

the GRILL on the ALLEY

All grill items are cooked recreating the tastes and aromas of a barbeque indoors utilising live flames and intense heat to seal in flavour and moisture.

Starters and Nibbles

DAILY BREAD with olive oil & balsamic vinegar (v)	2.75
GARLIC RUB bread (v)	2.95
MARINATED OLIVES (v)	2.75
MARINATED OLIVES & GARLIC (v)	2.75
ROASTED ALMONDS with smoked paprika (v)	2.75
IRISH ROCK OYSTERS	six 9.95 twelve 18.95
CLAM & SWEETCORN CHOWDER	4.95
PORTOBELLO MUSHROOMS roasted with garlic (v)	5.25
CRISPY CALAMARI with lemon mayonnaise	5.95
SKEWERED CHICKEN with sweet chilli & ginger sop	5.95
MUSSELS with white wine & cream sauce	5.95
BUCKET OF PRAWNS with marie rose sauce	6.95 / 9.95
OVEN BAKED CAMEMBERT with bread & cranberry salsa (v)	6.50
SEARED MARINATED BEEF CARPACCIO	7.50
GARLIC KING PRAWNS with crusty bread	7.95
GNOCCHI with three cheese sauce (v)	5.85
THAI FISH CAKES, marinated cucumber and lime	5.95

Salads

	sides / mains
TUNA NICOISE grilled pink	10.75
CRAB, WALNUT, APPLE & CELERY with a citrus dressing	4.95 / 9.75
FETA CHEESE, WATERMELON, baby shoots & rocket (v)	4.95 / 9.50
SMOKED CHICKEN CAESAR	4.95 / 9.45
AVOCADO, STILTON & BACON salad with a lemon dressing	4.95 / 9.75
PLUM TOMATO, MOZZARELLA, ROCKET & BASIL (v)	4.25 / 8.95
ROCKET & parmesan (v)	3.95
THE HOUSE (v)	3.75

Mains

STEAK SANDWICH with sautéed peppers & onions, red wine jus & glazed with emmental cheese	9.50
CLASSIC BURGER with fresh chips & tomato salsa	9.50
...with smoked bacon & emmental cheese	9.95
...caramelised onion & balsamic	9.95
...with sauce of your choice	9.95
KOBE BURGER a grill speciality made using 100% Kobe beef & cooked to your liking (not recommended well done)	16.95
FAJITAS: a sizzling bed of sautéed onions & peppers with guacamole, sour cream, salsa & flour tortillas	
Fillet steak	12.75
Chicken breast	10.95
Grilled vegetables (v)	9.95
Grilled King prawns	12.75
OSTRICH FILLET simply grilled to your liking served with grill garnish	17.95
CHICKEN POT PIE served with horseradish mash	11.95
BABY BACK RIBS sopped with a BBQ sauce served with fresh chips	12.95
CAULIFLOWER & THREE CHEESE POT PIE with house salad (v)	9.95
SUCKLING PIG with celeriac mash & apple sauce	14.95
LAMB CUTLETS with crushed minted peas & béarnaise sauce	14.95
CHICKEN FILLET with spring vegetables in a parmesan cream sauce	11.95

Premium Steaks

	14oz	11oz	8oz
'the Grill's' cattle are grass fed, hormone free Beasts, sourced from farmers who use traditional husbandry methods allowing the animals to mature naturally under stress-free conditions up to the age of 26-28 months. Our beef is aged for a minimum of 28 days to ensure it's tenderness and flavour.			
RUMP STEAK	15.00	12.50	9.50
♥ RIBEYE	17.50	14.00	10.50
SIRLOIN STEAK	17.50	14.00	10.50
FILLET STEAK	25.00	20.50	15.00
KOBE BEEF FILLET			50.00

Mixed Grills

SKEWERED CHICKEN & BABY BACK RIBS	12.95
RUMP STEAK & BABY BACK RIBS	13.95
SURF 'N' TURF a classic combination of king prawns & steak	17.95
The BLACKHOUSE TRADITIONAL Fillet steak, sausage, lambs liver, ribs, skewered chicken, lamb cutlet, mushroom & tomato served with béarnaise & pepper-corn sauce	25.00

