

Blackhouse Grill on the Market



NIBBLES

Warm Baked Ciabatta Loaf	£3.75
Wheels of salted & chorizo butter	
Garlic Ciabatta Bread	£3.75
Marinated Olives	£3.50
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CUMBRAE OYSTERS

Served with lemon, tabasco, raspberry & shallot vinegar	
or	
Beer battered, served with a jalapeno tartare sauce	
One	£3.00
Six	£15.00
Twelve	£28.00
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STARTERS

Thai Fishcakes	£6.00
Salmon, potato, sweet chilli sauce	
Smoked Haddock & Poached Egg	£7.50
Saut�ed spinach & leek, lobster sauce	
Goat’s Cheese & Beetroot Salad	£5.50
Walnut dressing, croutes	
Scottish Mussels	£8.50
– White wine & cream sauce – Coronation sauce	
Short Rib Bonbons	£9.00
Burnt onion mayonnaise	
Pan Fried Mushrooms	£6.00
Toasted ciabatta, peppercorn sauce	
Chicken Liver Parfait	£8.00
Bacon jam, toasted brioche	
Bang Bang Chicken Skewers	£7.00
Peanut butter, sweet chilli dip	
Piri Piri Calamari	£7.50
Saffron aioli	
Butternut Squash Soup	£5.00
Toasted pumpkin seeds, minted cr�me fraiche	
Corned Beef Hash	£5.50
Poached egg, reform sauce	
Blackhouse Platter	£16.50
Thai fishcakes, bang bang chicken skewers, pan fried mushrooms & piri piri calamari	
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SALADS

Classic Caesar Salad	£10.50
Anchovies, crispy bacon, Caesar dressing	
English Garden Salad	£10.00
Tomato, radish, asparagus, fine beans, mixed leaves, toasted pumpkin seeds	
Goat’s Cheese & Beetroot Salad	£10.00
Add chicken breast strips to any salad for £2.50	

AN EXTRACT FROM THE BOOK OF BEEF

“Top quality beef should be selected only from butchers in countries famous for producing world class beef.

All cuts are minimum 28 day wet & dry aged and are left to breathe for at least 24 hours before cooking to improve quality.”

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All steaks are served with either thick cut chips or mash.

CLASSIC

Australian Rump	
227g – £18.00 / 280g – £22.00	
English Sirloin	
227g – £24.50 / 340g – £30.50	
Irish Fillet	
227g – £31.00 / 280g – £39.00	
Argentinian Ribeye	
280g – £25.50 / 340g – £29.50	

BUTCHER’S BLOCK

Single Breed Sirloin/Ribeye	Price per 100g
Himalayan Rock Salt Dry Aged Beef	
Personally selected at market by our butcher – British single breed & dry aged in our Himalayan rock salt maturation chamber.	
Ask your server for today’s breed and price.	

PREMIUM

Australian Aberdeen Black Grain Fed Sirloin – 280g – £38.00	
Ribeye – 280g – £38.00	
Fillet – 280g – £50.00	
USDA Ribeye	
340g – £42.00	

[When it’s gone, it’s gone]

SHARING CUTS

English Longbone [Tomahawk]	
800g – £52.00 / 1.2kg – £70.00 / 1.5kg – £85.00	
Scotch Porterhouse	
800g – £75.00 / 1.0kg – £85.00	
Australian Chateaubriand	
400g – £60.00 / 800g – £110.00	

Don’t forget...

STEAK EXTRAS

Half Grilled Lobster	£5.60 per 100g
Pan Fried Prawn Skewer	£6.50
Bearnaise Sauce	£3.00
Peppercorn Sauce	£3.00
Red Wine Sauce	£3.00
Blue Cheese Sauce	£3.50

A discretionary 12.5% service charge will be added to all bills. All gratuities and service charges go to the team that prepare and serve your meal and drinks excluding all management. All prices include VAT at the current rate. Cheese may not be made with vegetable rennet. Allergen information is available upon request. All weights stated are prior to cooking.

