

# BLACKHOUSE

RESTAURANT AND BAR

## OTHER MENUS AVAILABLE

Luncheon Club  
available Monday to Saturday from 12 noon 'til 6pm

Grill Board  
available daily from 6pm 'til close for a selection of nightly specials

Sunday Roast  
available all day until it's gone!

Children's Menu  
available every day until 6pm

## Starters and Nibbles

WARM BAKED BREAD with balsamic and olive oil (v)	2.75
GARLIC RUB bread rub the char-grilled bread with raw garlic then drizzle on the virgin oil (v)	2.95
MARINATED OLIVES (v)	2.75
ROASTED ALMONDS (v)	2.75
IRISH ROCK OYSTERS With oysters it is all about the water; from the clean, fertile waters of Carlingford "lough" on the Irish coast. Served with chopped shallots in sherry vinegar with lemon and Tabasco on the side.	one 1.75 six 8.95 twelve 16.95
SMOKED HADDOCK CHOWDER with warm bread	4.95
KING SCALLOP in a hazelnut butter	6.75
BUCKET OF PRAWNS with marie rose	7.95 / 11.95
CRISPY FRESH CALAMARI with lemon mayonnaise	5.95
OVEN BAKED CAMEMBERT with toasted croutes & cranberry salsa (v)	6.50
GARLIC ROASTED PORTOBELLO MUSHROOMS with tomato and pesto (v)	5.25
THAI FISH CAKES with sweet chilli sauce	5.95
ROPE GROWN SCOTTISH MUSSELS in a white wine and cream sauce	5.95
DUCK SPRING ROLLS with a hoi sin dip	6.50
CHICKEN SKEWERED ON LEMONGRASS sopped with a Thai red curry paste	6.25
BEEF CARPACCIO with rocket and lemon	7.50
SMOKED SCOTTISH SALMON with lemon, capers and bread	7.50
GARLIC PRAWNS with crusty bread	7.95

## Salads

	sides / mains
AVOCADO, STILTON & BACON with a lemon dressing	5.50 / 9.50
HOT CHICKEN CAESAR	5.50 / 9.75
FETA CHEESE, WATERMELON, baby shoots & rocket (v)	5.25 / 8.95
BEETROOT, POMEGRANATE, GOAT'S CHEESE AND WALNUT with rocket & baby gem (v)	5.25 / 8.95
ROCKET & PARMESAN with balsamic and olive oil (v)	3.95
HOUSE SALAD (v)	3.75

## House Specialities

CLASSIC BURGER, award-winning, 100% premium beef served with home cut chips and tomato relish	9.75
with smoked bacon & emmental cheese	10.75
with caramelised onion & reduced balsamic	10.75
with blue cheese	10.75
100% KOBE BURGER with home cut chips & tomato relish (not recommended well done)	17.95
CHICKEN POT PIE served with a chive mash	12.50
STEAK AND ALE PIE served with a horseradish mash	12.95
FAJITAS a sizzling bed of sautéed onions & peppers with guacamole, sour cream, tomato salsa & flour tortillas, unless otherwise stated	
Fillet steak	13.50
Chicken breast	11.95
Roasted duck with cucumber, spring onion and hoi sin sauce	14.95
Vegetable (v)	9.95

## Premium Grade British Steak

BLACKHOUSE cattle are grass fed hormone free British beasts sourced from local farms who use traditional husbandry methods allowing the animals to mature naturally under stress free conditions. Our beef is aged for 28 days to ensure it's tenderness and flavour

All our steaks are served with chips, mash or jacket potato

	8oz	11oz	14oz
RUMP The leanest cut with a big, bold flavour, at its best medium rare and not recommended beyond medium.	13.00	16.25	19.25
RIBEYE The juiciest cut by far best grilled fast and furious from m-rare to medium although still shines to well-done.	13.75	17.25	20.75
SIRLOIN Aged on the bone, a big beefy flavour with a well-deserved reputation.	14.50	17.50	21.50
FILLET The most tender cut. Delicate, sweet and delicious.	20.00	24.50	27.75
KOBE FILLET The daddy of all steaks. Claimed to be the most tender, succulent and tastiest meat in the world. From the Wagyu breed, it is reared on a beer diet and massaged from birth... lucky cow!!!	50.00		

## Sauces

PEPPERCORN	1.75	DIANE	1.75
BÉARNAISE	1.95	RED WINE	1.95
MUSHROOM	1.95	SOUR CREAM & chives	0.50

## Seafood

Our seafood is responsibly sourced from sustainable supplies, we do not purchase from deep sea trawlers and we do not sell endangered stocks. The protection of our sea is fundamental if we want to enjoy varied, excellent quality fish and seafood in the future.

