



BLACKSHALE

BAR & KITCHEN



FESTIVE MENU 2024



Starters

- Spiced potted crab** with soda bread. *Pairs beautifully with Erdinger Weisbier.* 7.95
- Caramelised shallot and goats cheese crostini.** *Team with Lincoln Green's Tuck Porter.* 6.95
- Sticky bourbon glazed chicken lollipops.** *Pairs with Lincoln Green's Archer American Pale Ale.* 7.95
- Smoked ham hock terrine,** warm sourdough and spiced apple chutney. *Team with Birra Moretti or Amstel.* 7.95
- Sauteed wild mushrooms** on toasted sour dough. *Team with Lincoln Green's Tuck Porter.* 6.95



Light bites

- Pigs in blankets** with creamy mashed potatoes served with cranberry gravy. *Enjoy with Lincoln Green's Marion Pale Ale.* 12.95
- Festive filled Yorkshire wrap** with the meat of your choice (turkey, beef or chicken) and sausage meat stuffing and rich gravy. *Pair with Lincoln Green's Hood Best Bitter.* 11.95
- Turkey and avocado open sandwich** served with side salad tossed in lemongrass dressing. *Team with Heineken Beavertown's Neck Oil.* 11.95
- Vegetarian pasticcio** vegetarian/vegan ragu with pasta topped with béchamel sauce and fresh mozzarella. *Enjoy with Lincoln Green's Marion Pale Ale.* 10.95

10.95

Mains

- Pork tenderloin** stuffed with mushrooms and spinach, served with Parmentier potatoes, drizzled with an apple cider and mustard dressing. *Pair with Brixton Brewery's Reliance Pale Ale.* 16.95
- Pot roast beef** served with glazed carrots and parsnips, paired with horseradish mash and mini-Yorkshire pudding. *Team's perfectly with Lincoln Green's Hood Best Bitter.* 18.95
- Blackshale Christmas pie** served with rosemary salted chips and green beans. *Pair with Lincoln Green's Marion Pale Ale.* 15.95
- Turkey ballotine** served with bubble & squeak and rosemary port gravy. *Team up with Timothy Taylor's Landlord.* 17.95
- Salmon Genovese** served with crispy garlic gnocchi and pesto cream. *Works well with Cruzcampo Spanish lager.* 17.95
- Blackshale Big festive burger** beef and turkey burger topped with cheese, pigs in blankets, sausage meat stuffing served with triple cooked chips and pot of cranberry sauce on the side. *Team's perfectly with Lincoln Green's Hood Best Bitter.* 18.95
- Courgette and lemon risotto** rich creamy lemon risotto finished with parmesan and truffle oil (Vegan or Vegetarian option) *Enjoy with Lincoln Green's Marion Pale Ale.* 15.95



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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Sides

Chunky chips	3.95	Buttered vegetables	3.95
Sweet potato fries	4.95	Mixed salad	2.95
Goose fat roasties	3.95	Cauliflower cheese	3.95
Brussels and bacon	3.95	Sausage stuffing balls	3.95



Desserts

Apple & blackcurrant crumble served with white chocolate crème anglaise. <i>Try with Lincoln Green's Robin's Red Fest (limited edition old ale) or Tuck Porter.</i>	6.95
Christmas pudding spiced, fruity and topped with brandy sauce. <i>Try pairing with Guinness or Lincoln Green's Tuck Porter.</i>	6.95
Millionaire cheesecake served with our own vanilla ice-cream. <i>Try with any stout or porter or check out our craft beer taps for a sour which will cut through the cheesecake for a sharp contrast.</i>	6.95
Rum & raison pudding served hot with custard and flambe. <i>Works well with Shorty by</i>	7.95
Trio de fromage three extravagant cheeses, crackers and grapes. <i>Enjoy with the classic pale ale pairing for cheese – Timothy Taylor's Landlord or St Austell's Proper Job (when available).</i>	11.95



Ice creams & sorbets

Vanilla	2.00	Honeycomb	2.00	Mango Sorbet	2.00
Strawberry	2.00	Chocolate	2.00	Lemon Sorbet	2.00
				Raspberry Sorbet	2.00



Hot drinks, digestif

Americano	2.95	Espresso	2.75	Hot chocolate	3.50
Flat white	3.10	Double espresso	3.00	Luxury hot chocolate	5.00
Selection of tea	2.95	Cappuccino	3.10	Irish coffee	5.25
Hibiki Harmony 43%	8.60	Talisker 10yr 45.8%	9.40	Frozen Limoncello 25%	7.95
Ailsa Bay 48.9%	7.50	Royal Brackla 11yr 60.6%	7.95	Mulled Wine 12.5%	6.95
Isla of Jura 10yr 40%	5.90	Taylors Port 20%	5.40	Baileys 17%	4.75

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