

EST.2005

BLACKHOUSE

STEAK • SEAFOOD • COCKTAILS

NIBBLES

WARM BAKED LOAF with salted butter	3.00
GARLIC RUB BREAD.....	3.00
MARINATED OLIVES in olive oil.....	3.00

SOUPS

THAI CHICKEN NOODLE SOUP	4.75
ROASTED BUTTERNUT SQUASH (v)	4.25

STARTERS**ROCK OYSTERS**

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

one	2.00
six	9.75
twelve	18.00

CHICKEN LIVER PATÉ with Cumberland jelly and toast	5.75
DOUBLE BAKED CHEESE SOUFFLÉ (v)	6.00
SALT AND PEPPER CHICKEN SKEWER with sweet chilli ginger	6.75
CRISPY CALAMARI with lemon mayonnaise	6.00
SCOTTISH MUSSELS in white wine and cream sauce	7.00
GOAT'S CHEESE TARTE TATIN with beetroot and cipollini onions (v)	7.00
POTTED SHRIMPS with toast.....	8.50
MIXED TOMATOES on toast (v)	7.50
THAI FISH CAKES with sweet chilli	5.75
OVEN BAKED CAMEMBERT with toast and cranberry salsa (v)	7.00
DUCK SPRING ROLLS with a hoi sin dip	7.00
BEEF CARPACCIO with watercress and stilton salad.....	7.75
GARLIC KING PRAWNS in the shell with crusty bread.....	9.00
BLACKHOUSE SHARING PLATE with fish cakes, salt and pepper chicken skewer, calamari and duck spring roll	14.75

SALADS

side / main

STICKY BEEF SALAD	5.75 / 10.75
CHICKEN CAESAR SALAD.....	5.75 / 10.75
POACHED PEAR, BLUE CHEESE AND WALNUT with a hint of mint (v).....	5.50 / 9.75
BABY SCALLOPS sautéed in garlic with bacon	6.25 / 11.00
ARTISAN MIXED TOMATO SIDE SALAD (v)	4.50
MIXED HERB AND LEAF SALAD (v).....	3.75

VEGETABLES AND POTATOES

PETITS POIS À LA FRANÇAISE	3.25
FRENCH BEANS AND SHALLOTS.....	3.25
STEAMED BROCCOLI	3.25
FIELD MUSHROOMS	3.25
SAVOY CABBAGE	3.25
HOME CUT CHIPS	3.50
CHAMP POTATOES	3.25
BAKED POTATO	2.50

SEAFOOD

CLASSIC MOULES FRITES with lemon mayonnaise.....	10.50
FISH & CHIPS with pickled onions, crushed minted peas and fresh tartar.....	13.50
SMOKED HADDOCK WELSH RAREBIT with roast vine tomatoes.....	14.75
SEA BASS FILLETS in Thai green curry with juliene of vegetable	16.50
GRILLED MACKEREL with warm tomatoes, fresh herbs and rape seed oil	13.75
WHOLE DOVER SOLE with parsley and lemon nut brown butter	29.00
YELLOW FIN TUNA LOIN seared pink with a soy and ginger dipping sauce.....	18.75
GRILLED LOBSTER with home cut chips, thermidor sauce or garlic butter.....	half 25.00 whole 45.00

STEAK

Our beef is of premium quality and is aged for 28 days to ensure tenderness and flavour.

STEAK FRITES pan-fried sirloin with home cut chips.....	14.50
FLATTENED RUMP with portobello mushrooms and balsamic cipollini onions.....	13.50
POSH SURF AND TURF with sirloin steak, baby scallops, prawns and crayfish.....	17.00

CUTS

All served with homecut chips, baked potato or champ potatoes.

