

the GRILL on the ALLEY

OTHER MENUS AVAILABLE

Brunch Menu
available Saturday from 12 noon until 6pm

Sunday Roast
the best roast in Manchester!

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)	3.00
ROCK OYSTERS one 2.00 six 9.75 twelve 18.00 <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>	
DAILY SOUP with crusty bread (v)	4.00
CRAYFISH COCKTAIL	7.75
HOT CHICKEN LIVERS with bacon, shallots and garlic sauce with toasted croûte	5.75
CHESTNUT PORTOBELLO MUSHROOMS with poached egg, asparagus and tarragon butter sauce (v)	5.75
SKEWERED CHICKEN, with sweet chilli and ginger sop	6.75
MUSSELS MARINIÈRE	6.75
GOAT'S CHEESE TART TARTIN with beetroot and balsamic cipollini onions (v)	7.00
GARLIC KING PRAWNS with crusty bread	9.00
CRISPY CALAMARI with lemon mayonnaise	6.00
THAI FISH CAKE with sweet chilli sauce	6.00
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	7.00
HOME SMOKED DUCK BREAST with orange, pomegranate and watercress salad in a honey dressing	6.50
BLACKHOUSE PLATTER with fish cakes, chilli and ginger chicken skewers, calamari and duck spring roll	14.75

Salads

	sides / mains
STICKY BEEF SALAD	5.75 / 10.00
HOT CHICKEN CAESAR	5.75 / 10.75
GOAT'S CHEESE SALAD with honey and figs (v)	5.75 / 9.75
SAUTÉED GARLIC BABY SCALLOPS AND BACON	6.50 / 10.75
CRAYFISH AND ASPARAGUS	6.50 / 11.00
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	10.00
CHARGRILLED CHICKEN BREAST	10.00
100% KOBE BURGER	18.25
Toppings add £1.50	
Smoked bacon and mature cheddar	
Mushroom and onions	
Blue cheese	

STEAK SANDWICH onions, peppers, red wine jus and home cut chips	10.00
MAIZE FED CHICKEN BREAST drizzled with truffle oil and stuffed with goat's cheese, spinach and tomato on wilted red chard	13.25
FAJITAS – a sizzling bed of sautéed onions and peppers with guacamole, sour cream, spicy tomato salsa and flour tortillas	
Fillet steak	14.00
Chicken breast	12.75
Vegetable (v)	10.25
GIANT SLAB OF RIBS with BBQ sauce and chips	19.25
LAMB CUTLETS with a mustard and herb crust, champ potatoes and a red wine jus	16.25
OSTRICH FILLET grilled to your liking, with braised red cabbage, with apple and sultanas	19.75

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 lemon mayonnaise	10.50
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	19.00
BABY SCALLOPS pan-fried with garlic butter and parsley tossed in linguini	12.75
SEABASS FILLETS with a Thai green curry broth on bok choy and vegetable noodles	16.25
BATTERED DUBLIN BAY SCAMPI AND CHIPS with fresh tartar sauce, the real thing!!!	19.00
POACHED SMOKED HADDOCK with wilted baby spinach, poached egg and béarnaise sauce	13.25
SKEWERED GARLIC KING PRAWNS with garlic and coriander rice	15.00
1kilo 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	13.50
STEAK FRITES pan-fried sirloin with home cut chips	14.25
PAN FRIED SIRLOIN with baby scallops, prawns and crayfish	16.75
All steaks below are chargrilled and served with home cut chips, jacket potato or champ potatoes.	
SURF & TURF choose any of the steaks below and add a skewer of grilled garlic prawns for £5	
RUMP 310g <i>The leanest cut with a big, bold flavour, at its best medium rare and not recommended beyond medium.</i>	17.25
RIBEYE 225g / 310g <i>The juiciest cut by far best grilled fast and furious from medium rare to medium although still shines to well-done.</i>	14.25 / 19.00
SIRLOIN 280g <i>Aged on the bone, a big beefy flavour with a well-deserved reputation.</i>	19.75
FILLET 200g <i>The most tender cut. Delicate, sweet and delicious.</i>	21.00
T-BONE 450g Sirloin and fillet matured on the bone	28.00
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

CHATEAUBRIAND Succulently grilled fillet steak with home cut chips, French beans and béarnaise sauce	52.00
SADDLE OF 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	CHAMP POTATOES	3.00
FIELD MUSHROOMS	2.75	BAKED POTATO with butter	2.50
SWEETCORN & PEAS	3.00	BOILED RICE with wild garlic	2.50
MUSHY PEAS	2.50	BRAISED RED CABBAGE with apple and sultanas	2.25

BLACKHOUSE
SEAFOOD & STEAK

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.