SEAFOOD

Cod Loin	£19.00
Crushed potatoes, samphire, lobster bisque	
Pan Fried Seabass Fillets	£20.00
Pilaf rice, pomegranate, b�arnaise	
Pan Fried Salmon	£17.00
Crushed peas, saffron, antiboise sauce	
Seared Sashimi Tuna	£21.00
Oriental vegetable salad, soy & sesame	
Classic Fish & Chips	£15.00
Mushy peas, tartare sauce	
Whole / Half Grilled lobster	£5.60 per 100g
Garlic butter, lobster sauce, or thermidor sauce	
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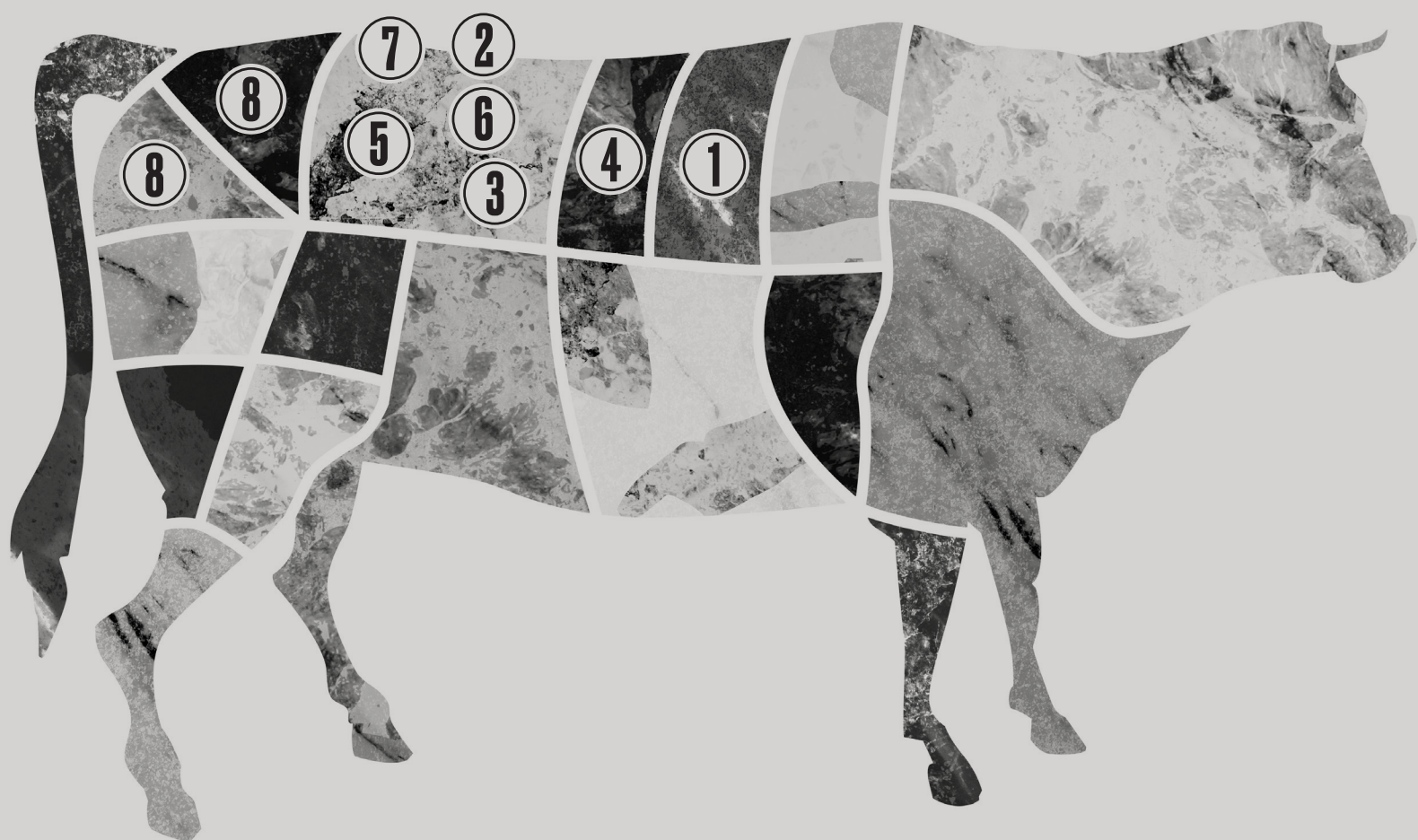
FAVOURITES

