

OTHER MENUS AVAILABLE

Luncheon Club
available Monday to Friday from 12 noon until 6pm
Brunch Menu
available Saturday and Sunday from 12 noon until 6pm
Sunday Roast
available until it's gone!
Children's Menu
available every day until 6pm

Starters and Nibbles

WARM BAKED LOAF with balsamic and olive oil (v)	3.00
GARLIC RUB bread <i>rub the chargrilled bread with raw garlic then drizzle on the virgin oil (v)</i>	3.00
MARINATED OLIVES (v)	3.00
ROASTED ALMONDS with paprika (v)	2.75
ROCK OYSTERS <i>With oysters it is all about the water; from the sound of Cumbrae on the west coast of Scotland. Served with chopped shallots in sherry vinegar with lemon and Tabasco on the side.</i>	one 2.00 six 9.50 twelve 17.50
DAILY SOUP with crusty bread (v)	4.00
CRAYFISH COCKTAIL	7.50
MORECAMBE BAY SHRIMP ON TOAST	5.95
CHESTNUT PORTOBELLO MUSHROOMS with poached egg, asparagus and tarragon butter sauce (v)	5.75
SATAY CHICKEN SKEWERS	6.75
MUSSELS MARINIÈRE	6.75
BALSAMIC, BEETROOT AND GOAT'S CHEESE TART TARTIN with cipollini onions (v)	6.75
BEER BATTERED PRAWNS with sweet chilli sauce and lime	6.75
CRISPY CALAMARI with lemon mayonnaise	5.95
THAI FISH CAKE with sweet chilli sauce	5.95
OVEN BAKED CAMEMBERT with toasted croûte and cranberry salsa (v)	7.00
BEEF CARPACCIO with Thai asparagus and truffle oil	7.50
DUCK SPRING ROLLS with a hoi sin dip	6.95
SMOKED SCOTTISH SALMON with lemon, capers and bread	7.50
BLACKHOUSE PLATTER with fish cakes, skewered satay chicken, calamari and duck spring roll	14.50

Salads

STILTON, AVOCADO AND BACON	5.75 / 9.75
HOT CHICKEN CAESAR	5.75 / 10.75
GOAT'S CHEESE SALAD with honey & figs (v)	5.75 / 9.75
SAUTÉED GARLIC BABY SCALLOPS AND BACON	6.50 / 10.75
CRAYFISH AND ASPARAGUS	6.50 / 10.95
ROCKET & PARMESAN with balsamic vinegar and olive oil (v)	3.95
HOUSE SALAD (v)	3.75

Specialities

CLASSIC AWARD-WINNING BURGERS served with home cut chips and tomato relish.

100% PREMIUM BEEF	9.95
CHARGRILLED CHICKEN BREAST	9.95
100% KOBE BURGER	18.00

Toppings add £1.50
Smoked bacon and mature cheddar
Mushroom & onions
Blue cheese

STEAK SANDWICH onions, peppers, red wine jus and home cut chips	9.95
FAJITAS – a sizzling bed of sautéed onions and peppers with guacamole, sour cream, spicy tomato salsa and flour tortillas	
Fillet steak	13.75
Chicken breast	12.50
Vegetable (v)	10.00
GIANT SLAB OF RIBS with BBQ sauce and chips	18.95
LAMB CUTLETS with Moroccan spiced couscous and mint yoghurt	16.25
OSTRICH FILLET grilled to your liking, with roasted beetroot.	19.50
Naturally low in cholesterol it has the characteristics of beef fillet with a full flavour	

Seafood

Our seafood is responsibly sourced from sustainable supplies, we do not purchase from deep sea trawlers and we do not sell endangered stocks.

ROPE GROWN BRITISH MUSSELS with home cut chips and aioli	10.25
FISH & CHIPS line caught cod, mushy peas, tartar sauce and lemon	13.50
GRILLED WHITE FISH with garlic coriander rice and tomato salsa	13.50
SASHIMI TUNA LOIN seared pink	18.50
BABY SCALLOPS pan-fried with garlic butter and parsley tossed in linguini	12.50
SEABASS FILLETS with a Thai green curry broth on bok choy and vegetable noodles	16.25
DUBLIN BAY SCAMPI AND CHIPS with fresh tartar sauce, the real thing!!!	18.75
SEA TROUT FILLET with almond shrimp butter	15.75
SKEWERED GARLIC KING PRAWNS with rice and lemon	14.75
2½lb GRILLED LOBSTER with home cut chips and your choice of thermador sauce or garlic butter	
whole	45.00
half	25.00

Steak

BLACKHOUSE cattle are grass fed hormone free beasts sourced from 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 its tenderness and flavour.

FLATTENED RUMP STEAK with Portobello mushrooms and balsamic cipollini onions	13.25
STEAK FRITES pan-fried sirloin with home cut chips	14.00
PAN FRIED SIRLOIN with baby scallops, prawns and crayfish	16.50
All steaks below are chargrilled and served with home cut chips, jacket potato or crushed potatoes.	
SURF & TURF choose any of the steaks below and add a skewer of grilled garlic prawns for £5	
RUMP 11oz <i>The leanest cut with a big, bold flavour, at its best medium rare and not recommended beyond medium.</i>	17.00
RIBEYE 8oz / 11oz <i>The juiciest cut by far best grilled fast and furious from medium rare to medium although still shines to well-done.</i>	14.00 / 18.50
SIRLOIN 10oz <i>Aged on the bone, a big beefy flavour with a well-deserved reputation.</i>	19.50
FILLET 7oz <i>The most tender cut. Delicate, sweet and delicious.</i>	20.50
T-BONE 17oz Sirloin and fillet matured on the bone	27.50
WAGYU "KOBE" FILLET <i>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!!!</i>	55.00

Sauces

PEPPERCORN	2.00	DIANE	2.00
BÉARNAISE	2.00	SOUR CREAM & chives	0.50

For Two

please allow 25 minutes

CÔTE DE BOEUF Roasted rib of beef on the bone served with home cut chips, French beans and béarnaise sauce	45.00
SADDLE OF SPRING LAMB with home cut chips, French beans and mint sauce.	45.00

Vegetables and Potatoes

FRENCH BEANS and shallots	3.00	HOME CUT CHIPS	3.00
STEAMED BROCCOLI	3.00	MINTED NEW POTATOES	3.00
FIELD MUSHROOMS	2.75	BUTTER CRUSHED POTATOES	3.00
SWEETCORN & PEAS	3.00	BAKED POTATO with butter	2.25
MUSHY PEAS	2.50	BOILED RICE with wild garlic	2.25
		SPICED COUSCOUS	2.25