

BLACKSHALE

BAR & KITCHEN

SUMMER 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
Crispy oyster mushroom and hoisin bao buns.	6.25
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
Whipped goats cheese served with roasted beetroot. (v)	6.95
Baked feta with olives and tomatoes served on a warm flatbread. (v)	7.25
Pork and chorizo scotch egg served with pickles and a drizzle of brown sauce.	7.25
Ham hock croquette with a cauliflower cheese puree.	7.95
Smoked mackerel pate served with toasted sourdough and apple chutney.	7.95
Moroccan spiced lamb meatballs served with couscous, a roasted red pepper sauce, topped with a creamy yoghurt.	7.95
Salt and pepper chicken wings drizzled with chilli sauce.	7.95

Mains

Spinach and ricotta cannelloni with homemade garlic, rosemary and olive focaccia. (v)	12.95
Chefs homemade pie of the day served with hand-cut chips, mushy peas and gravy.	14.95
Beer battered fish with hand-cut chips and fresh tartare sauce.	14.95
Crispy BBQ beef noodles with water chestnuts.	14.95
Chefs homemade curry of the week served with Indian spiced rice, onion bhajis and a poppadom.	14.95
Venison and wholegrain mustard sausages with colcannon mash and rosemary, port gravy.	15.95
Chicken Kiev served with crushed crispy potatoes, seasonal greens and a rich creamy mushroom sauce.	16.95
Tuna niçoise steak served with olives, green beans, a boiled egg and topped with a classic French dressing.	17.95
8oz Bavette steak served pink with fricassee hand-cut chips, chunky onion rings and your choice of sauce: <i>Diane, peppercorn, blue cheese, or red-wine gravy.</i>	17.95

Sharing Boards

The Garden Party spicy sweetcorn ribs, beer battered mushrooms, hummus, sweetcorn fritters, garlic bread, skin on fries and a trio of sauces	18.95
“Shovel-It-In” sharing board crispy fried wings, chargrilled chicken skewers, two mini sliders, courgette and sweetcorn fritters, garlic bread, onion rings, skin on fries, and a trio of sauces.	19.95
Cheese sharing platter with a whole wheel of Camembert studded with garlic and rosemary, garlic baguette, breaded-Brie wedges, charred cherry tomatoes, chutney, olives and celery	21.95

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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Burgers and sandwiches

Tandoori chicken open sandwich topped with chilli sauce, garlic mayonnaise and poppadom chips.	9.95
Blackshale chicken and bacon club sandwich.	9.95
Grilled goats cheese sandwich with tomato, basil and rocket.	9.95
Aubergine with onion and tomato flatbread , Turkish style.	9.95
Steak sandwich with sauteed onions, mushrooms, Dijon mustard and rocket.	10.95
Spicy lamb and onion flatbread , Turkish style.	11.95
Vegan smokehouse burger our signature vegan patty, smoky BBQ jackfruit, vegan bacon, vegan cheese, topped with BBQ sauce. (Ve)	14.95
Blackshale signature steak burger with slow-cooked brisket, streaky bacon, cheese and BBQ sauce.	15.95
Chargrilled Cajun chicken fillet burger topped with salsa, cheese and garlic mayonnaise.	15.95
Dirty burger a 6oz patty, smoked bacon, blue cheese, mushrooms, topped with a chilli sauce and a garlic mayonnaise.	15.95
The BIG Blackshale burger consists of two smashed patties, a Cajun chicken fillet, smoky bacon, slow-cooked brisket and cheese.	19.95
Add ons:	
6oz patty	3.95
Crispy bacon	1.75
Onion Rings	3.95
Jalapenos	1.50
Mushrooms	1.50
Burger cheese	1.50

Sides

Skin on fries	3.50
Garlic bread	3.50
Cheesy skin on fries	3.95
Beer-battered onion rings	3.95
Garlic bread with cheese	3.95
Truffle and parmesan fries (gf)	4.50
Dressed house salad	4.50
Seasonal greens	4.50

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

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