



STARTERS

Bread and Mixed Olives selection served with balsamic vinegar and oil (Ve)	6.95
Breaded Brie served with a cranberry compote (V)	8.95
Smoked Salmon Crostini with a whipped cream cheese & fresh dill	7.95
Mini Pigs in Blankets served with a warm honey glaze and our signature mustard dipping sauce (Gf)	6.95
Truffled Mushroom Pate served with sourdough and tangy cornichons	7.95
Thai-spiced Crab Cakes served with a sweet chilli jam	8.95

MAIN COURSE

Festive Pie of the Day served with creamy mashed potatoes, roasted root vegetables and a cranberry infused gravy	16.95
Lincoln Green's Beer-battered Haddock served with hand-cut chips, mushy peas and tartar sauce (Vegan option available)	16.95
Mushroom and Chestnut Wellington served with crushed new potatoes and roasted root vegetables (Ve)	16.95
Turkey Ballotine served with bubble and squeak finished with a fragrant port and rosemary jus	18.95
Crusted Lamb Rump served with a delicate potato pavé and butter-braised savoy cabbage	18.95
Blackshale's Signature Burger topped with smoked bacon, Brie, stuffing and tangy cranberry jam. Served with hand-cut chips and our festive slaw.	17.95
Choose your filling: Southern fried chicken breast, 6oz beef patty or our Vegan patty.	

LUNCH

Chef's Quiche of the Day served with a house salad and new potatoes	9.95
Lentil Hot Pot served with homemade sourdough (Ve)	10.95
Turkey Yorkshire Pudding Wrap served with hand-cut chips and our signature red wine gravy	12.95
Tomato, Basil and Cheddar Soup garnished with crispy croutons, served with cheesy garlic bread (V)	7.95
Honey Glazed Pigs & Blankets served with creamy mashed potatoes and garden peas	13.95

SIDES

Honey Glazed Brussels & Bacon	5.95
Beer-battered Onion Rings	4.95
Hand-cut Chips	3.00
Truffle and Parmesan Chips	3.50
Seasonal Root Vegetables	4.00
Garlic Bread	3.50
Cheesy Garlic Bread	4.00

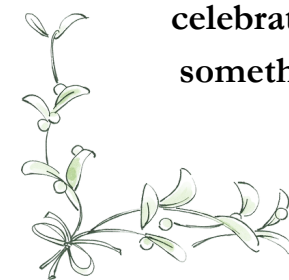
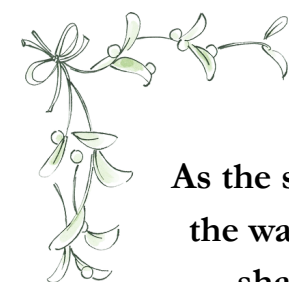


DESSERTS

Citron Tart topped with a dark berry compote	7.00
Jam Roly Poly served with custard	6.00
White Chocolate and Raspberry Cheesecake served with ice-cream	6.95
Warm Berry Crumble served with custard	6.00

HOT DRINKS

Espresso	2.75
Double Espresso	3.00
Americano	2.95
Cappuccino	3.10
Flat White	3.10
Latte	3.10
Tea	2.95
Hot Chocolate	3.50
Luxury Hot Chocolate served with whipped cream, marshmallows and chocolate dust	4.10



From our kitchen to You!

As the season of joy and togetherness surrounds us, our kitchen is filled with the warmth of tradition, flavour, and heartfelt gratitude. We're delighted to share this festive menu, crafted with love and inspired by the spirit of celebration. Whether you're gathering with loved ones, or treating yourself to something special, may each bite bring comfort, cheer and a little sparkle to your day.

Happy Holidays from our kitchen to yours!

**Love from,
The Blackshale Bar & Kitchen team x**