RIB EYE 225G / 310G the juiciest cut by far, best grilled fast and furious from medium rare to medium although still shines to well-done	14.75 / 19.75
RUMP 310G the leanest cut with a big, bold flavour, at its best medium rare and not recommended beyond medium.....	17.75
SIRLOIN 280G aged on the bone, a big beefy flavour with a well-deserved reputation.....	19.75
FILLET 200G the most tender cut. Delicate, sweet and delicious.....	22.50
T-BONE 450G sirloin and fillet matured on the bone	29.00
WAGYU "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!!!	55.00
CHATEAUBRIAND FOR 2 served with home cut chips, french beans and béarnaise sauce	52.50
(Please allow 30 minutes)	
SURF AND TURF your choice of cut and a skewer of garlic king prawns.....	5.00

SAUCES

Peppercorn	2.00	Béarnaise	2.00
Diane	2.00	Sour cream and chives	0.50

BEST OF THE REST

STEAK SANDWICH with onions, peppers, red wine jus and home cut chips.....	10.00
LAMB RUMP AND SWEET POTATO FONDANT with rosemary and garlic.....	16.25
BELLY PORK with mixed bean cassoulet and a red wine butter jus	13.75
MAIZE FED CHICKEN BREAST stuffed with goat's cheese spinach and tomato on a bed of spinach and bacon.....	13.75

BURGERS

Classic award winning burgers served with home-cut chips and tomato relish.

100% PREMIUM BEEF.....	10.50
CHAR GRILLED CHICKEN FILLET	10.50
100% KOBE BURGER	18.50

TOPPINGS

Smoked bacon and mature cheddar.....	1.50
Mushroom and onion.....	1.50
Stilton	1.50

PIES

ROAST CHICKEN & VEGETABLE with champ potatoes.....	14.50
STEAK & ALE with champ potatoes	15.00
FISH	13.50

FAJITAS

FILLET STEAK.....	14.00
CHICKEN BREAST	12.75
ROASTED VEGETABLES (v).....	10.75

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PRE-DINNER COCKTAILS

CLASSIC BELLINI.....	6.00
Peach purée and Prosecco Belstar DOC	
COSMOPOLITAN	7.00
Grey Goose, Cointreau, cranberry juice and lime	
MOJITO	7.00
Bacardi Superior, mint, homemade lime juice, sugar syrup, served tall with soda	
LONG ISLAND ICED TEA	6.50
Russian Standard, Bombay Sapphire, Bacardi, Cointreau and sweetened lemon juice topped with coke	
FRUITY RUM PUNCH	8.00
Appleton VX, Goslings Black Seal Rum, Cointreau, grenadine, passion fruit syrup, vanilla syrup, sweetened lemon juice and pineapple juice	

WHITE WINES**175ml 250ml 750ml****JUICY, FRUIT-DRIVEN & RIPE**

EL REY VIEJO BLANCO, La Mancha, Spain	3.75	5.00	14.75
ALTO BAJO CHARDONNAY, Valle Central, Chile	4.25	5.50	16.00
ACACIA TREE CHENIN / COLOMBARD, South Africa			16.75
VILLA DEI FIORI FIANO DI SICILIA, Italy.....			18.75
PURPLE HERON PAARL CHENIN BLANC, South Africa.....			21.00
BANFI LE RIME PINOT GRIGIO/CHARDONNAY, Tuscany, Italy.....			24.50

HERBACEOUS & AROMATIC

IL BANCHETTO, TREBBIANO-CHARDONNAY, Veneto, Italy	15.00
MAAS VALLEI SAUVIGNON BLANC, South Africa.....	4.75 6.75 19.75
LA COTE FLAMENC' PICPOUL DE PINET, Els Pyreneus	25.50
JOHNSON ESTATE, SAUVIGNON BLANC, Marlborough, New Zealand.....	7.00 9.25 27.00
DRY CREEK VINEYARD, WILSON RANCH CHENIN BLANC, United States.....	28.00
WITHER HILLS 'RARANGI VINEYARD' SAUVIGNON BLANC, New Zealand.....	33.00

DRY, DELICATE & SUBTLE

OPERETTO PINOT GRIGIO GARGENEGA, Delle Venezie, Italy.....	5.00 7.00 20.00
RIOJA BLANCO, CASTILLO DE CLAVIJO BARREL FERMENATED, Viura, Spain	22.00
SEIVAL ESTATE ALISIOS PINOT GRIGIO RIESLING, Australia.....	23.50
SPEE'WAH CROOKED MICK VIOGNIER, Australia.....	28.00
CHABLIS 1ER CRU VAILLONS DOMAINE JEAN DEFAIX, France	49.00

