

Blackhouse

#WEEKLYLUNCHING

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1 course £10.95 2 courses £15.95

Add an Americano & cake to go for £2.50

STARTERS

**Smoked Red
Lentil Broth [VV]**
Garlic ciabatta

**Roasted Onion
Houmous [VV]**
Crudités, garlic crisp breads

**Peppered Lemon
Calamari**
Garlic aioli

MAIN COURSE

Warm Chicken & Chorizo Salad
Poached egg, baby potatoes, Caesar dressing

Blackhouse Burger
Shredded lettuce, vine tomato, seeded brioche bun, chips,
tomato relish, burnt onion mayonnaise
Add the Blackhouse FULL HOUSE [+£5.50]
[Caramelised onion, beef brisket burnt ends, mature cheddar, bacon jam, stilton]

Pan-Fried Sea Bass
Jewelled beetroot cous cous, mint yoghurt, parsley oil

Bangers & Mash
Pearl onion gravy, parsnip crisps

Winter Club Sandwich
Ask your server for today's selection

Flattened Rump [+£1]
7oz rump, peppercorn sauce, skinny chips

Haddock Fishcakes
Spinach, tarragon butter sauce, poached egg

Spiced Aubergine Steak [VV]
Tenderstem broccoli, parsnip crisps, katsu curry sauce

Sides Blackhouse chips £3.50 Skinny chips [W] £3.50 Seasonal greens [V] £4.00
Garlic mushrooms [V] £4.50 Steamed broccoli [V] £4.25 Onion rings [V] £4.50

[V] Vegetarian [VV] Vegan 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.