Book online at www.blackhouse.uk.com

White Wines

	gls 175ml	gls 250ml	btl 750ml
JUICY, FRUIT-DRIVEN & RIPE			
EL REY VIEJO BLANCO LA MANCHA, SPAIN <i>Impeccably clean with some weight from the Airen and Macabeo and real grapey burst from the Sauvignon make this refreshing white wine dangerously gluggable.</i>	£3.50	£5.00	£14.25
ALTO BAJO CHARDONNAY CENTRAL VALLEY ,CHILE <i>Big on friendly fruit flavours with a smooth, easy drinking style.</i>	£4.00	£5.50	£15.75
LIBERTAD CHENIN / CHARDONNAY MENDOZA, ARGENTINA <i>Smashing little drinker from Mendoza in Argentina exhibiting good depth of fruit flavour and freshness.</i>			£16.75
VILLA DEI FIORI FIANO DI SICILIA, ITALY <i>Fiano is an indigenous grape variety to southern Italy and this is a very fruity and refreshing example with aromatic peach and passion fruit flavours.</i>			£18.75
STELLENRUST CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA <i>This Chenin Blanc shows whispers of soft vanilla oak notes on the nose with juicy tropical fruits and a delicate mineral palate of grapefruit and peardrop.</i>			£21.00
BANFI LE RIME PINOT GRIGIO/CHARDONNAY TUSCANY, ITALY <i>A rich tropical fruit and citrus wine with a touch of mineral,ginger spice and honey from the warm Tuscan sun all flowing into a long lingering finish.</i>			£24.50
HERBACEOUS & AROMATIC			
IL BANCHETTO, TREBBIANO-CHARDONNAY, VENETO, ITALY <i>Lively and fresh – the soft memory fruit and gentle nuttiness makes this very Italian.</i>			£14.75
LA GASCONNE BLANC, BLANC VIN DE PAYS DES GASCOIGNE, FRANCE <i>Distinctive tangy, fruity style with Colombard to the fore – smashing alternative to French Sauvignon Blanc – has drink with shellfish all over it.</i>			£17.75
VALDIVIESO SAUVIGNON BLANC, LONTUE, CHILE <i>Top-notch juice creating a laughably good Chilean Sauvignon Blanc – All pleasure...</i>	£4.70	£6.60	£19.75
LA COTE FLAMENC' PICPOUL DE PINET, ELS PYRENEUS <i>Medium-bodied, dry wine with pale yellow and greenish hues. Fine and fruity, bursting with citrus and tropical fruit with a floral touch – absolutely fantastic with seafood or on its own.</i>			£25.50
JOHNSON ESTATE MARLBOROUGH SAUVIGNON BLANC, NEW ZEALAND <i>Classic lime and tropical fruit Kiwi Sauvignon with bags of class, not too aggressive and thus so drinkable.</i>			£27.00
WITHER HILLS 'RARANGI VINEYARD' SAUVIGNON BLANC, NEW ZEALAND <i>Multi award-winning wine from the Rarangi vineyard owned by Wither Hills. This is Kiwi sauvignon with knobs on and was voted best New Zealand Sauvignon for 2008. All the loveliness of normal Wither Hills with extra everything.</i>			£33.00

DRY, DELICATE & SUBTLE

OPERETTO PINOT GRIGIO GARGENEGA DELLE VENEZIE, ITALY <i>Honeydew and water melon with a little minerality. Fantastic quality and value.</i>	£4.75	£6.50	£20.00
RIOJA BLANCO, CASTILLO DE CLAVIJO BARELL FERMENTED VIURA, SPAIN <i>Delicate exotic fruit, with hints of vanilla and clove - a delicious wine which has a lovely creaminess yet still very fresh and elegant.</i>			£22.00
COTES DU RHONE BLANC HAUT DE BRUN, ALAIN JAUME RHONE, FRANCE <i>Rip snorting white from a father and son combo, clean and crisp with both pepper spices, (black and white (!)) and, soft white, peachy fruits – 'chapeau!'</i>			£27.00
CHABLIS JAFFELIN BURGUNDY, FRANCE <i>A Chablis that wraps its classic elegance and style in a velvet cloak of modern ripe, plush fruit.</i>			£35.00