Seafood

WHOLE GRILLED LOBSTER with fresh chips	29.00
HALF LOBSTER with fresh chips	17.00
FISH & CHIPS with mushy peas & tartare sauce	12.95
♥ ORGANIC SALMON with béarnaise sauce	14.95
SASHIMI TUNA LOIN seared	14.95
GRILLED WHOLE SEA BASS marinated with lemon, garlic & rosemary	16.95

Seafood Platters for 2, starter for 3-4

COLD SHELLFISH PLATTER with crab & lobster	55.00
HOT & COLD SHELLFISH PLATTER with crab & lobster	60.00

For Two please allow 25 minutes


16oz CHATEAUBRIAND served with fresh chips, french beans & béarnaise sauce	38.00
LOBSTER & FILLET STEAK with fresh chips, french beans & béarnaise sauce	48.00
BEST END OF LAMB served with french beans, fresh chips & mint sauce	38.00

Sides

GARLIC MUSHROOMS	2.95
FRENCH BEANS	2.85
SUGAR SNAPS	2.95
STEAMED BROCCOLI	2.85
SWEETCORN & PEAS	2.85
HONEY GLAZED CARROTS	2.85
HORSERADISH MASH	2.75
CELERIAC MASH	2.75
MINTED NEW POTATOES	2.75
FRESH HAND CUT CHIPS	2.25

Sauces

GARLIC & HERB	2.00
SWEET CHILLI & ginger	1.50
PEPPERCORN	1.50
BÉARNAISE	2.00
MUSHROOM	2.00
DIANE	1.50
BLUE CHEESE	2.50
RED WINE	2.00

 A 25 pence donation for each dish with this symbol ♥ will go to the CANTreat charity. Registered charity no. 1109282. www.cantreat.co.uk

A discretionary 10% service charge will be charged to parties of 6 or more.

All prices include VAT at the current rate. (v) suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking.

www.blackhousegrills.com

theHaleGRILL

All grill items are cooked recreating the tastes and aromas of a barbeque indoors utilising live flames and intense heat to seal in flavour and moisture.

Starters and Nibbles

DAILY BREAD with olive oil & balsamic vinegar (v)	2.75
GARLIC RUB bread (v)	2.95
MARINATED OLIVES (v)	2.75
MARINATED OLIVES & GARLIC (v)	2.75
ROASTED ALMONDS with smoked paprika (v)	2.75

IRISH ROCK OYSTERS	six 9.95	twelve 18.95
CLAM & SWEETCORN CHOWDER	4.95	
PORTOBELLO MUSHROOMS roasted with garlic (v)	5.25	
CRISPY CALAMARI with lemon mayonnaise	5.95	
SKEWERED CHICKEN with sweet chilli & ginger sop	5.95	
MUSSELS with white wine & cream sauce	5.95	
BUCKET OF PRAWNS with marie rose sauce	6.95 / 9.95	
OVEN BAKED CAMEMBERT with bread & cranberry salsa (v)	6.50	
SEARED MARINATED BEEF CARPACCIO	7.50	
GARLIC KING PRAWNS with crusty bread	7.95	
GNOCCCHI with three cheese sauce (v)	5.85	
THAI FISH CAKES, marinated cucumber and lime	5.95	

Salads

	sides / mains
TUNA NICOISE grilled pink	10.75
CRAB, WALNUT, APPLE & CELERY with a citrus dressing	4.95 / 9.75
FETA CHEESE, WATERMELON, baby shoots & rocket (v)	4.95 / 9.50
♥ SMOKED CHICKEN CAESAR	4.95 / 9.45
AVOCADO, STILTON & BACON salad with a lemon dressing	4.95 / 9.75
PLUM TOMATO, MOZZARELLA, ROCKET & BASIL (v)	4.25 / 8.95
ROCKET & parmesan (v)	3.95
THE HOUSE (v)	3.75

