



## WHILE YOU WAIT

### SMOKED SALMON CROSTINI GF 5.95

Crispy crostini's topped with smoked salmon, crème fraîche and fresh dill

### BURY BLACK PUDDING 5.95

Pan-seared black pudding, topped with a poached egg, crispy smoked bacon and our rich house hollandaise

### PIGS & BLANKET CROSTINI GF 4.95

Crispy crostini topped with juicy pork sausages wrapped in smoked streaky bacon, finished with a smoky mustard sauce

### HALLOUMI FRIES VE / GF 4.95

Crispy halloumi fries, served on a bed of salad leaves drizzled with a sweet chilli and cranberry glaze

## LIGHT BITES

*Create your perfect festive light bite by choosing one of the fillings below, served in either a traditional Yorkshire pudding wrap or a freshly baked ciabatta roll. All light bites are accompanied by a pot of our signature dipping gravy.*

### SLOW-ROASTED PORK SHOULDER GF 10.95

Served with sage and onion stuffing and apple sauce

### ROAST BEEF GF 10.95

Recommended pink, served with horseradish sauce

### ROAST TURKEY GF 10.95

Served with cranberry sauce

### VEGAN SEITAN ROULADE V / VE 10.95

Served with cranberry sauce

*Why not add...*

**Crispy roast potatoes £3.00**

## FROM THE KITCHEN

*Try our chef's hand selected pub classics*

### CHEF'S FESTIVE PIE OF THE DAY VE / V 14.95

Homemade shortcrust pastry filled with the Chef's choice of the day, served with hand-cut chips, mushy peas and a pot of our signature gravy

### LINCOLN GREEN BEER BATTERED HADDOCK VE / V / GF 15.95

Fresh haddock in a crisp Lincoln Green beer batter, served with hand-cut chips, mushy peas and tartare sauce

### BLACKSHALE SIGNATURE CHRISTMAS BURGER VE / V / GF 17.95

6oz steak burger, mini pigs and blanket, cranberry mayonnaise, salad, and cheddar cheese, served with skin on fries, onion rings and a pot of dipping gravy

### TURKEY BALLOTINE GF 18.95

Turkey ballotine with buttery bubble and squeak, served with a rich port gravy and seasonal garnish

### 8OZ BAVETTE STEAK GF 19.95

Succulent bavette steak served pink, accompanied by hand-cut chips, crispy onion rings, charred vine tomatoes and garden peas

### MARGHERITA PIZZA VE / V 10.95

Tomato sauce, fresh basil, and diced mozzarella

### BRIE & CRANBERRY PIZZA VE 10.95

Tomato sauce, French brie, cranberry sauce and diced onions

### BLACKSHALE'S FESTIVE PIZZA 11.95

Tomato sauce, shredded turkey breast, pigs and blankets, crispy brussel sprouts, and cranberry sauce

**V : VEGAN**

**VE : VEGETARIAN**

**GF : GLUTEN FREE**

*Whilst we take every care to ensure our allergen information is accurate, we cannot guarantee that any dish is completely free from allergens. We can only confirm whether an allergen is not used as an ingredient. Please note that dishes marked as vegan or gluten-free can be prepared to meet these requirements.*

*All gratuities go directly to the team. Please ask a member of staff if you would like to add a gratuity.*



## CARVERY

**Monday - Friday 12:00 - 15:00 & 17:00 - 21:00**  
**Saturday 12:00 - 18:00**

Celebrate the season with our festive take on the traditional carvery. Choose from the chef's daily selection of expertly roasted meats, including orange and bourbon glazed gammon, stuffed turkey crown, and pink topside of beef, alongside vegan chicken schnitzel and seitan roulade options.

All served with fluffy Yorkshire pudding, seasonal vegetables, roast potatoes, and a selection of festive sauces and rich gravy.

All meats are subject to seasonal availability.

### THE CRAFTSMAN'S PLATE 7.99

One expertly carved meat of your choice

### THE BLACKSHALE DUO 10.99

Two meats carved to order

### THE MASTER CARVER'S FEAST 13.99

Three meats generously carved

## SIDES

### HAND-CUT CHIPS VE / V / GF 3.95

### CHEESY HAND-CUT CHIPS VE / V / GF 4.50

### BEER BATTERED ONION RINGS VE / V / GF 3.95

### GARLIC BREAD 3.95

### CHEESY GARLIC BREAD VE / V / GF 4.50

### CRISPY BRUSSEL SPROUTS & BACON GF 4.50

## DESSERTS

### SPICED APPLE & PEAR CRUMBLE VE / V 6.95

Tender apples and pears infused with warming winter spices, topped with a golden crumble

### WHITE CHOCOLATE BREAD & BUTTER PUDDING VE / V / GF 6.95

A classic bread & butter pudding, infused with white chocolate and coated in toffee sauce

### WINTER BERRY CHEESECAKE VE 6.95

A creamy vanilla cheesecake topped with a winter berry compote on a buttery biscuit base

### CHOCOLATE ALABAMA FUDGE CAKE VE 6.95

Decadent layers of rich chocolate sponge topped with indulgent chocolate fudge icing

*All desserts come with your choice of custard, ice cream or pouring cream*

### BLACKSHALE FESTIVE SUNDAE VE 7.95

Chunks of festive mince pie, vanilla and chocolate ice-cream, finished with chocolate sauce and whipped cream

### DARK FRUIT ETON MESS SUNDAE VE / GF 7.95

Vanilla ice-cream, medley of dark fruits, and fresh compote, topped with whipped cream and crushed meringue pieces

### MINI DESSERTS & HOT DRINK

*Fancy something sweet but small? Try our mini dessert selection, served with a hot drink of your choice. Choose from the desserts below and enjoy a hot drink for just £7.95.*

WARM CHOCOLATE BROWNIE VE / V / GF

TREACLE TART VE / V

LUCIOUS LEMON CHEESECAKE GF

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