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**
Reccomendded 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, cripsy 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 **11.99**
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 *VE / V / GF* **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**
Decedant 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, medly 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*
WINTER BERRY CHEESECAKE	*VE*
TRADITIONAL MINCE PIE	*VE / V*

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.