

Blackhouse

LS1

#MADEFORSUNDAYS

S Q U
A R E
F E E D S

1 course £15

2 courses £20

3 courses £25

STARTERS

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

**Roasted Onion
Houmous [VV]**
Crudité's, 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.