

Blackhouse
Grill on New York Street



#OUT

£30

STARTERS

Smoked Haddock Fishcake
Watercress, lemon &
lime mayonnaise

Beef Brisket Pasty
Wasabi mayonnaise

Goan Chicken Skewer
Pico de Gallo, mint
yoghurt, tortilla,
pickled red cabbage

MAIN COURSE

A Plate of Chops

Served with chips, seasoning salt, chop gravy and relish
- Lamb, 3 chops - Pork, 2 chops - Bacon, 2 chops

Australian Rump 280g [+£5] Argentinian Ribeye 280g [+£7.50]

Blackhouse chips

Choose a sauce from:

Chop gravy, peppercorn sauce, blue cheese sauce, béarnaise sauce

Baked Loch Duart Salmon

Smoked red lentils, lemon crème fraîche

Pan-Fried Sea Bass

Jewelled beetroot cous cous, mint yoghurt, parsley oil

DESSERTS

Sticky Toffee Pudding [V]
Vanilla ice cream

**Cookies & Cream
Cheesecake [V]**
Strawberry, cookie crumb,
raspberry gel

Treacle Sponge [V]
Vanilla pod
custard

[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.