Mains

STEAK SANDWICH with sautéed peppers & onions, red wine jus & glazed with emmental cheese	9.50
♥ CLASSIC BURGER with fresh chips & tomato salsa	9.50
...with smoked bacon & emmental cheese	9.95
...caramelised onion & balsamic	9.95
...with sauce of your choice	9.95
KOBE BURGER a grill speciality made using 100% Kobe beef & cooked to your liking (not recommended well done)	16.95
FAJITAS: a sizzling bed of sautéed onions & peppers with guacamole, sour cream, salsa & flour tortillas	
Fillet steak	12.75
Chicken breast	10.95
Grilled vegetables (v)	9.95
Grilled King prawns	12.75
OSTRICH FILLET simply grilled to your liking served with grill garnish	17.95
CHICKEN POT PIE served with horseradish mash	11.95
BABY BACK RIBS sopped with a BBQ sauce served with fresh chips	12.95
CAULIFLOWER & THREE CHEESE POT PIE with house salad (v)	9.95
SUCKLING PIG with celeriac mash & apple sauce	14.95
LAMB CUTLETS with crushed minted peas & béarnaise sauce	14.95
CHICKEN FILLET with spring vegetables in a parmesan cream sauce	11.95

Premium Steaks

	14oz	11oz	8oz
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♥ RIBEYE	17.50	14.00	10.50
SIRLOIN STEAK	17.50	14.00	10.50
FILLET STEAK	25.00	20.50	15.00
KOBE BEEF FILLET			50.00

Mixed Grills

SKEWERED CHICKEN & BABY BACK RIBS	12.95
RUMP STEAK & BABY BACK RIBS	13.95
SURF 'N' TURF	17.95
a classic combination of king prawns & steak	
The BLACKHOUSE TRADITIONAL	25.00
Fillet steak, sausage, lambs liver, ribs, skewered chicken, lamb cutlet, mushroom & tomato served with béarnaise & pepper-corn sauce	

Seafood

WHOLE GRILLED LOBSTER with fresh chips	29.00
HALF LOBSTER with fresh chips	17.00
FISH & CHIPS with mushy peas & tartare sauce	12.95
♥ ORGANIC SALMON with béarnaise sauce	14.95
SASHIMI TUNA LOIN seared	14.95
GRILLED WHOLE SEA BASS marinated with lemon, garlic & rosemary	16.95

Seafood Platters for 2, starter for 3-4

COLD SHELLFISH PLATTER with crab & lobster	55.00
HOT & COLD SHELLFISH PLATTER with crab & lobster	60.00

For Two please allow 25 minutes


16oz CHATEAUBRIAND served with fresh chips, french beans & béarnaise sauce	38.00
LOBSTER & FILLET STEAK with fresh chips, french beans & béarnaise sauce	48.00
BEST END OF LAMB served with french beans, fresh chips & mint sauce	38.00

Sides

GARLIC MUSHROOMS	2.95
FRENCH BEANS	2.85
SUGAR SNAPS	2.95
STEAMED BROCCOLI	2.85
SWEETCORN & PEAS	2.85
HONEY GLAZED CARROTS	2.85
HORSERADISH MASH	2.75
CELERIAC MASH	2.75
MINTED NEW POTATOES	2.75
FRESH HAND CUT CHIPS	2.25

Sauces

GARLIC & HERB	2.00
SWEET CHILLI & ginger	1.50
PEPPERCORN	1.50
BÉARNAISE	2.00
MUSHROOM	2.00
DIANE	1.50
BLUE CHEESE	2.50
RED WINE	2.00


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A discretionary 10% service charge will be charged to parties of 6 or more.

All prices include VAT at the current rate. (v) suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking.

www.blackhousegrills.com

Smithfield BAR & GRILL

All grill items are cooked recreating the tastes and aromas of a barbeque indoors utilising live flames and intense heat to seal in flavour and moisture.

