WHILE YOU WAIT

PORK AND HERB SCOTCH EGG *GF* **5.95**
A traditional Scotch egg made with seasoned pork and herbs, wrapped around a soft-centred egg in a crispy golden breadcrumb coating, served with brown sauce and pickles.

BURY BLACK PUDDING **5.95**
Pan-seared black pudding, topped with a poached egg, crispy smoked bacon and our rich house hollandaise

TEMPURA PRAWNS *GF* **5.95**
Light and crispy tempura prawns, served with a sweet chilli dipping 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

ROAST MEAT SANDWICH *GF* **10.95**
Choose from slow-roasted pork shoulder with sage & onion stuffing and apple sauce, roast beef with horseradish, roast turkey with cranberry sauce, or vegan seitan roulade with cranberry sauce.

Served in a Yorkshire pudding wrap or freshly baked ciabatta roll, with a pot of our signature dipping gravy.

FISH FINGER ROLL *GF* **10.95**
Crispy fish fingers served in a fresh ciabatta roll with mushy peas and tartare sauce.

STEAK SANDWICH *GF* **11.95**
Tender steak served in fresh bread with sautéed mushrooms, onions and dressed leaves.

Why not add...

Crispy roast potatoes £3.00

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 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 BURGER *VE / V / GF* **17.95**
6oz steak burger, Tuck BBQ pulled pork, smoked bacon, salad, and mature cheddar cheese, served with skin on fries and beer-battered onion rings

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 & CARAMELISED ONION PIZZA *VE* **10.95**
Tomato sauce, French brie, caramelised onion

BBQ PULLED PORK **11.95**
Tomato sauce, diced mozzarella, pulled pork, Tuck BBQ sauce, and crispy onions

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 winter take on the traditional carvery. Choose from the chef's daily selection of expertly roasted meats, including honey-glazed gammon, roast leg of pork, 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 winter 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**

CAULIFLOWER CHEESE *GF* **3.95**

PIGS & BLANKETS *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

CHOCOLATE FUDGE SUNDAE *VE* **7.95**
Chunks of chocolate brownie, 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*

V : VEGAN VE : VEGETARIAN GF : GLUTEN FREE

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