FULL-BODIED & NUTTY

CHILCAS CHARDONNAY RESERVA MAULE, Chile.....	25.00
JOURNEY 'S END, HAYSTOCK CHARDONNAY, Stellenbosch, South Africa	29.00
CLAY STATION LODI UNOAKED VIOGNIER, United States.....	32.50
SAINT VERAN BOUCHARD AINE & FILS	37.00
CHASSAGNE MONTRACHET, 1ER CRU LES MACHERELLES DOMAINE ROUX	70.00

ROSE WINES

TERRE FORTE SANGIOVESE ROSATO, Italy.....	4.25 5.75 16.75
DINASTIA VIVANCO RIOJA ROSADO, Rioja, Spain.....	24.00

PROSECCO & CHAMPAGNE**125ml 750ml 1500ml**

BELSTAR PROSECCO VALDOBBIADENE, Italy.....	5.50	26.00
DE CASTELLANE BRUT	8.50	47.50 90.00
DE CASTELLANE ROSÉ		50.00
PERRIER JOUET GRAND BRUT		55.00
PERRIER JOUET 1998 VINTAGE.....		70.00
PERRIER JOUET BELLE ÉPOQUE BLANCS 2002 VINTAGE		155.00
DOM PERIGNON 2000 VINTAGE		175.00
KRUG GRAND CUVÉE NON VINTAGE		180.00
PERRIER JOUET BELLE ÉPOQUE ROSE 2002 VINTAGE		185.00
KRUG 1995 VINTAGE BRUT		295.00

RED WINES**175ml 250ml 750ml****FRUITY, SMOOTH & ELEGANT**

EL REY VIEJO TINTO, La Mancha, Spain.....	3.75	5.00	14.75
BUSH TELEGRAPH SHIRAZ PETIT VERDOT, Australia.....			17.75
POETA MERLOT DELLE VENEZIE, Italy	5.00	7.00	20.00
TARQUINO SHIRAZ MALBEC, Mendoza, Argentina	5.50	7.75	22.50
SPEE'WAH CABERNET SAUVIGNON SHIRAZ, Australia.....			25.50

SILKY, MEDIUM BODIED & JUICY

IL BANCHETTO ROSSO, SANGIOVESE , RUBICONE, Veneto, Italy	14.75
ALTO BAJO CABERNET SAUVIGNON, Valle Central, Chile	4.25 5.50 15.75
TERRAGENS SANGIOVESE DI ROMAGNA, Riserva, Italy.....	21.00
PINOT NOIR L'HOSPITALET, IGP D'OC, France	5.75 8.25 23.00
CHATEAU LA CROIX FERRANDAT, St Emilion, France	33.75
STONIER PINOT NOIR MORNINGTON PENINSULA, Australia	36.75

SPICY, PEPPERY & WARMING

BRANCH CREEK SHIRAZ, Australia	17.75
KLEINE RUST RED, Stellenbosch, South Africa.....	21.00
LIBIDO GARNACHA NAVARRA, Spain.....	26.00
DELICATO OLD VINE ZIN, LODI ZINFANDEL, California	27.00
RIBERA DEL DUERO, DAMANA 5, BODEGAS TABULA, TINTO, Roble, Spain.....	31.50
CHATEAUNEUF-DU-PAPE, CHATEAU ST JEAN, Rhone	50.00

OAKED, INTENSE & CONCENTRATED

PRIMITIVO VILLA DEI FIORI, Puglia, Italy.....	19.00
SOLARENA BARREL-AGED TEMPRANILLO, Do Cariñena, Spain	21.00
ARGENTO SELECCION MALBEC, Mendoza, Argentina	25.00
CEPPAIANO 'BABY TUSCAN' ALLE VIOLE, Tuscany, Italy.....	29.00
ST HALLET GARDEN OF EDEN SHIRAZ, Eden Valley, Australia	29.50
DINASTIA VIVANCO RIOJA CRIANZA, Rioja, Spain	30.50
RIOJA GRAN RISERVA, CASTILLO DI CLAVIJO, Rioja, Spain.....	47.00
CHARLES SMITH BOOM BOOM SYRAH, Columbia Valley, United States	50.00
D'ARENBERG THE DEAD ARM SHIRAZ, Australia.....	55.00
AMARONE DELLA VALPOLICELLA CLASSICO AMBROSAN, NICOLIS, Veneto, Italy	75.00