



## STARTERS

Herb salted fresh focaccia, olives, balsamic and olive oil	7.95
Whitebait and garlic aioli served with saffron and fresh watercress	7.95
Chicken and chorizo croquettes served with tomato salsa, topped with parmesan	9.50
Pea and spinach soup served with toasted sourdough and garlic pesto oil	6.95
Tempura squid served with our signature sweet chilli jam	7.95
Pan fried black pudding topped with a fried egg, crispy bacon and crispy sourdough topped with a mustard mayonaise sauce	8.95

## MAIN COURSE

Chef's curry of the day served with basmati rice, mini naan topped with yoghurt	12.95
Lincoln Green's beer battered haddock served with fresh tartar sauce, mushy peas and hand-cut chips.	15.95
Chef's pie of the day served with hand-cut chips, mushy peas and our signature gravy	14.95
Pan seared Seabass served with tender greens, spinach and herb salted potatoes, vine tomatoes topped with a creamy shallot and white wine sauce	18.95
Apple and celeriac pork belly served with a creamed mash braised red cabbage and honey roasted carrots	15.95
Braised lamb served with slow cooked roasted root vegetables and herb crusted potatoes.	18.95
8oz Heart of rump steak served pink, with a flat mushroom, hand-cut chips and roasted cherry vine tomatoes	17.95
<i>Why not add a sauce for £2.50? Choose from peppercorn, blue cheese, garlic and mushroom or our signature red wine gravy</i>	

## DAILY SPECIALS

Please ask a member of our team or see the specials board for today's fresh dishes

## BURGERS

Blackshale's Essential burger topped with smoked applewood cheese and our secret sauce	9.00
Buttermilk Crispy fried chicken fillet burger topped with chipotle jam and mayonnaise	10.95
Blackshale's Ultimate burger, 6oz steak burger topped with bacon jam and smoked applewood cheese, served with skin on fries, house slaw and mega onion rings	17.95
Blackshales's Signature Vegan burger topped with Vegan applewood cheese and our Signature secret sauce	11.95

*All burgers are served in a pretzel bun with little gem lettuce, sliced tomatoes, onion and sliced gherkin with a pot of house slaw. Why not choose a tasty add on?*

Skin on fries	3.50	Extra burger patty or Vegan patty	4.00
Fresh chillies	1.00	Smoked streaky bacon	2.00
Mega onion ring	1.00	Roasted flat mushroom	1.00
Smoked applewood or Vegan applewood cheese	2.00		



## LUNCHTIME SPECIAL, 2 COURSES FOR £19.95

SELECT FROM A STARTER & MAIN COURSE OR A MAINCOURSE & DESSERT

*Please note offer only applies Monday to Friday, 12:00 - 16:00.*

Chef's Pate' of the day served with toasted sourdough and homemade chutney

Pea and spinach soup served with sourdough

Whitebait and aioli served with garlic mayonnaise and fresh watercress



Pinto & Black bean chilli, served with tomato salsa, guacamole, spring onion, jalapenos and basmati rice

Lincolnshire Sausage served with creamy mash and our signature gravy

Ham, fried egg and hand-cut chips

Scampi served with hand-cut chips and mushy peas

Pan-fried liver, bacon and onions served with creamy mashed potatoes



Salted caramel cheesecake

Chef's crumble of the day

Chef's dessert of the day

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

## VEGAN & VEGETARIAN

Pinto & black bean chilli served with tomato salsa, guacamole, spring onion and jalapenos 15.95

Porcini mushroom and lentil lasagna served with rosemary focaccia, salsa verde and our charred pepper salad 14.95

Lincoln Green's beer battered vegan fish and hand-cut chips served with mushy peas and tartar sauce 12.95

## SIDES

Hand-cut chips	4.50	House salad	3.50
Herb salted skin on fries	3.50	Beer-battered onion rings	4.95
Garlic ciabatta	5.50	Cheesy garlic ciabatta	6.50
Glazed tender stem broccoli with chili and almond flakes	4.50		

## DESSERTS

Sticky toffee and date pudding 6.00

Salted caramel cheesecake 6.00

Chef's crumble of the day 6.00

Profiterole Sundae 8.00

Blackshale's dessert of the day 7.00

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