

BLACKSTICKS

APPETISERS

Sticky cider chipolatas £3.95

Bread & olives £3.50

Mixed olives £2.50

Chorizo, manchego, chilli, rocket & tomato flatbread £4.95

Dough balls, chilli, garlic & basil butter £3.50

Blackpudding croutons, mustard mayo £3.95

Hummus & breadsticks £3.95

Hummus, sun blush tomato, sweet chilli flatbread £4.95

STARTERS & SMALL PLATES

Homemade soup of the day	£4.95
Homemade chicken liver parfait, sun blushed tomato chutney, toasted sourdough	£6.50
Panko breaded king prawns, orzo pasta, creamy wild mushrooms, parsley mayonnaise, mushroom & soy gel	£8.95
Fresh Mussels, chorizo, chilli, garlic, tomato sauce	£6.95
Goats cheese & chilli jam tart, sunblush tomato, rocket, balsamic reduction	£7.95
Potted beef, Yorkshire pudding, onion & mustard gravy	£7.95
Smoked haddock & spring onion fishcake, crushed peas, homemade tartare sauce, ketchup coulis	£7.95
Meatballs in tomato sauce	£4.95
King prawns, chilli & garlic	£8.50
Crispy salt & pepper squid, Asian salad, chilli & coriander chutney	£7.50
Jerk chicken wings, mango & cucumber salsa	£6.95
Parma ham, Tomato bread, chorizo & manchego board	£7.95

MAINS

Roast Lamb rump, carbonara style cabbage, bon bon potatoes, lamb & tomato jus	£17.95
Chargrilled salmon, crayfish crushed new potatoes, tenderstem broccoli, bouillabaisse sauce	£16.95
Sticky beef short ribs, coleslaw, parmesan truffle fries, chipotle ketchup	£16.95
Open Beef Wellington – fillet steak in a filo basket, red wine jus, creamy mushrooms, sautéed spinach, crispy parma ham, beef dripping parmentier potatoes	6oz £19.50 8oz £23.50
Pork belly, crispy crackling, dauphinoise potatoes, braised red cabbage, jus	£15.95
Fresh mussels, chorizo, chilli, garlic, tomato sauce, crusty bread & French fries	£12.95
Linguine, Italian sausage ragu, red pesto, chilli, rocket	£11.50
Chicken caesar salad – chargrilled chicken fillets, cos lettuce, croutons, crispy bacon, anchovies, sunblushed tomatoes, parmesan shavings, caesar dressing,	Small £5.95 Large £10.95

DESSERTS

Chocolate, almond & mocha bavarois, fruit compote, chantilly cream	£6.50
Baked cheesecake, fruit compote, raspberry coulis	£6.50
Crème brulee of the day	£6.50
Sticky toffee pudding, chocolate & bourbon caramel sauce & vanilla pod ice cream	£6.50
Cheese board with artisan biscuits	£6.95

FROM THE GRILL

Fillet	6oz £18.50	8oz £22.00
Sirloin		8oz £17.95
Spiral cut Rib Eye, red chimichurri		14oz £23.00
Add a King prawn skewer		£3.50
Steaks served with grilled tomato, onion rings, fries or fat chips & a choice of pepper sauce, béarnaise or chilli garlic & basil butter		
Lamb skewers, garlic & rosemary marinade*		£16.95
Seafood skewers, lemon butter sauce*		£17.50
½ chargrilled chicken marinated in lemon, garlic & thyme, chicken gravy*		£13.95
½ chargrilled chicken, tandoori marinade, mango & cucumber salsa*		£13.95

* Choose 1 potato dish & 1 side of vegetables or salad

6oz homemade rump burger, toasted brioche bun, lettuce & tomato, gherkin & house sauce served with coleslaw & fries	£10.95
add a topping	
grilled bacon	£1.00
monterey jack cheese	£1.00

SIDES

Twice cooked fat chips	£3.50
Skinny fries	£2.95
Sweet potato fries	£2.95
Creamy mash	£2.95
Parmesan truffle fries	£3.95
Patatas bravas	£3.50
Buttered new potatoes	£1.95
Panache of vegetables	£2.95
Creamy peas & bacon	£2.95
Tenderstem broccoli, chilli & garlic	£3.50
Coleslaw	£1.95
Cauliflower cheese	£2.95
Rocket, parmesan & sunblush tomato salad	£3.50
Cherry tomato, chilli, lime, corriander, red onion salad	£3.95

WINES BY THE GLASS

Whites	175ml	250ml	Bottle
Viura - Spain Green apples, grapefruit & quince	£4.30	£5.60	£15.50
Pinot Grigio - Italy Apple, banana & floral aromas, dry finish	£4.40	£5.80	£16.50
Sauvignon Blanc - Chile Tropical fruits, citrus, crisp & lively .	£5.00	£6.60	£17.95
Chenin Blanc - South Africa Pineapple, guava, citrus fruit, crisp & refreshing	£5.00	£6.60	£17.95
Chardonnay - Australia Fruity character, ripe pear, nectarine & apple	£5.20	£6.95	£18.95
Sauvignon Blanc - New Zealand Fruity & zesty, crisp finish	£6.00	£8.40	£23.95

Reds

Tempranillo - Spain Full bodied, berry fruits & a long complex finish	£4.30	£5.60	£15.50
Malbec - Spain Rich purple colour, smooth & packed with fruit, great with beef	£4.70	£6.20	£16.95
Merlot - Chile Juicy merlot, ripe plums & berries, medium weight, slight spice	£4.70	£6.20	£16.95
Shiraz - Australia Punchy shiraz, mulberry & plum, hint of vanilla & oak	£5.20	£6.95	£18.95
Montepulciano d'Abruzzo - Italy Medium bodied spiced black cherries velvet backbone	£5.20	£6.95	£18.95
Pinot Nero - Veneto Italy Cherry, apricot, orange and liquorice	£5.40	£7.10	£19.95