Starters and Nibbles

DAILY BREAD with olive oil & balsamic vinegar (v)	2.75
GARLIC RUB bread (v)	2.95
MARINATED OLIVES (v)	2.75
MARINATED OLIVES & GARLIC (v)	2.75
ROASTED ALMONDS with smoked paprika (v)	2.75
IRISH ROCK OYSTERS	six 9.95 twelve 18.95
CLAM & SWEETCORN CHOWDER	4.95
PORTOBELLO MUSHROOMS roasted with garlic (v)	5.25
CRISPY CALAMARI with lemon mayonnaise	5.95
SKEWERED CHICKEN with sweet chilli & ginger sop	5.95
MUSSELS with white wine & cream sauce	5.95
BUCKET OF PRAWNS with marie rose sauce	6.95 / 9.95
OVEN BAKED CAMEMBERT with bread & cranberry salsa (v)	6.50
SEARED MARINATED BEEF CARPACCIO	7.50
GARLIC KING PRAWNS with crusty bread	7.95
GNOCCHI with three cheese sauce (v)	5.85
THAI FISH CAKES, marinated cucumber and lime	5.95

Salads

	sides / mains
TUNA NICOISE grilled pink	10.75
CRAB, WALNUT, APPLE & CELERY with a citrus dressing	4.95 / 9.75
FETA CHEESE, WATERMELON, baby shoots & rocket (v)	4.95 / 9.50
♥ SMOKED CHICKEN CAESAR	4.95 / 9.45
AVOCADO, STILTON & BACON salad with a lemon dressing	4.95 / 9.75
PLUM TOMATO, MOZZARELLA, ROCKET & BASIL (v)	4.25 / 8.95
ROCKET & parmesan (v)	3.95
THE HOUSE (v)	3.75

Mains

STEAK SANDWICH with sautéed peppers & onions, red wine jus & glazed with emmental cheese	9.50
♥ CLASSIC BURGER with fresh chips & tomato salsa	9.50
...with smoked bacon & emmental cheese	9.95
...caramelised onion & balsamic	9.95
...with sauce of your choice	9.95
KOBE BURGER a grill speciality made using 100% Kobe beef & cooked to your liking (not recommended well done)	16.95
FAJITAS: a sizzling bed of sautéed onions & peppers with guacamole, sour cream, salsa & flour tortillas	
Fillet steak	12.75
Chicken breast	10.95
Grilled vegetables (v)	9.95
Grilled King prawns	12.75
OSTRICH FILLET simply grilled to your liking served with grill garnish	17.95
CHICKEN POT PIE served with horseradish mash	11.95
BABY BACK RIBS sopped with a BBQ sauce served with fresh chips	12.95
CAULIFLOWER & THREE CHEESE POT PIE with house salad (v)	9.95
SUCKLING PIG with celeriac mash & apple sauce	14.95
LAMB CUTLETS with crushed minted peas & béarnaise sauce	14.95
CHICKEN FILLET with spring vegetables in a parmesan cream sauce	11.95

Premium Steaks

	14oz	11oz	8oz
'the Grill's' cattle are grass fed, hormone free Beasts, sourced from farmers who use traditional husbandry methods allowing the animals to mature naturally under stress-free conditions up to the age of 26-28 months. Our beef is aged for a minimum of 28 days to ensure it's tenderness and flavour.			
RUMP STEAK	15.00	12.50	9.50
♥ RIBEYE	17.50	14.00	10.50
SIRLOIN STEAK	17.50	14.00	10.50
FILLET STEAK	25.00	20.50	15.00
KOBE BEEF FILLET			50.00

Mixed Grills

SKEWERED CHICKEN & BABY BACK RIBS	12.95
RUMP STEAK & BABY BACK RIBS	13.95
SURF 'N' TURF a classic combination of king prawns & steak	17.95
The BLACKHOUSE TRADITIONAL Fillet steak, sausage, lambs liver, ribs, skewered chicken, lamb cutlet, mushroom & tomato served with béarnaise & pepper-corn sauce	25.00

Seafood

WHOLE GRILLED LOBSTER with fresh chips	29.00
HALF LOBSTER with fresh chips	17.00
FISH & CHIPS with mushy peas & tartare sauce	12.95
♥ ORGANIC SALMON with béarnaise sauce	14.95
SASHIMI TUNA LOIN seared	14.95
GRILLED WHOLE SEA BASS marinated with lemon, garlic & rosemary	16.95

Seafood Platters for 2, starter for 3-4

COLD SHELLFISH PLATTER with crab & lobster	55.00
HOT & COLD SHELLFISH PLATTER with crab & lobster	60.00