FULL-BODIED & NUTTY

AGUSTINOS RESERVA CHARDONNAY, BIO BIO VALLEY, CHILE <i>Decadent yet elegant 'cooler climate' Chardonnay, with tropical fruit character, sweet spice and a lovely texture thanks to the French oak age.</i>	£5.50	£7.75	£25.00
JOURNEYS END "HAYSTACK" STELLENBOSCH CHARDONNAY, SOUTH AFRICA <i>Ripe and juicy but with a crisp mineral edge and a touch of toast from Burgundian oak, everything in perfect balance and worryingly perfect.</i>			£29.00
PETALUMA PICCADILLY VALLEY CHARDONNAY, ADELAIDE HILLS, SOUTH AUSTRALIA <i>Luscious, big and round with ripe apple, grapefruit and peach flavours followed by a nutty, oaky finish, all hand-harvested and lovingly crafted.</i>			£42.00
POUILLY FUSSE BOUCHARD AINE ET FILS MACONNAISE BURGUNDY, FRANCE <i>A rich, unctuous white Burgundy with toasted nuts, cream and peach aromas carrying through to the palate. Lovely weight of fruit with a nutty, spicy oak base. Mouth-filling but elegant.</i>			£45.00
MEURSAULT VILLAGES DOMAINE MICHELOT, BURGUNDY, FRANCE <i>Oomph and attitude from this big nutty, buttery Meursault – gorgeous but a definite mouthful!</i>			£56.00

Rosé Wines

	gls 175ml	gls 250ml	btl 750ml
PETIT PAPILLON GRENACHE ROSE VIN DE PAYS D'OC, FRANCE <i>Great fun; fresh, aromatic, light and refreshing, a sunny-afternoon on the veranda with a glass of pink kind of wine.</i>			£16.75
PINOT GRIGIO BLUSH, VENETO, ITALY <i>Pinot Grigio rosé and why? Because it's soft, fruity and very refreshing – swallow copiously with every meal!</i>	£4.75	£6.75	£20.00
DINASTIA VIVANCO RIOJA ROSADO RIOJA <i>Crunchy flavours of fresh raspberries, cranberries and pomegranate. Bright and lively acidity with a lingering cherry and strawberry finish.</i>			£24.00

**All our Champagnes and bubbles are available on the Cocktail List.
To see our additional wines by the glass, please refer to the Monthly Drinks List.**

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

All wines served by the glass are available in 125ml measures.

Book online at www.blackhouse.uk.com

Red Wines

	gls 175ml	gls 250ml	btl 750ml
FRUITY, SMOOTH & ELEGANT			
EL REY VIEJO TINTO, LA MANCHA, SPAIN <i>Made in the warm climate of the La Mancha region to the south of Madrid and full of bright summery fruits.</i>	£3.50	£5.00	£14.25
SAINT ETALON MERLOT, VIN DE PAYS D'OC, FRANCE <i>There's a hint of peppery spice in this adorable wine from the warm winemaking hinterland of France's southern coast.</i>			£17.75
VALDIVIESO MERLOT LONTUE ,CHILE <i>Ultra smooth, juicy Merlot with jammy plum, blackberry and damson fruit served up with lashings of mocha coffee and chocolate - an awful lot of pleasure per pound.</i>	£4.75	£6.75	£20.00
TARQUINO MALBEC MENDOZA, ARGENTINA <i>The return of a true legendary wine. Intense aromas of black stone fruit mingled with chocolate and sweet spice from gentle oak aging. Blackberry and blackcurrant flavours lead to a long finish complemented by soft tannins.</i>	£5.25	£7.75	£22.50
ARTISANS BLEND BY DEAKIN ESTATE CABERNET TEMPRANILLO, AUSTRALIA <i>Rich soft and juicy packed with blackberry fruit, deep chocolaty vanilla oak and smooth, ripe tannins all lifted by some tell-tale Aussie eucalyptus character.</i>	£6.25	£8.75	£25.50
SILKY, MEDIUM BODIED & JUICY			
IL BANCHETTO ROSSO, SANGIOVESE RUBICONE, VENETO, ITALY <i>Typically pleasing bright red-fruit wine, eminently drinkable at all times and with all things.</i>			£14.75
ALTO BAJO CABERNET SAUVIGNON, VALLE CENTRAL, CHILE <i>Bursting with ripe and juicy blackberry and cassis character, this Cabernet is great for all occasions thanks to its approachable style.</i>	£4.00	£5.50	£15.75
TERRAGENS SANGIOVESE DI ROMAGNA RISERVA, ITALY <i>Made in the hills south of Imola in Romagna on the eastern side of Bologna – spaghetti country. It's rich, bursting with violet-flower and red fruit and pinned with a hint of oak-vanilla, an enchantingly Italian – juicy-fruit wine.</i>			£21.00
PINOT NOIR L'HOSPITALET, IGP D'OC, FRANCE <i>Light but intense red with great redcurrant and spice pinot character on the nose and on the fresh finish.</i>			£23.00
CHATEAU LA CROIX FERRANDAT ST EMILION, FRANCE <i>Ripe and rounded with plum, bramble jelly and blackcurrant fruit. Rounded and smooth, it is medium to full bodied with soft tannins and a long, fresh finish.</i>			£33.75
STONIER PINOT NOIR MORNINGTON PENINSULA, AUSTRALIA <i>With a touch of that farmyardy Burgundian nose most of us know and love this is rich with plum and cherry fruit and earthy, savoury spice and ripe tannins too; weight, structure and fruit in perfect harmony.</i>			£36.75