WHOLE GRILLED LOBSTER with home cut chips and aioli	29.00
HALF LOBSTER with home cut chips and aioli	17.00
ORGANIC SHETLAND SALMON with béarnaise sauce	14.75
LINE CAUGHT COD & CHIPS with mushy peas, tartar sauce and lemon	12.95
YELLOW FISH CURRY with garlic rice	12.95
GRILLED KING SCALLOPS with hazelnut butter and a warm asparagus salad	18.95
SMOKED FISH BAKE with cream, leeks, cheese and potato	10.50
SASHIMI GRADE TUNA LOIN seared pink	14.95
SMOKED HADDOCK RAREBIT with baby leeks and vine tomatoes	13.95
GRILLED SEABASS FILLETS with braised fennel, clams and cream sauce	16.95
ROPE GROWN SCOTTISH MUSSELS with home cut chips and aioli	9.50

## Seafood Platter for 2 as a main, for 3/4 as a starter

Lobster, crevettes, oysters, Atlantic prawns and smoked salmon on the cold platter with rope grown mussels in a white wine and cream sauce on the hot and cold. Served with all the accompaniments.

COLD PLATTER	45.00
HOT & COLD PLATTER	50.00

## For Two please allow 25 minutes

CHATEAUBRIAND Roasted British fillet served with home cut chips, French beans and béarnaise sauce	38.00
LOBSTER & FILLET Whole lobster and a 8oz sliced fillet served with home cut chips, French beans and béarnaise sauce	48.00

## Vegetables and Potatoes

ROASTED BEETROOT	2.95	HOME CUT CHIPS	2.75
FRENCH BEANS with shallots	2.95	MASH plain, horseradish or chive	2.75
STEAMED BROCCOLI	2.95		
HONEY GLAZED CARROTS	2.95	MINTED NEW POTATOES	2.75
SWEET CORN & PEAS	2.95	BAKED POTATO with butter	2.20
SPRING GREENS	2.95	BOILED RICE with wild garlic	2.20

A discretionary 10% service charge will be charged to parties of 6 or more.  
All prices include VAT at the current rate. (v) suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces.  
All weights stated are prior to cooking. Printed on 100% recycled paper.

For a full list of champagnes and additional selection of wines sold by the glass please refer to the GUEST wine list.

## White Wines

### HERBACEOUS & AROMATIC

COLOMBARD-SAUVIGNON BLANC, CRUSAN, VDP GASCOGNE, FRANCE £3.25 £4.75 £13.00  
Fresh & fruity blend of two aromatic grape varieties.

DOMAINE TOULET, VDP COTES DE GASCOGNE, FRANCE 2006 £16.00  
Delightful blend of Colombard and Ugni Blanc grapes giving a zippy, zesty wine.

RESERVA SAUVIGNON BLANC, VERAMONTE, CASABLANCA VALLEY, CHILE 2006/07 £4.95 £6.95 £20.00  
Vibrant, heady aromas of cut-grass, passion fruit, grapefruit & melon backed by lemony intensity & mellow bite of youthful banana.

GEWURZTRAMINER MEDAILLE, C. V. DE RIBEAUVILLE, ALSACE, FRANCE 2005 £24.00  
Lingering flavours of lychees and peaches. This wine won a gold medal at the Colmar Wine Fair, proof of its outstanding quality

SAUVIGNON BLANC RESERVE, BOSCHENDAL, PAARL, SOUTH AFRICA 2006 £28.00  
Classic South African Sauvignon with a hint of flinty smoke over herbaceous & grapefruit aromas. A fuller style with a rich, rounded palate - almost exotic.

CLIFFORD BAY RESERVE SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH, NEW ZEALAND 2006/07 £36.00  
The ultimate in vibrant minerality and punchy gooseberry fruit, vivid to the core. Incredible concentration, one of the best New Zealand Sauvignon Blancs ever produced.

### DRY, DELICATE & SUBTLE

FRASCATI SUPERIORE, 'TERRE DEI GRIFTI', LAZIO, ITALY 2006 £19.00  
Subtle, yet aromatic, lemon & apple-citrus with a pinch of almond & lean mineral edge - perfect summer drinking and surprisingly versatile with food.

PINOT GRIGIO DELLE VENEZIE, BOLLA, VENETO, ITALY 2006 £4.95 £6.95 £20.00  
Light spice notes, crisp, dry and refreshing with an underlying minerality.

VERDEJO ANALIVIA, FELIX SOLIS, RUEDA, SPAIN 2007 £21.00  
100% Verdejo (Ver-dec-ho); redolent of pears & tropical fruit, honeyed texture with a pleasant nutty twist to the finish.

PETIT CHABLIS, J. MOREAU ET FILS, FRANCE 2006 £6.75 £9.50 £28.00  
Classic Chablis style; steely, clean, elegant & refreshing.