For Two please allow 25 minutes

16oz CHATEAUBRIAND served with fresh chips, french beans & béarnaise sauce	38.00
LOBSTER & FILLET STEAK with fresh chips, french beans & béarnaise sauce	48.00
BEST END OF LAMB served with french beans, fresh chips & mint sauce	38.00

Sides

GARLIC MUSHROOMS	2.95
FRENCH BEANS	2.85
SUGAR SNAPS	2.95
STEAMED BROCCOLI	2.85
SWEETCORN & PEAS	2.85
HONEY GLAZED CARROTS	2.85
HORSERADISH MASH	2.75
CELERIAC MASH	2.75
MINTED NEW POTATOES	2.75
FRESH HAND CUT CHIPS	2.25

Sauces

GARLIC & HERB	2.00
SWEET CHILLI & ginger	1.50
PEPPERCORN	1.50
BÉARNAISE	2.00
MUSHROOM	2.00
DIANE	1.50
BLUE CHEESE	2.50
RED WINE	2.00

♥ A 25 pence donation for each dish with this symbol ♥ will go to the CANTreat charity. Registered charity no. 1109282. www.cantreat.co.uk

A discretionary 12.5% service charge will be added to your bill.

All prices include VAT at the current rate. (v) suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking.

www.blackhousegrills.com

the **BLACKHOUSE** grill

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Starters and Nibbles

DAILY BREAD with olive oil & balsamic vinegar (v)	2.75
GARLIC RUB bread (v)	2.95
MARINATED OLIVES (v)	2.75
MARINATED OLIVES & GARLIC (v)	2.75
ROASTED ALMONDS with smoked paprika (v)	2.75
IRISH ROCK OYSTERS	six 9.95 twelve 18.95
CLAM & SWEETCORN CHOWDER	4.95
PORTOBELLO MUSHROOMS roasted with garlic (v)	5.25
CRISPY CALAMARI with lemon mayonnaise	5.95
SKEWERED CHICKEN with sweet chilli & ginger sop	5.95
MUSSELS with white wine & cream sauce	5.95
BUCKET OF PRAWNS with marie rose sauce	6.95 / 9.95
OVEN BAKED CAMEMBERT with bread & cranberry salsa (v)	6.50
SEARED MARINATED BEEF CARPACCIO	7.50
GARLIC KING PRAWNS with crusty bread	7.95
GNOCCHI with three cheese sauce (v)	5.85
THAI FISH CAKES, marinated cucumber and lime	5.95

Salads

	sides / mains
TUNA NICOISE grilled pink	10.75
CRAB, WALNUT, APPLE & CELERY with a citrus dressing	4.95 / 9.75
FETA CHEESE, WATERMELON, baby shoots & rocket (v)	4.95 / 9.50
♥ SMOKED CHICKEN CAESAR	4.95 / 9.45
AVOCADO, STILTON & BACON salad with a lemon dressing	4.95 / 9.75
PLUM TOMATO, MOZZARELLA, ROCKET & BASIL (v)	4.25 / 8.95
ROCKET & parmesan (v)	3.95
THE HOUSE (v)	3.75

Mains

STEAK SANDWICH with sautéed peppers & onions, red wine jus & glazed with emmental cheese	9.50
♥ CLASSIC BURGER with fresh chips & tomato salsa	9.50
...with smoked bacon & emmental cheese	9.95
...caramelised onion & balsamic	9.95
...with sauce of your choice	9.95
KOBE BURGER a grill speciality made using 100% Kobe beef & cooked to your liking (not recommended well done)	16.95
FAJITAS: a sizzling bed of sautéed onions & peppers with guacamole, sour cream, salsa & flour tortillas	
Fillet steak	12.75
Chicken breast	10.95
Grilled vegetables (v)	9.95
Grilled King prawns	12.75
OSTRICH FILLET simply grilled to your liking served with grill garnish	17.95
CHICKEN POT PIE served with horseradish mash	11.95
BABY BACK RIBS sopped with a BBQ sauce served with fresh chips	12.95
CAULIFLOWER & THREE CHEESE POT PIE with house salad (v)	9.95
SUCKLING PIG with celeriac mash & apple sauce	14.95
LAMB CUTLETS with crushed minted peas & béarnaise sauce	14.95
CHICKEN FILLET with spring vegetables in a parmesan cream sauce	11.95

