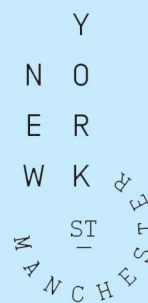


Blackhouse

# #MADEFORSUNDAYS



1 course £15

2 courses £20

3 courses £25

## STARTERS

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

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

**Smoked Haddock Fishcake**  
Watercress,  
lemon & lime mayonnaise

## SUNDAY ROAST

What Sundays are all about. A proper roast served with all the business. Choose from:

**Lemon & Black Pepper Half Roast Chicken**  
Served on the bone

**Garlic & Sage Rubbed Pork Loin**  
With crackling, of course

**Drunken Roast Sirloin Of Beef**  
Marinated in red wine and herbs, served pink or well

The business: beef dripping roasties; steamed greens; boozy beef gravy; rosemary-roasted carrots; Cumberland stuffing; real Yorkshire pudding.

## NOT ALL ABOUT THE MEAT

**Spiced Squash Wellington [VV]**  
Roasted tiny tots, rosemary-roasted carrots, baby spinach, steamed greens, porcini gravy

## SHARING ROAST

Take your time, crack open that bottle of red and upscale to

### English Longbone Beef

Also known as 'Tomahawk' ribeye served on the bone for an incredible flavour with all the trimmings

For 2 - 800g **£50.00**

For 3 - 1.2kg **£66.00**

For 4 - 1.5kg **£80.00**

**EXTRAS** Sage & onion stuffing **£3.50** Roasted root mash, burnt butter & chop gravy **£4.50**  
Cauliflower cheese "our way" [V] **£4.50** Dripping glazed chipolatas **£2.50**

## DESSERTS

**Sticky Toffee Pudding [V]**  
Vanilla ice cream

**Apple & Rhubarb Crumble [VV]**  
Vanilla ice cream

**Treacle Sponge [V]**  
Vanilla pod custard

## SUNDAY ROASTS ARE SERVED FROM 12PM UNTIL THEY ARE GONE

[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.