated prior to cooking.

BLACKHOUSE

D SET MENU

£35

Available for group parties. Please contact the restaurant for set menu availability as time restrictions may apply. A discretionary 10% service charge will be added for 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. Our dishes may contain nuts or nut traces. Cheese may not be made with vegetable rennet. All weights are stated prior to cooking.

DUCK SPRING ROLLS

With a hoi sin dip

BANG BANG CHICKEN SKEWERS

With a spicy peanut sauce

**MUSHROOM LEEK CONFIT GARLIC
AND COCONUT TART**

With tarragon butter sauce

SEAFOOD MORNAY

With prawns, scallops, mussels and leeks

SIRLOIN STEAK (280G)

SESAME CRUSTED TUNA

With sweet pickled vegetables

ROASTED DUCK BREAST

With squash puree, roast sprouts
and red wine jus

PAN-ROASTED CORN-FED CHICKEN BREAST

With a red wine and beetroot risotto

ROASTED VEGETABLE FAJITAS

Includes a selection of market
vegetables for the table

STICKY TOFFEE PUDDING

With vanilla ice cream

3 SCOOP ICE CREAM COUPE

Vanilla, chocolate and pistachio
with almonds

WARM CHOCOLATE FUDGE CAKE

With vanilla ice cream

APPLE PIE

With a Lancashire cheese crust
and custard

FE SET MENU

£40

Available for group parties. Please contact the restaurant for set menu availability as time restrictions may apply. A discretionary 10% service charge will be added for 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. Our dishes may contain nuts or nut traces. Cheese may not be made with vegetable rennet. All weights are stated prior to cooking.

WARM BAKED LOAF

With salted butter

MARINATED OLIVES

In olive oil

SEAFOOD MORNAY

With prawns, scallops, mussels and leeks

MUSHROOM LEEK CONFIT GARLIC AND COCONUT TART

With tarragon butter sauce

BANG BANG CHICKEN SKEWERS

With spiced pineapple chutney

FOIE GRAS

With spiced pineapple chutney

SIRLION STEAK (280G)

SESAME CRUSTED TUNA

With sweet pickled vegetables

ROASTED DUCK BREAST

With squash puree, roast sprouts and red wine jus

PORK BELLY AND KING SCALLOPS

With cauliflower puree, curry oil and madeira jus

ROASTED VEGETABLE FAJITAS

Includes a selection of market vegetables for the table

STICKY TOFFEE PUDDING

With vanilla ice cream

APPLE PIE

With a Lancashire cheese crust and custard

WARM CHOCOLATE FUDGE CAKE

With vanilla ice cream

FRUIT & CHEESE BOARD

Butler's Cheddar, Lancashire Blue and Crottin's Goat's Cheese with chutney