

# Blackhouse Grill on the Alley



## NIBBLES

<b>Warm Baked Ciabatta Loaf</b> Wheels of salted & chorizo butter	<b>£3.50</b>
<b>Garlic Ciabatta Bread</b>	<b>£3.50</b>
<b>Marinated Olives</b>	<b>£3.25</b>

## CUMBRAE OYSTERS

Served with lemon, tabasco, raspberry & shallot vinegar

OR

Beer battered, served with a jalapeno tartare sauce

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

## STARTERS

<b>Thai Fishcakes</b> Salmon, potato, sweet chilli sauce	<b>£5.50</b>
<b>Smoked Haddock &amp; Poached Egg</b> Sautéed spinach & leek, lobster sauce	<b>£6.95</b>
<b>Goat's Cheese &amp; Beetroot Salad</b> Walnut dressing, croutes	<b>£5.25</b>
<b>Scottish Mussels</b> - White wine & cream sauce - Coronation sauce	<b>£8.25</b>
<b>Short Rib Bonbons</b> Burnt onion mayonnaise	<b>£8.00</b>
<b>Pan Fried Mushrooms</b> Toasted ciabatta, peppercorn sauce	<b>£5.50</b>
<b>Chicken Liver Parfait</b> Bacon jam, toasted brioche	<b>£6.95</b>
<b>Bang Bang Chicken Skewers</b> Peanut butter, sweet chilli dip	<b>£7.00</b>
<b>Piri Piri Calamari</b> Saffron aioli	<b>£7.00</b>
<b>Butternut Squash Soup</b> Toasted pumpkin seeds, minted crème fraiche	<b>£4.50</b>

## SUNDAY ROASTS

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.

Served from 12pm until they're gone. Yes, they include all the trimmings.

<b>Rare Topside of Beef</b> What Sunday is all about. We can cook it to your preference, just ask	<b>£13.95</b>
<b>Roast Chicken</b> Yes you heard us right, half a chicken, on the bone	<b>£13.95</b>
<b>Roast Pork with Crackling</b>	<b>£13.95</b>
<b>Sharing Beef Board - English Longbone</b> Available for 2-4 people	<b>£25.00pp</b>

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.

## 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 and 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 - <b>£17.00</b> / 280g - <b>£21.00</b>
<b>English Sirloin</b> 227g - <b>£23.00</b> / 340g - <b>£29.00</b>
<b>Irish Fillet</b> 227g - <b>£30.00</b> / 280g - <b>£38.00</b>
<b>Argentinian Ribeye</b> 280g - <b>£24.00</b> / 340g - <b>£28.00</b>

## 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

<b>Australian Aberdeen Black Grain Fed Sirloin</b> - 280g - <b>£36.00</b>
<b>Ribeye</b> - 280g - <b>£36.00</b>
<b>Fillet</b> - 280g - <b>£47.00</b>
<b>USDA Ribeye</b> 340g - <b>£41.00</b>

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

## SHARING CUTS

<b>English Longbone [Tomahawk]</b> 800g - <b>£49.00</b> / 1.2kg - <b>£65.00</b> / 1.5kg - <b>£80.00</b>
<b>Scotch Porterhouse</b> 800g - <b>£75.00</b> / 1.0kg - <b>£85.00</b>
<b>Australian Chateaubriand</b> 400g - <b>£58.00</b> / 800g - <b>£105.00</b>

Don't forget...

## STEAK EXTRAS

<b>Half Grilled Lobster</b>	<b>£5.30 per 100g</b>
<b>Pan Fried Prawn Skewer</b>	<b>£6.00</b>
<b>Bearnaise Sauce</b>	<b>£2.50</b>
<b>Peppercorn Sauce</b>	<b>£2.50</b>
<b>Red Wine Sauce</b>	<b>£2.50</b>
<b>Blue Cheese Sauce</b>	<b>£2.95</b>

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.

## SALADS

<b>Classic Caesar Salad</b> Anchovies, crispy bacon, Caesar dressing	<b>£10.00</b>
<b>English Garden Salad</b> Tomato, radish, asparagus, fine beans, mixed leaves, toasted pumpkin seeds	<b>£9.50</b>
<b>Goat's Cheese &amp; Beetroot Salad</b>	<b>£8.95</b>

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

## SEAFOOD

<b>Cod Loin</b> Crushed potatoes, samphire, lobster bisque	<b>£17.95</b>
<b>Pan Fried Seabass Fillets</b> Pilaf rice, pomegranate, bearnaise	<b>£19.00</b>
<b>Pan Fried Salmon</b> Crushed peas, saffron antiboise sauce	<b>£16.00</b>
<b>Seared Sashimi Tuna</b> Oriental vegetable salad, soy & sesame	<b>£19.75</b>
<b>Classic Fish &amp; Chips</b> Mushy peas, tartare sauce	<b>£13.75</b>
<b>Whole / Half Grilled lobster</b> Garlic butter, lobster sauce, or thermidor sauce	<b>£5.30 per 100g</b>