SPICY, PEPPERY & WARMING

BRANCH CREEK SHIRAZ, SOUTH AUSTRALIA <i>Rich and fruity with plums and red berries, a nice-juicy-in-the-mouth bag of loveliness – very, friendly and approachable.</i>	£4.25	£6.00	£17.75
KLEINE RUST RED, STELLENBOSCH, SOUTH AFRICA <i>Luscious juicy blend of Cabernet Sauvignon, Shiraz, Pinotage and Merlot. This South African red oozes ripe black fruit flavours, chocolate and soft, juicy tannins.</i>			£21.00
ALTAS DE RUESCA GARNACHA CALATAYUD, SPAIN <i>Er wow... Awesome wine, this is the essence of high altitude Grenache, sucking in the pure mountain sunlight to produce intense fruit for this stunning wine.</i>			£26.00
DELICATO OLD VINE ZIN, LODI ZINFANDEL CALIFORNIA <i>Aromas of boysenberry, blueberry, and cedar spice on the nose. The palate has juicy blackberry, dried currant, allspice and bright cherry fruit all reined in by ripe, sweet tannins.</i>			£27.00
RIBERA DEL DUERO, DUMANA 5, BODEGAS TABULA, TINTO ROBLE, SPAIN <i>Deep cherry-red with a nose crammed with fresh red fruits and barrel-aged spice. On the palate there is a wealth of fresh, lively berry fruit flavours leading to a soft, sumptuous and stylish finish.</i>			£31.50

CHATEAUNEUF-DU-PAPE, LES GALETS DU HAUT, LOUIS BERNARD, RHONE FRANCE <i>A stolid, benchmark Southern Rhone classic displaying all the spicy, hearty, intense touches of thirteen different grape varieties.</i>			£50.00
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OAKED, INTENSE & CONCENTRATED

PRIMITIVO VILLA DEI FIORI PUGLIA, ITALY <i>The ultimate steak or burger red - soft juicy blackberry, blackcurrant and chocolate with sweet spice combined with gentle oak-aging deeeeee-licious!</i>			£19.00
SOLARENA BARREL-AGED TEMPRANILLO DO CARIÑENA, SPAIN <i>Solarena is raspberry-ripe and spicy with enticing brambly fruit in the mouth leading to ice rounded, velvety, vanilla flavours; subtle oak adding an extra richness.</i>			£21.00
ARGENTO RESERVA MALBEC, MENDOZA, ARGENTINA <i>This superb Malbec has a deep violet colour and offers concentrated aromas of plums, black cherries and notes of chocolate. The rich blackberry and black currant fruit flavours are rounded off perfectly by soft, supple tannins</i>			£25.00
CEPPAIANO 'BABY TUSCAN' ALLE VIOLE, TUSCANY, ITALY <i>This is simply thinking person's Chianti, top quality, with great colour, structure and intensity minus the silly price.</i>			£29.00
CHATEAU DE L'HOSPITALET ROUGE LA CLAPE, FRANCE <i>Syrah and Mouvedre from an amazing vineyard near the coast at Narbonne Plage. Over 3000 hours of sunshine per year combine with very special soil to make a truly wonderful deeply flavoured and complex wine.</i>			£29.50
DINASTIA VIVANCO RIOJA CRIANZA, RIOJA, SPAIN <i>Probably the best Rioja Crianza (lightly aged in oak barrels). Soft, smooth and long.</i>			£30.50
RIOJA GRAN RESERVA, CASTILLO DI CLAVIJO, RIOJA, SPAIN <i>It's a monster of flavour slightly more juicy modern style with more fruit than hard-edged wood – perfectly balanced classic.</i>			£47.00
SYRAH VALPEDUSA CASTILLA-LA MANCHA, SPAIN <i>Dominio de Valdepusa is the historic family estate of the Marquis de Grillon. The leading estate in Montes de Toledo - Complex aromas of jammy blackberries, violets, cassis and freshly ground white pepper. Tremendous fruit intensity and smooth velvety texture.</i>			£50.00
ST HALLETT BAROSSA VALLEY OLD BLOCK SHIRAZ, AUSTRALIA <i>Eye-poppingly powerful and pungent: coffee, dark and milk chocolate entwined but with poise and elegance and delicious seamless tannins. An acknowledged icon of the Barossa, widely recognised as world class it's derived purely from low cropping old vines of 60 to over 100 years of age.</i>			£55.00
AMARONE DELLA VALPOLICELLA CLASSICO AMBROSAN, NICOLIS, VENETO, ITALY <i>Silky smooth but loaded with fruit and spice, vanilla and liquorice. Rich and jammy with pronounced berry and plum flavours, huge; once sipped never forgotten.</i>			£75.00