

BLACKSHALE

BAR & KITCHEN

AUTUMN MENU

Antipasto

Warm mini bloomer with balsamic vinegar and olive oil. (v)	4.95
Mixed olives (v)	4.95
Focaccia with wild garlic butter. (v)	4.95
Sharing trio antipasto platter (v)	12.95

Starters

Wild mushroom tartlet with crispy rocket salad. (v)	7.95
Bury black pudding with smoked bacon potato cake, fried hens egg and fresh hollandaise sauce.	7.95
Sweetcorn fritters with a sweet chilli jam (vegan)	7.95
Buffalo cauliflower bites with chilli and garlic sauce. (vegan)	8.50
Griddled chicken wings with Tahini and Zatar.	8.95
Mussels cooked in cider and cream with toasted sour dough.	9.95

Small Plates any two dishes for £15 (Mon – Fri 12-3pm)

Roasted winter vegetable tartan with tomato sauce and dressed salad. (v)	9.95
Chunky fish finger sandwich with mushy peas and tartare sauce. (vegan)	10.95
Chicken Caesar wrap with parmesan and herb croutons	10.95
Beer braised beef stew with herb dumplings and red cabbage.	11.95
Toad in the hole with Lincolnshire sausage and beer onion gravy.	11.95
Chunky fish finger butty with mushy peas and tartare sauce	11.95

Mains

Chef's pie of the day with creamy mashed potatoes and vibrant seasonal vegetables.	16.95
Fresh local beer-battered fish with hand cut chips and house mushy peas & tartare sauce.	16.95
Fake and Ale pie with buttery mashed potatoes and mushy peas. (vegan)	16.95
Mushroom and tarragon strudel with paprika spiced potatoes and fresh kale. (vegan)	16.95
8oz bavette steak with roasted cherry tomatoes and parmentier potatoes.	17.95
Chef's fresh signature curry with handmade onion Bhajis and cumin spiced basmati rice.	17.95
Baked sea bass with a lemon and caper dressing, smashed crispy dill potatoes and buttered kale.	18.95
Chicken and bacon ballotine with bubble & squeak and a rich port sauce.	18.95
Pot roasted brisket with beer onion gravy, celeriac mash and mini-Yorkshire pudding.	19.95

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.

BLACKSHALE

BAR & KITCHEN

AUTUMN MENU

Burgers and Sandwiches

Chargrilled chicken, bacon and brie club sandwich with cranberry sauce.	11.95
Pan-fried halloumi and roasted beetroot open sandwich. (v)	11.95
Philly cheese steak sandwich	12.95
Blackshale house-made signature vegan burger with vegan bacon and vegan cheese. (vegan)	16.95
Blackshale signature burger with pulled beef brisket and smoked streaky bacon.	17.95

Sides

Truffled parmesan fries	6.00	Garlic and rosemary parmentier potatoes	5.95	Hand cooked chunky chips	4.25
Roasted sweet potatoes with chilli and cumin seeds	6.95	Cumin spiced basmati rice	4.95	Collard greens	4.25

Freshly made desserts

Jam roly-poly served with vanilla custard and raspberry sauce.	7.95
Chocolate orange brownie topped with chocolate ice cream and candied orange.	7.95
Rum & raisin sponge pudding with custard.	7.95
Lemon meringue tartlet with ice cream.	7.95
Bakewell tart with custard.	7.95
Banana and cinnamon cake with a choice of vegan ice cream or custard. (vegan)	7.95
Selection of British cheeses with local artisan chutney.	10.95

Ice creams & sorbets (Any 2 scoops for 3.75, 3 for 5.25)

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	Taylor's Port ^{20%}	5.40	Baileys ^{17%}	4.75

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.