Rosé

Tempranillo Rosado - Spain Summer berry fruits, light & easy drinking	£4.30	£5.60	£15.50
Zinfandel Blush - Italy Nice balance of sweetness & red fruit flavours	£4.40	£5.80	£16.50
Pinot Blush - Italy Delicate pale pink colour, light bodied, dry & refreshing	£4.70	£6.20	£16.95

Sparkling

Prosecco - Italy Creamy fizz, hints of peach & pear	125ml	Bottle	£4.30	£23.50
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SPARKLING WINE & CHAMPAGNE

Prosecco Rosé - Italy A gentle rosé colour, floral with hints of cherry blossom, crisp fruity finish			£23.95
Charles de Fère Blanc de Blancs Réserve - France Nectarine, melon and citrus with fine bubbles and crisp finish			£33.00
Champagne Bollinger Special Cuvee - France			£65.00
Champagne Veuve Clicquot - France			£65.00
Champagne Laurent - Perrier cuvee Rosé			£75.00

Wines and vintages are subject to availability, wherever possible we will recommend alternatives. Our 'By the glass wines' are available in 125ml measures

SOFT DRINKS

Draught Soda	Small	£1.60
Draught Soda	Large	£2.60
Pago fruit juices	200ml	£2.20
J20		£2.50
Appletiser		£2.50
Italian organic Sicilian Lemon	355ml	£2.95

HOT DRINKS

Espresso	£2.10	Americano	£2.20
Cappuccino	£2.75	Latte	£2.75
Mocha	£2.95	Liqueur coffee	£4.25
Breakfast Tea	£1.95	Specialty Tea	£2.20
Hot chocolate (topped with whipped cream & mini marshmallows)	£2.95	Add a syrup	50p

WHITE WINE

Conde Valdemar Viura/Verdejo - Bodegas Valdemar, Rioja, Spain Classic blend dominated by apple and pear, fruity and crisp	£18.50
Picpoul de Pinet - Beauvignac, Languedoc Roussillon, France Citrus, pear and white flowers great with seafood	£19.50
Grenache Blanc/Viognier - Vent du Sud, Languedoc-Roussillon, France Classic blend of Grenache blanc and viogner with apricot and blossom	£19.50
Regaleali Bianco (Catarratto/Inzolia/Greco) - Tasca, Sicily, Italy Apple, peach and pink grapefruit, intense and crisp	£19.95
Pinot Grigio- De Pra - Veneto Italy Intensely fruity, pear & white peach, great pinot	£19.95
Gavi di Gavi La Contessa - Broglia, Piedmont, Italy Fresh and dry, a characterful gavi	£22.00
Gruner Veltliner - Zero G - Wagram, Austria Light and fresh, green fruit aromas, gold medal winner 2017	£23.00
Sancerre - Domaine Cherrier, Loire Valley, France Classic loire, citrus, melon and stone fruit with grassy notes	£35.00
Chablis 1er Cru Vau Ligneau - Domaine Hamelin, Burgundy, France Green apple and citrus, dry with classic minerality	£39.50

RED WINE

Garnacha - Finca El Paso, Aragón, Spain Fresh berries and black pepper with a refreshing finish	£18.50
Pionero Carmanere Reserva - Morande Maipo, Chile Chile's signature grape, plump blackberry and cherry, notes of fresh herb	£19.95
NéPriCa (Negroamaro/Primitivo/Cabernet) - Tormaresca, Puglia, Italy Red fruits, black cherry and blackcurrant, soft and well balanced	£21.00
Zinfandel - Salento - Puglia, Italy Intensely fruity Zinfandel full of jammy plum fruit and savoury spice	£22.00
Conde de Valdemar Rioja Crianza - Bodegas Valdemar, Rioja, Spain Classic crianza, ripe black berries, vanilla and spice	£24.50
Raizes Cabernet France - Casa Valduga, Brazil Fascinating example of cabernet franc, red fruits, strawberry and cherries	£25.95
Cahors Tradition (Malbec) - Château Haut Monplaisir, South west, France Malbec characteristics, deep plum, berries and tobacco	£26.95
Privada (Malbec/Cabernet Sauvignon/Merlot) - Argentina Excellent rich blend, ripe fruit, spices, hints of smoke and coffee	£38.00
Costasera Amarone della Valpolicella Classico - Masi, Veneto, Italy Full-bodied and complex, cherries, fruits of the forest, plum and vanilla	£49.00

BEERS & SPIRITS

Peroni	Pint	£4.40
Peroni	½ pt	£2.20
Kozel	Pint	£4.20
Kozel	½ pt	£2.10
San Miguel (Spain)	330ml	£3.85
Tsingtao (China)	330ml	£3.85
Becks non alcoholic	330ml	£3.00
Desperado	330ml	£4.00
Boddingtons	440ml	£3.30
Black sheep	500ml	£4.00
Guinness	520ml	£4.00
Magners original	568ml	£4.30
Rekorderlig strawberry & Lime	500ml	£4.30
House Spirits	25ml	£3.30
Premium spirits	25ml	£3.95
Liqueurs		£3.60

Ask staff for our Cocktail List and extensive range of spirits & liqueurs

10 yr Vintage port		£4.10
Grey goose vodka	25ml	£4.10
Hendricks gin	25ml	£4.10
12yr single malt whisky	25ml	£4.20
Remy xo	25ml	£8.95
Fevertree tonics	200ml	£1.80
Coke, diet coke, lemonade	200ml	£1.70
Mixers	125ml	£1.50
Panna still water	500ml	£2.75
San Pellegrino sparkling water	500ml	£2.75