CHABLIS, PAUL DELOUX, FRANCE 2006 £32.00  
Lively, fresh & mouth-watering with a crisp, fruity palate & flinty bass-note giving perfect support.

### FULLER-BODIED, NUTTY, OAKED

CHARDONNAY, DOMINI VILLA LANATA, LANGHE, PIEDMONT 2006 £22.00  
Fuller modern style; ripe peach & apricot fruits, soft, ephemeral, creamy oak on a lively acidity, almost a 'New World' style from this prestigious estate.

CHARDONNAY, BLACKSTONE VINEYARDS, MONTEREY COUNTY, CALIFORNIA 2006 £5.95 £8.50 £25.00  
Rich & bright in acid-accented lime, pink grapefruit & tangerine flavours, this creamy-smooth Chardonnay is partly barrel fermented, lending a toasty, buttery edge.

POUILLY-LOCHE, CH.DE LOCH, LOUIS JADOT, MACONNAISE, BURGUNDY, FRANCE 2004 £45.00  
Quality, finesse & character, lemon & cream palate with a hint of nut- steely fine, incredible length. Perfect with salmon or suckling pig.

MEURSAULT MARIE-LOUISE PARISOT, COTE DE BEAUNE, BURGUNDY, FRANCE 2005/06 £50.00  
Classic Meursault - fuller & richer, big with wood, spice, lemon, orange & hazelnut on a firm supporting edge. Highly concentrated, and complex.

CHASSAGNE-MONTRACHET, LOUIS JADOT, COTE DE BEAUNE, BURGUNDY, FRANCE 2001 £78.00  
Fermented then aged for a further 18 months in oak to produce a classically plump, rich & robust Chardonnay stylish. A complex white Burgundian.

### JUICY, FRUIT-DRIVEN & RIPE

CHARDONNAY, VALLE ANDINO, CENTRAL VALLEY, CHILE 2007 £3.50 £5.00 £14.00  
Light but fruity, with hints of buttery oak and a soft creamy texture from the oak-barrel fermentation.

BUSH VINE CHENIN BLANC, KLEINE ZALZE, STELLENBOSCH, SOUTH AFRICA 2007 £18.00  
Low-yielding old bush vines from the lower slopes of the towering Simonsberg Mountain produce this ripe, tropical-fruit flavoured Chenin.

CELLAR SELECTION LIMESTONE COAST RIESLING, STONEHAVEN, S AUSTRALIA 2006/07 £22.00  
Lemon & lime-citrus with floral undertones with a touch of juicy sweetness - a great food match for smoked chowder & the more difficult zingy flavours like ginger, lemongrass & coriander based dishes.

CHÂTEAU DU SEUIL, GRAVES, BORDEAUX, FRANCE 2004 £38.00  
Bob & Susan Watts gave up life in the UK's fast lane in 1998 relocating to the Graves region to begin making what is now acclaimed as one of the Bordeaux's very best dry whites. Lightly-oaked & spicy with a subtle yet rich complexity.

CHABLIS 1ER CRU VAUCOUPIN, DOM. MOLLUSSON, J MOREAU ET FILS, FRANCE 2006 £45.00  
Bags of fleshy fruit, magical bouquet of wildflowers, honeysuckle with creamery butter (think warm croissant). Layers of flavour, unforgettable.

## Rosé

PINOT GRIGIO ROSATO DI PAVIA, BELVINO, PAVIA ITALY £4.50 £6.50 £18.00  
Soft, fruity and very refreshing - swallow copiously with every meal!

## Red Wines

### FRUITY, SMOOTH & ELEGANT

CARIGNAN-SYRAH, CRUSAN, VDP FONTCAUDE, SW FRANCE £3.25 £4.75 £13.00  
Carignan & the stylish Syrah combine to give a warm black fruit & spicy wine.

CONDESA DE LEGANZA CRIANZA, LA MANCHA, SPAIN 2003 £14.00  
Soft with round, expressive, ripe fruits, fine tannins & elegant finish.

KENDERMANN'S SPECIAL EDITION PINOT NOIR, RFZ, GERMANY 2007 £5.00 £7.00 £21.00  
Inspirational at this level; smooth & soft with aromas of black cherry, plum & spice on a soft velvety palate.

FONTE AL SOLE SANGIOVESE, RUFFINO, TUSCANY, ITALY 2004 £23.00  
A very stylish declassified Chianti, fruit-forward & spice. With added Merlot on the Sangiovese base this could be described as a 'mini' Super-Tuscan.

CELLAR SELECTION PINOT NOIR, VILLA MARIA, NEW ZEALAND 2006 £36.00  
Won more medals than you can shake a stick at - overwhelmingly dark cherry & vanilla, spice hints & a slightly gamey aroma, concentrated palate, rich & generous.

