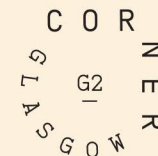


# Blackhouse Grill on the Corner



## NIBBLES

Ham Salt & Cheese Popcorn	£1.25
Black Pepper Pork Crackling	£1.75
Baked Daily Loaf [V] Whipped herb butter	£3.50

Olives [VV]	£3.50
Garlic Bread [V] Add cheese	£3.75 +£1.00

## CUMBRAE OYSTERS

Served with lemon, tabasco, raspberry & shallot vinegar  
or  
Beer battered, served with a jalapeño tartare sauce

One £2.50    Six £14.00    Twelve £26.00

## STARTERS

Smoked Haddock Fishcake Watercress, lemon & lime mayonnaise	£6.75
Cauliflower Cheese Soufflé [V] Twice baked, pickled red cabbage	£7.50
Peppered Lemon Calamari Garlic aioli	£7.25

Pulled Beef Bon Bons Burnt onion mayonnaise	£8.00
Goan Chicken Skewer Pico de Gallo, mint yoghurt, tortilla, pickled red cabbage	£7.00
Beef Brisket Pasty Wasabi mayonnaise	£6.50

Roasted Onion Houmous [VV] Crudités, garlic crisp breads	£6.50
Chicken Liver Parfait Bacon jam, toasted brioche	£7.50
Smoked Red Lentil Broth [VV] Garlic ciabatta	£6.00

## BEEF

All cuts are minimum 28 days wet & dry aged and air dried for 24 hours in our Himalayan rock salt chamber to provide an enhanced flavour.  
All steaks are served with either chips or mash.

### CLASSIC

Rump - Australian 227g - £18.00 / 280g - £22.00
Sirloin - English 280g - £26.00
Ribeye - Argentinian 280g - £25.00 / 340g - £29.00
Fillet - Irish 200g - £26.00 / 227g - £30.00 / 280g - £38.00

### BLACKHOUSE SELECTED

Scotch PGI certified beef, personally selected & sourced from a co-operative of Scottish farms.
Sirloin - 280g - £30.00
Ribeye - 340g - £35.00
Fillet - 280g - £44.00
T-Bone 560g - £44.00

### SHARING CUTS

English Longbone [Tomahawk] 800g - £50.00 1.2kg - £66.00 1.5kg - £80.00
Scotch Chateaubriand 400g - £55.00 800g - £100.00

### STEAK EXTRAS & SAUCES

Prawn skewer £6.00    Half grilled lobster £4.60 per 100g    Pork chop £5.00    Lamb chop £4.50    Bacon chop £5.00  
Chop gravy £2.50    Peppercorn sauce £2.50    Blue cheese sauce £2.95    Béarnaise sauce £2.50

## SEAFOOD

Baked Loch Duart Salmon Smoked red lentils, lemon crème fraîche	£17.00
Chargrilled Swordfish Lemon caper butter, Pico de Gallo, skinny chips	£22.00

Pan-Fried Sea Bass Jewelled beetroot cous cous, mint yoghurt, parsley oil	£19.00
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Whole / Half Grilled Lobster £5.50 per 100g  
[ask server for today's weight]  
with chips & garlic butter or thermidor sauce

Classic Fish & Chips Mushy peas, tartare sauce Add katsu curry sauce	£14.00  +£1.50
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## GRILLS AND MAINS

Caesar Salad Add chargrilled chicken	£10.00 +£2.50
Blackhouse Burger Shredded lettuce, vine tomato, seeded brioche bun, chips, tomato relish, burnt onion mayonnaise - Caramelised onion - Beef brisket burnt ends - Mature cheddar - Bacon jam - Stilton - FULL HOUSE [all of the above]	£13.00  +£1.50 +£1.50 +£1.00 +£1.50 +£1.50 £18.50
Half-Roasted Chicken Skinny chips, stuffing, proper gravy	£14.95

A Plate of Chops Served with chips, seasoning salt, chop gravy and relish - Lamb, 3 chops £18.00 - Pork, 2 chops £15.00 - Bacon, 2 chops £15.00 - Sharing chops for 2 £32.00	
Spiced Aubergine Steak [VV] Tenderstem broccoli, parsnip crisps, katsu curry sauce	£13.50
Halloumi & Vegetable Kebab [V] Halloumi, courgette, peppers, mushrooms, jewelled cous cous, tortilla, sour cream, Cholula hot sauce	£13.50

Blackhouse Cottage Pie 14hr slow-cooked brisket, root mash and Wookey Hole Cheddar	£14.50
Fajitas - Fillet steak - Chicken breast - King prawn Served with tortillas, salsa, guacamole, sour cream & cheese on a sizzling plate with peppers & onions	£14.95 £14.50 £18.95
Blackhouse Steak Sandwich Fillet steak, onion, mushroom, burnt onion mayonnaise, horseradish cream, mature cheddar	£14.00

## SIDES

Blackhouse Chips	£3.50	Garlic Mushrooms [V]	£4.50	Roasted Root Mash	£4.50	Creamed Cabbage & Bacon	£4.00
Skinny Chips [VV]	£3.50	Baby onions, tarragon butter		Burnt butter, chop gravy		Chopped English Salad [VV]	£4.50
Salt-Baked Sweet Potato [V]	£4.00	Seasonal Greens [V]	£4.00	Blackhouse Mac & Cheese [V]	£4.50	Onion Rings [V]	£4.50
Whipped herb butter		Buttered Mash [V]	£4.50	Steamed Broccoli [V]	£4.25		