

BLACKSHALE

BAR & KITCHEN

LIGHT BITES

Any two dishes from the Light Bites menu for £15 (Mon-Fri, 12-3pm)

Light Bites

Slow beer-braised steak served with creamy mashed potatoes.	11.95
Steak and kidney suet pudding served with hand-cut chips and mushy peas.	11.95
Goats cheese and sundried tomato quiche served with buttered baby potatoes and salad.	9.95
Pan-fried ox liver with bacon and onions, served with mashed potatoes and gravy.	9.95
Corned beef hash served with a crispy fried egg and baked beans.	9.95
Red pesto lasagne with garlic sourdough.	10.95
Lentil cottage pie served with bread and butter and red wine gravy.	8.95
Filled Yorkshire pudding with our signature gravy.	9.95

Desserts *served with a choice of ice cream or custard*

Molten lava chocolate cake a decadent sponge cake packed with a rich, gooey chocolate centre.	7.95
Apple and rhubarb tart a sweet and tangy baked tart.	7.95
Sticky toffee pudding a luscious sponge drenched in toffee sauce.	7.95
Caramel apple pie a crisp apple pie coated in rich caramel sauce.	7.95
Key lime pie a zesty lime filling on a buttery crust.	7.95
Raspberry & vanilla cheesecake velvety vanilla cheesecake with raspberries and fresh fruit ice cream (g/f)	7.95
Chocolate & salted caramel cheesecake on a buttery biscuit crust with fresh berries and ice cream (Ve)	7.95
Cheese board a selection of British cheeses with a tangy chutney, apple and celery	7.95
Chocolate sharing board for two chocolate fudge brownies, chocolate pieces, marshmallows, white chocolate sauce, waffle pieces, chocolate and vanilla ice cream	11.95

Hot drinks

Espresso	2.75
Double espresso	3.00
Americano	2.95
Cappuccino	3.10
Flat white	3.10
Latte	3.10
Tea	2.95
Hot chocolate	3.50
Luxury hot chocolate served with whipped cream, marshmallows and chocolate dust.	4.10

Alternative milk is available for an additional charge of 30p. Please let a member of our team know if you wish for an alternative to cow's milk

We are happy to provide allergen guidelines for all our menu items – please speak to a member of the team. We take additional measures when notified of allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Service charge is not included in our pricing and 100% of all gratuities go to our front and back of house team members.