Roast Chicken Supreme	£15.00
Chorizo, summer greens, cherry tomatoes	
Slow-Roasted Belly Pork	£16.00
Savoy cabbage, crackling, apple sauce, gravy	
Fajitas	
– Fillet Steak	£15.00
– Chicken Breast	£14.50
Served with tortillas, salsa, guacamole, sour cream & cheese on a sizzling plate with peppers & onions	
Blackhouse Steak Sandwich	£14.00
Fillet steak, onion, mushroom, burnt onion mayonnaise, horseradish cream, mature cheddar	
Lamb Rump	£16.00
Vegetable rosti, red wine sauce	
Halloumi & Vegetable Kebab	£14.00
Halloumi, courgette, peppers, mushrooms, pilaf rice, tortilla, sour cream, Cholula hot sauce	
Australian Grain-fed Beef Burger	£20.00
Brioche bun, Blackhouse chips, tomato relish	
House Burger	£13.00
Brioche bun, Blackhouse chips, tomato relish	
Burger Toppings:	
– Stilton	£1.50
– Saut�ed Garlic Mushrooms	£1.50
– Mature Cheddar	£1.00
– Bacon	£1.50
– Burger Stack: Stilton, Bacon, Mushroom, Pulled BBQ Beef, Cheddar Cheese, Bacon Jam, Onion Rings	£7.50
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SIDES

Onion Rings	£5.00
Creamed Spinach	£5.50
Pan Fried Garlic Mushrooms	£4.50
Cauliflower Blue Cheese	£4.50
Summer Greens	£4.50
Steamed Broccoli	£4.50
Chopped English Salad	£4.50
Minted Butter New Potatoes	£4.50
Buttered Mash Potato	£5.50
Blackhouse Chips	£4.00

BLACKHOUSE BEEF



1 - Ribeye is the ideal steak if your cooking preference is medium or above due to there being plenty of fat to baste the meat during longer cooking. Soft and tender with a full bodied beef flavour however not overpowering. This steak does have a large nut of fat in the centre of the steak and an outer flank with a softer texture that is not as firm as the eye. Recommended: Medium

2 - Sirloin A visually clearer and more well defined piece of meat, considered to be a higher quality cut. Less fat than a ribeye with a firm even meatiness. Recommended: Medium

3 - Fillet The premium cut - soft texture, sweet flavour, thick and juicy. Very little fat apart from the delicate marbling throughout. Recommended: Rare to Medium Rare

4 - Longbone - Big Boy A huge hunk of beef, taken from the rib of the cow. A double rib eye, aged on the bone for 28 days. Incredible flavour as the marbled fat renders down during cooking to produce a taste that gets better as you eat. Recommended: Medium

5 - Chateaubriand Fillet, as big as you like. An incredible cut of beef, lean with delicate marbled fat running through it that gives the most amazing flavour. Recommended: Medium Rare

6 - Porterhouse - Big Boy A double T-Bone, made up of a fillet and sirloin aged on the bone. Strong. Recommended: Medium Rare

7 - Club Sirloin - Big Boy As the name suggests - a huge piece of sirloin. Lean & meaty. Recommended: Medium

8 - Rump If you like flavour then this is the steak for you. A robust cut as the muscle is the most worked steak muscle in the cow, but the rewards are well worth it. One of the leanest cuts. Recommended: Medium

THE BOOK OF BEEF

What started out as our in-house training manual has now become a staple part of our menu. The book of beef demonstrates our commitment to steak from top quality butchers, chosen from countries famous for producing world-class beef. Our cuts range from classics found in most good steakhouses, to a premium range specially selected by our butcher, which deliver an amazing range of flavours and tastes. This is coupled with a commitment to ensure our people are trained as beef experts, who are there to impart whatever steak knowledge it is you may require - we still use the book of beef as our in-house training manual.

AGEING PROCESS

The ageing process is designed to allow the natural enzymes to break down the connective tissues and encourage water loss, which in turn improves the texture and intensifies the flavour of the meat. All cuts are aged for a minimum of 28 days. We dry age all of our beef, and leave it to air dry for 24 hours in our rock salt fridge before cooking - this draws out moisture, which in turn improves the texture and flavour of the meat.

FEEDING

The skill of the farmer is to manage the diet of the cow. Some cows need grain and some cows need grass - the diet is based on the needs of the cow, and is controlled in order to ensure the balance of fat, marbling, and muscle, and to leave the steaks with maximum flavour.

STEAK SCHOOL

FROM £45PP

Always wanted to know your rump from your ribeye? Your Aussie from your Argentinian? Always wanted to wow your friends with your superior steak knowledge?

Blackhouse Steak School is for you.

Our in-house experts mix beef, wine, and wisdom to take you on a taste journey around the world. Unlike most schools, however, there's no exams at the end of ours.

Steak School is the ideal event for the office, friends or family. Whatever your occasion, we can cater for it.

Visit blackhouse.uk.com for more information, and to make a booking.