

BLACKSHALE

BAR & KITCHEN

SUNDAY MENU

Starters and small plates

Fire roasted red pepper hummus topped with chilli, olives, pomegranate and pitta chips.	5.95
Chefs soup of the day served with warm sourdough.	5.95
Pan-fried black pudding served on fried sourdough, with a poached egg, smoked streaky bacon and mustard sauce.	6.95
Crispy squid with lime, chilli and coriander.	6.95
Baked feta with olives and tomatoes served on a warm flatbread.	7.25
Ham hock croquette with a cauliflower cheese puree.	7.95
Smoked mackerel pate served with toasted sourdough and apple chutney.	7.95

Mains

Garlic, lemon and thyme roasted chicken fillet	17.95
Roast topside of beef served pink.	18.95
Roast shoulder of pork served with crispy crackling and a griddled apple.	18.95
Slow cooked lamb shank	23.95
Vegan seitan roast served with a vegan Yorkshire pudding and sides.	17.95
Wild mushroom wellington	17.95

All roasts are served with paprika roast potatoes, buttery mashed potatoes, red cabbage, sausage meat stuffing ball, Yorkshire pudding, rich red wine gravy and fresh seasonal vegetables.

Beer-battered fish and hand-cut chips served with mushy peas and homemade tartar sauce.	14.95
Big Sunday Burger a 6oz steak burger, grilled chicken fillet, pigs in blankets, cheese and cranberry mayonnaise with a pot of our signature gravy for dipping <i>served with your choice of hand cut chips, skin on fries or crispy roast potatoes.</i>	18.95
Pan fried seabass with king prawns served with a creamy white wine and garlic sauce topped with crispy samphire.	18.95
Blackshale Sunday brunch with 2 Lincolnshire sausages, smoked streaky bacon, fried flat mushrooms, roasted vine tomatoes, hand-cut chips, beans, bury black pudding, 4oz Bavette steak, a fried egg and toast.	21.95

Blackshale Sunday sharing board

Please note all sharing boards must be pre-ordered by the Wednesday before your Sunday visit!

Choose from the following:	45.00
- 1kg Joint of topside beef served pink.	
- 1kg Joint of pork shoulder served with crispy crackling.	
- 1 Whole-roasted garlic, lemon and thyme chicken.	
- 1 Whole slow roasted leg of lamb with rosemary and garlic. (supplement required)	
- 1 Seitan roast filled with vegan sausage meat stuffing.	

All boards come with roast and mashed potatoes, cauliflower cheese, mashed swede, carrots, Yorkshire puddings, caramelised parsnips and onions, signature gravy and a sharing bowl of glazed steamed vegetables.

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.

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Light Bites

Goats Cheese and sundried tomato quiche served with salad and buttery baby potatoes.	9.95
Mezze Plate with hummus, griddled vegetables, olives, capers and garlic sourdough.	9.95
Roast beef sandwich with sauteed red onions, mushrooms in a horseradish sauce and crisps.	11.95
Pan-fried garlic chicken sandwich with crispy smoked bacon, a lemon and garlic mayonnaise and crisps.	11.95
Vegan roast meat sandwich served with vegan sausage meat stuffing, a pot of red wine gravy and crisps.	11.95
Steak sandwich with sauteed onions in a Dijon mustard sauce and crisps.	13.95
Yorkshire pudding wrap filled with the chef's meat of the day, all the trimmings and a pot of gravy.	13.95

Sides

Yorkshire pudding	1.00
Roast potatoes served with a pot of gravy	3.50
Buttery mashed swede and carrots	3.95
Sausage meat stuffing balls	4.50
Cauliflower cheese.	4.95
Glazed carrots, parsnips and red onions	4.95
Creamed leeks with cabbage and smoked bacon	5.95
Pigs in blankets served with a pot of gravy	5.95

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

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