



WHILE YOU WAIT

PRAWN COCKTAIL GF 4.95

Chilled prawns served on a bed of crisp lettuce with our classic Marie Rose sauce, accompanied with toasted sourdough

BURY BLACK PUDDING 4.95

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

GARLIC SAUTEED MUSHROOMS VE / V / GF 3.95

Mushrooms sauteed in a fresh lemon and garlic butter served on toasted sourdough

SOURDOUGH PIZZA

MARGHERITA VE / V 9.95

Tomato sauce, fresh basil, and diced mozzarella

BRIE & CARAMELISED ONION VE 9.95

Tomato sauce, French brie, and rich caramelised onions

AMERICAN HOT 9.95

Tomato sauce, sliced pepperoni, a drizzle of honey, jalapeno peppers, and diced mozzarella

BBQ PULLED PORK 9.95

Tomato sauce, diced mozzarella, pulled pork, Tuck BBQ sauce, and crispy onions

MEDITERRANEA VE / V 9.95

Tomato sauce, diced mozzarella, red Mediterranean vegetables, Kalamata olives and drizzled pesto dressing

FROM THE KITCHEN

Try our chef's hand selected pub classics

CHEF'S 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 VE / V / GF 15.95

BATTERED HADDOCK

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

BLACKSHALE SIGNATURE BURGER VE / V / GF 16.95

6oz steak burger, Tuck BBQ pulled pork, smoked streaky bacon, salad, and cheddar cheese, served with skin on fries and onion rings

PORTUGUESE CHICKEN GF 16.95

Portuguese styled chicken fillet wrapped in prosciutto, stuffed with sun-dried tomatoes, lemon, garlic and cheese. Topped with a smoked paprika and tomato sauce, garlic potatoes and seasonal greens

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 VE / V / GF 3.95

CHEESY GARLIC BREAD VE / V / GF 4.50

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

Our summer style carvery, served with the chef's daily selection of three meats, including BBQ-style chicken pieces, smoky beef, honey-glazed ham, and lemon & chilli pork leg. Accompanied by light sides, fresh vegetables, and lighter-style sauces. All meats are subject to seasonal availability.

THE CRAFTSMAN'S PLATE 6.99
One expertly carved meat of your choice

THE BLACKSHALE DUO 9.99
Two meats carved to order

THE MASTER CARVER'S FEAST 13.99
Three meats generously carved

SALADS

CAESAR CHICKEN & HAM HOCK 8.99
Grilled chicken, ham hock, lettuce, freshly shaved parmesan, chunky croutons and Caesar sauce

BAKED GOATS CHEESE VE / V 8.99
Lettuce, baked goats cheese, fire roasted red peppers and a balsamic dressing

MEDITERRANEAN CHICKPEA VE / V 8.99
Chickpeas, lettuce, red Mediterranean vegetables, Kalamata olives drizzled with a pesto dressing

PLOUGHMANS 9.99
Honey-glazed ham, selection of cheeses, and a traditional pork pie. Served with Branston pickle, fresh artisan bread, crisp apple and celery

DESSERTS

MIXED BERRY CRUMBLE VE / V 6.95
Warm mixed berries topped with a golden crumble, finished with fresh berry compote

WARM CHOCOLATE BROWNIE VE / V / GF 6.95
A rich, gooey chocolate brownie served warm, finished with chocolate sauce

TREACLE TART VE / V 6.95
A classic golden syrup tart baked in shortcrust pastry, served warm

BELGIAN WAFFLE VE / V 6.95
A crisp Belgian waffle, finished with chocolate sauce, topped with fruit

LUCIOUS LEMON CHEESECAKE GF 6.95
Smooth, creamy lemon cheesecake on a buttery biscuit base

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

CHOCOLATE BROWNIE SUNDAE VE / V / GF 6.95
Chunks of chocolate brownie layered with vanilla and chocolate ice cream, topped with whipped cream and chocolate sauce

ETON MESS SUNDAE VE / GF 6.95
Vanilla ice-cream, strawberry pieces, 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 £5.95.

WARM CHOCOLATE BROWNIE VE / V / GF
TREACLE TART VE / V
LUCIOUS LEMON CHEESECAKE GF

V : VEGAN VE : VEGETARIAN GF : GLUTEN FREE

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