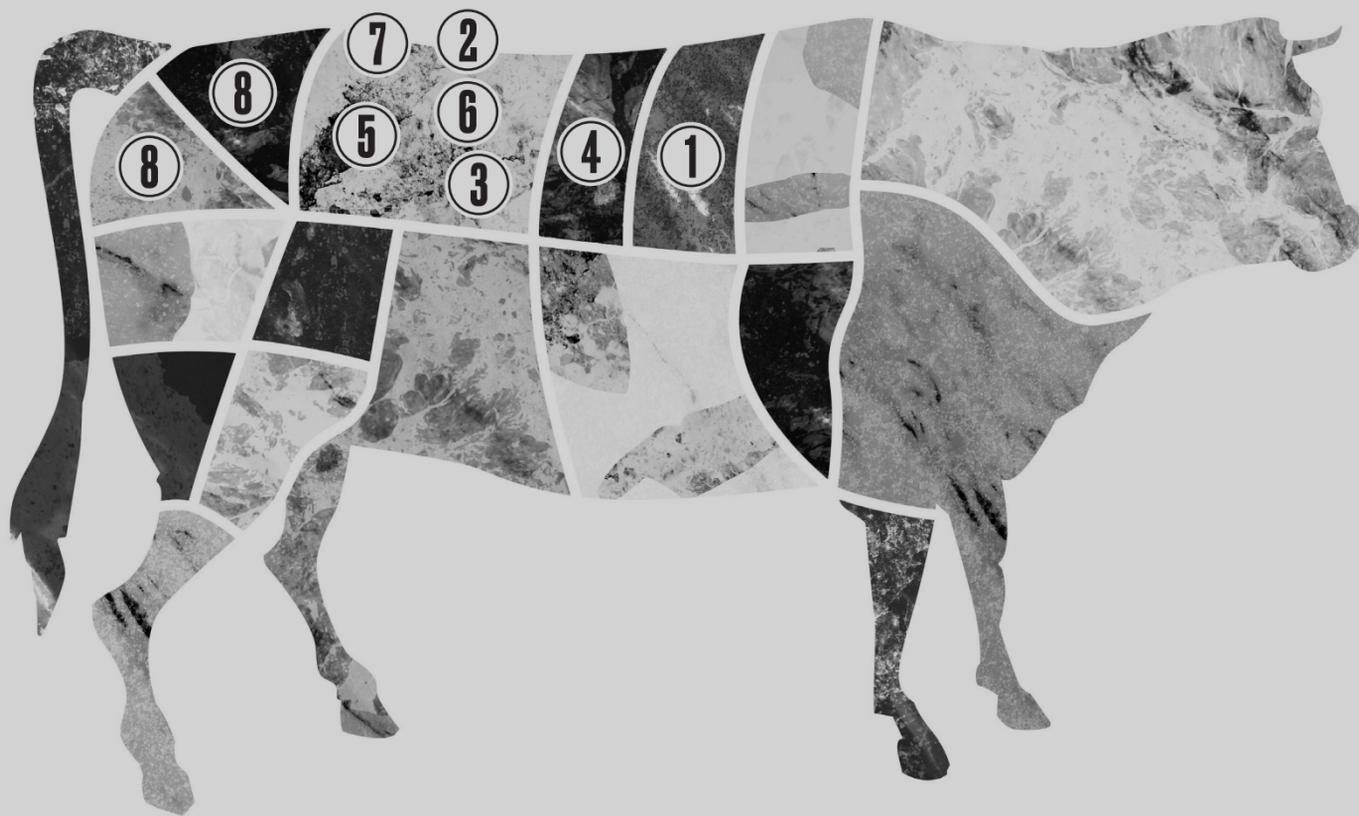
## FAVOURITES

<b>Roast Chicken Supreme</b> Chorizo, summer greens, cherry tomatoes	<b>£14.00</b>
<b>Slow-Roasted Belly Pork</b> Savoy cabbage, crackling, apple sauce, gravy	<b>£15.00</b>
<b>Fajitas</b> - Fillet Steak - Chicken Breast Served with tortillas, salsa, guacamole, sour cream & cheese on a sizzling plate with peppers & onions	<b>£14.50</b> <b>£13.95</b>
<b>Blackhouse Steak Sandwich</b> Fillet steak, onion, mushroom, burnt onion mayonnaise, horseradish cream, mature cheddar	<b>£13.50</b>
<b>Lamb Rump</b> Vegetable rosti, red wine sauce	<b>£15.00</b>
<b>Halloumi &amp; Vegetable Kebab</b> Halloumi, courgette, peppers, mushrooms, pilaf rice, tortilla, sour cream, Cholula hot sauce	<b>£13.50</b>
<b>Australian Grain-fed Beef Burger</b> Brioche bun, Blackhouse chips, tomato relish	<b>£17.75</b>
<b>House Burger</b> Brioche bun, Blackhouse chips, tomato relish	<b>£12.50</b>
<b>Burger Toppings:</b> - Stilton - Sautéed Garlic Mushrooms - Mature Cheddar - Bacon	<b>£1.50</b> <b>£1.50</b> <b>£1.00</b> <b>£1.50</b>

