

BLACKSHALE

BAR & KITCHEN

WINTER MENU

Antipasto

Warm bread selection with balsamic vinegar and olive oil. (vegan)	4.95
Mixed olives (vegan)	4.95
Garlic and rosemary flatbread (vegan)	4.95
Sharing trio all three of our antipasto selections (vegan)	12.95

Starters

Devilleed lambs kidneys served on toasted sour dough	7.95
Steamed asparagus wrapped in smoked bacon with poached egg and fresh hollandaise	7.95
Broccoli and Carrington Lodge blue cheese tartlet with a red onion compote (vegetarian)	7.95
Wild mushroom pate with red onion chutney and toasted sourdough (vegan).	7.95
Ox cheek croquettes with Marmite mayonnaise	8.95
Pan seared mackerel with apple puree, roquette and grated parmesan	9.95

Small Plates any two dishes for £20 (Mon – Fri 12-3pm)

Coronation chicken open sandwich with popadom chips and fresh mango sauce.	10.95
Chunky fish finger butty with mushy peas and tartar sauce. (Vegan version available)	10.95
Pan-fried liver, bacon and onions with buttered mash and rich gravy.	11.95
Sundried tomato and goats cheese quiche with baby potato and dressed leaves. (Vegetarian)	11.95
Cottage pie with fresh seasonal vegetables and gravy.	12.95
Steak and suet pudding with chunky chips, peas and gravy.	13.95
Slow cooked beef and ale stew with herb dumplings and red cabbage.	13.95

Mains

Aubergine and goats cheese parcel with a fresh tomato and basil sauce and courgette fries. (Vegetarian)	15.95
Chef's hand-crafted pie of the day with fresh chunky chips, mushy peas and rich red wine gravy (vegan version available)	16.95
Lincoln Green's signature ale hand-battered haddock with fresh chunky chips and home-made mushy peas and tartar sauce (vegan version available)	16.95
Chef's homemade curry of the day with Indian spiced rice, onion bhaji and poppadom finished with fresh yoghurt, chillis and coriander.	16.95
Pork and fennel sausages with wild garlic mash, hispi cabbage, whole grain mustard gravy and crackling.	17.95
Pan-fried smoked garlic chicken supreme with potato terrine and finished with a rich, creamy smoked bacon and parmesan sauced and griddled asparagus.	17.95
Blackshale signature burger 6oz handmade steak burger topped with beer onions, bacon jam and smoked applewood cheese with skin on fries and fresh slaw (vegan version available)	17.95
Griddled 8oz flat iron steak served pink with fresh chunky chips, pink peppercorn sauce and roasted vine tomatoes.	18.95
Roasted salmon fillet with white wine and parsley sauce served with buttered baby potatoes and griddled asparagus.	18.95

We are happy to provide allergen guidelines for all our menu items – please speak to a member of the team. We take additional measures when notified of allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Service charge is not included in our pricing and 100% of all gratuities go to our front and back of house team members.

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Sides

Chunky Chips	3.95	Chunky chips with cheese	4.50
Handmade beer battered onion rings	3.95	Garlic bread	3.95
Garlic bread with cheese	4.50	Buttery mashed potatoes	3.95
Seasonal vegetables	3.95	House side salad	3.95

Freshly made desserts

Lemon curd cheesecake with fresh berry compote	6.95
Eton mess with hand selected fruit and sauces	6.95
Treacle sponge served with custard or ice cream	6.95
Jam roly-poly served with custard or ice cream	6.95
Warm chocolate brownie with ice cream and fresh berry compote (vegan)	6.95
Chocolate fudge ice cream sundae topped with whipped cream (vegan)	7.95

Ice creams & sorbets

Vanilla	2.00	Honeycomb	2.00	Mango Sorbet	2.00
Strawberry	2.00	Chocolate	2.00	Lemon Sorbet	2.00
				Raspberry Sorbet	2.00

Hot drinks, digestif

Americano	2.95	Espresso	2.75	Hot chocolate	3.50
Flat white	3.10	Double espresso	3.00	Luxury hot chocolate	4.10
Selection of tea	2.95	Cappuccino	3.10	Latte	3.10
Hibiki Harmony ^{43%}	8.60	Talisker 10yr ^{45.8%}	9.40	Frozen Limoncello ^{25%}	7.95
Ailsa Bay ^{48.9%}	7.50	Royal Brackla 11yr ^{60.6%}	7.95	Mulled Wine ^{12.5%}	6.95
Isla of Jura 10yr ^{40%}	5.90	Taylors Port ^{20%}	5.40	Baileys ^{17%}	4.75

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