### JUICY, MEDIUM-BODIED, FRUITY

D'ISTINTO SANGIOVESE-MERLOT, CALATRASI, SICILY 2006 £15.00  
A soft, cherry & plum, juicy Sicilian star - glimpse of oak & spice in the shadows.

CABERNET SAUVIGNON, VALLE ANDINO, CENTRAL VALLEY, CHILE 2006/07 £3.95 £5.65 £16.00  
Classic Chilean Cabernet - deep vibrant colour with juicy, blackcurrant fruit.

TIERRA MERLOT, COLCHAGUA VALLEY, CHILE, 2006/07 £18.00  
Delicious Merlot - rich plum & currant fruits yielding a succulent fleshiness, subtle underlay of oak on smooth, juicy tannins.

CHATEAU LA CROIX LARTIGUE, BORDEAUX, FRANCE 2004/05 £27.00  
Full-bodied, rich & elegant Merlot-driven claret - one of the stars of the Côtes de Castillon appellation. Hints of black cherry on the long finish, very stylish

### SPICY, PEPPERY & WARMING

SHIRAZ, BERRI ESTATES, SE AUSTRALIA 2006 £16.00  
Blackberry & cherry aromas lead to red pepper, coffee & toasted vanilla flavours nice juicy palate with an edge of vanilla-oak on the finish.

OAK-AGED MALBEC, F.FLICHMAN, MENDOZO, ARGENTINA 2007 £18.00  
Full-bodied & well-structured, plum & mulberry fruits, touch of nuts & pepper-spice, typical touch of earthiness, nice taught finish.

SHIRAZ, SHORT MILE BAY, SE AUSTRALIA 2006 £4.50 £6.50 £19.00  
Fruitcake-plum, chocolate & dark red fruit flavours run riot, creamy vanilla & toasted oak finish.

GRENACHE, TINTARA, MCLAREN VALE, AUSTRALIA 2004 £30.00  
Just a great wine, with subtle spicy French oak supporting opulent, elegant red plum & berry fruit laced with liquorice and white-pepper spice.

BONTERRA ORGANIC ZINFANDEL, FETZER, MENDOCINO COUNTY, CA 2005/06 £40.00  
Made from grapes sourced high in beautiful Mendocino County, a powerful, spicy & mouth-filling red wine made using California's own, classic grape variety.

CHATEAUNEUF-DU-PAPE PREFERENCE, C. ST-PIERRE, RHONE FRANCE 2005 £50.00  
A classic example from this famous Southern Rhone appellation, rich & warm with spicy, baked red plums and vanilla with a pepper and clove finish.

### OAKED, INTENSE & CONCENTRATED

ARIUM RESERVA, ALBALI, F. SOLIS, VALDEPEÑAS, SPAIN 2003 £5.00 £7.00 £20.00  
100% Tempranillo grapes make this vanilla-spice, cherry & hedgerow red fruit complex - an amazing alternative to Rioja.

RIOJA CRIANZA TINTO SELECCION DE FAMILIA, FAUSTINO, SPAIN 2004 £30.00  
Classic Rioja - full-bodied, meaty red with plenty of mouth watering fruit, toast & vanilla flavours from the 18 months in oak.

PRIMUS, VERAMONTE, CASABLANCA VALLEY, CHILE 2004 £38.00  
One of Chile's 'super premium' wines combining both power and finesse, wads of complex aromas and flavours & a charming savoury softness.

RIOJA GRAN RISERVA, DON JACOBO, CORRAL, SPAIN 1995 £45.00  
3 years in cask & a further 6 years in bottle & then only produced in classic vintages - a rare beast, silky, with classic aged, Rioja characteristics

CHATEAU TEYSSIER, SAINT-EMILION GRAND CRU, BORDEAUX, FRANCE 2004 £55.00  
Classic Saint-Emilion, Merlot-dominated claret - fragrant cassis nose, touch of rich coffee & mocha. Fresh, almost crunchy fruit palate, juicy & positive - very pleasurable.

GIVERY-CHAMBERTIN, LOUIS JADOT, COTE DE NUITS, BURGUNDY, FRANCE 2005 £70.00  
Full & rich, spice & red berry aromas & flavours typical of Givery-Chambertin with a firm tannic structure. With nuances of sweet oak, and a full, lingering finish.

AMARONE DELLA VALPOLICELLA CLASSICO, LE ORIGINI, BOLLA, VENETO, ITALY 2004 £75.00  
Silky smooth - loaded with vanilla & liquorice. Rich & jammy with pronounced berry & plum flavours - hints of cinnamon & clove - wonderful depth.

VALLE REALE VIGNE NUOVE CERASUOLO, ABRUZZO, ITALY £23.00  
The perfect lunchtime wine - wild cherry and juicy fruits, totally more-ish.

Wines and vintages are subject to availability, wherever possible we will recommend alternatives.