## SIDES

<b>Onion Rings</b>	<b>£4.50</b>
<b>Creamed Spinach</b>	<b>£5.50</b>
<b>Pan Fried Garlic Mushrooms</b>	<b>£4.50</b>
<b>Cauliflower Blue Cheese</b>	<b>£4.50</b>
<b>Summer Greens</b>	<b>£4.00</b>
<b>Steamed Broccoli</b>	<b>£4.25</b>
<b>Chopped English Salad</b>	<b>£4.50</b>
<b>Minted Butter New Potatoes</b>	<b>£4.00</b>
<b>Buttered Mash Potato</b>	<b>£5.00</b>
<b>Blackhouse Chips</b>	<b>£3.50</b>

# BLACKHOUSE BEEF



**1 - Ribeye** is the ideal steak if your cooking preference is medium or above due to there being plenty of fat to baste the meat during longer cooking. Soft and tender with a full bodied beef flavour however not overpowering. This steak does have a large nut of fat in the centre of the steak and an outer flank with a softer texture that is not as firm as the eye.  
Recommended: Medium

**2 - Sirloin** A visually clearer and more well defined piece of meat, considered to be a higher quality cut. Less fat than a ribeye with a firm even meatiness.  
Recommended: Medium

**3 - Fillet** The premium cut - soft texture, sweet flavour, thick and juicy. Very little fat apart from the delicate marbling throughout. Recommended: Rare to Medium Rare

**4 - Longbone - Big Boy** A huge hunk of beef, taken from the rib of the cow. A double rib eye, aged on the bone for 28 days. Incredible flavour as the marbled fat renders down during cooking to produce a taste that gets better as you eat. Recommended: Medium

**5 - Chateaubriand Fillet**, as big as you like. An incredible cut of beef, lean with delicate marbled fat running through it that gives the most amazing flavour.  
Recommended: Medium Rare

**6 - Porterhouse - Big Boy** A double T-Bone, made up of a fillet and sirloin aged on the bone. Strong. Recommended: Medium Rare

**7 - Club Sirloin - Big Boy** As the name suggests - a huge piece of sirloin. Lean & meaty. Recommended: Medium

**8 - Rump** If you like flavour then this is the steak for you. A robust cut as the muscle is the most worked steak muscle in the cow, but the rewards are well worth it. One of the leanest cuts.  
Recommended: Medium

## THE BOOK OF BEEF

What started out as our in-house training manual has now become a staple part of our menu. The book of beef demonstrates our commitment to steak from top quality butchers, chosen from countries famous for producing world-class beef. Our cuts range from classics found in most good steakhouses, to a premium range specially selected by our butcher, which deliver an amazing range of flavours and tastes. This is coupled with a commitment to ensure our people are trained as beef experts, who are there to impart whatever steak knowledge it is you may require - we still use the book of beef as our in-house training manual.

## AGEING PROCESS

The ageing process is designed to allow the natural enzymes to break down the connective tissues and encourage water loss, which in turn improves the texture and intensifies the flavour of the meat. All cuts are aged for a minimum of 28 days. We dry age all of our beef, and leave it to air dry for 24 hours in our rock salt fridge before cooking - this draws out moisture, which in turn improves the texture and flavour of the meat.

## FEEDING

The skill of the farmer is to manage the diet of the cow. Some cows need grain and some cows need grass - the diet is based on the needs of the cow, and is controlled in order to ensure the balance of fat, marbling, and muscle, and to leave the steaks with maximum flavour.

## STEAK SCHOOL

FROM £40PP

Always wanted to know your rump from your ribeye? Your Aussie from your Argentinian? Always wanted to wow your friends with your superior steak knowledge?

Blackhouse Steak School is for you.

Our in-house experts mix beef, wine, and wisdom to take you on a taste journey around the world. Unlike most schools, however, there's no exams at the end of ours.

Steak School is the ideal event for the office, friends or family. Whatever your occasion, we can cater for it.

Visit [blackhouse.uk.com](http://blackhouse.uk.com) for more information, and to make a booking.