Premium Steaks

	14oz	11oz	8oz
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♥ RIBEYE	17.50	14.00	10.50
SIRLOIN STEAK	17.50	14.00	10.50
FILLET STEAK	25.00	20.50	15.00
KOBE BEEF FILLET			50.00

Mixed Grills

SKEWERED CHICKEN & BABY BACK RIBS	12.95
RUMP STEAK & BABY BACK RIBS	13.95
SURF 'N' TURF a classic combination of king prawns & steak	17.95
The BLACKHOUSE TRADITIONAL Fillet steak, sausage, lambs liver, ribs, skewered chicken, lamb cutlet, mushroom & tomato served with béarnaise & pepper-corn sauce	25.00

Seafood

WHOLE GRILLED LOBSTER with fresh chips	29.00
HALF LOBSTER with fresh chips	17.00
FISH & CHIPS with mushy peas & tartare sauce	12.95
♥ ORGANIC SALMON with béarnaise sauce	14.95
SASHIMI TUNA LOIN seared	14.95
GRILLED WHOLE SEA BASS marinated with lemon, garlic & rosemary	16.95

Seafood Platters for 2, starter for 3-4

COLD SHELLFISH PLATTER with crab & lobster	55.00
HOT & COLD SHELLFISH PLATTER with crab & lobster	60.00

For Two please allow 25 minutes


16oz CHATEAUBRIAND served with fresh chips, french beans & béarnaise sauce	38.00
LOBSTER & FILLET STEAK with fresh chips, french beans & béarnaise sauce	48.00
BEST END OF LAMB served with french beans, fresh chips & mint sauce	38.00

Sides

GARLIC MUSHROOMS	2.95
FRENCH BEANS	2.85
SUGAR SNAPS	2.95
STEAMED BROCCOLI	2.85
SWEETCORN & PEAS	2.85
HONEY GLAZED CARROTS	2.85
HORSERADISH MASH	2.75
CELERIAC MASH	2.75
MINTED NEW POTATOES	2.75
FRESH HAND CUT CHIPS	2.25

Sauces

GARLIC & HERB	2.00
SWEET CHILLI & ginger	1.50
PEPPERCORN	1.50
BÉARNAISE	2.00
MUSHROOM	2.00
DIANE	1.50
BLUE CHEESE	2.50
RED WINE	2.00

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the GRILL on the CORNER

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Starters and Nibbles

DAILY BREAD with olive oil & balsamic vinegar (v)	2.75
GARLIC RUB bread (v)	2.95
MARINATED OLIVES (v)	2.75
MARINATED OLIVES & GARLIC (v)	2.75
ROASTED ALMONDS with smoked paprika (v)	2.75
IRISH ROCK OYSTERS	six 9.95 twelve 18.95
CLAM & SWEETCORN CHOWDER	4.95
PORTOBELLO MUSHROOMS roasted with garlic (v)	5.25
CRISPY CALAMARI with lemon mayonnaise	5.95
SKEWERED CHICKEN with sweet chilli & ginger sop	5.95
MUSSELS with white wine & cream sauce	5.95
BUCKET OF PRAWNS with marie rose sauce	6.95 / 9.95
OVEN BAKED CAMEMBERT with bread & cranberry salsa (v)	6.50
SEARED MARINATED BEEF CARPACCIO	7.50
GARLIC KING PRAWNS with crusty bread	7.95
GNOCCHI with three cheese sauce (v)	5.85
THAI FISH CAKES, marinated cucumber and lime	5.95

Salads

	sides / mains
TUNA NICOISE grilled pink	10.75
CRAB, WALNUT, APPLE & CELERY with a citrus dressing	4.95 / 9.75
FETA CHEESE, WATERMELON, baby shoots & rocket (v)	4.95 / 9.50
♥ SMOKED CHICKEN CAESAR	4.95 / 9.45
AVOCADO, STILTON & BACON salad with a lemon dressing	4.95 / 9.75
PLUM TOMATO, MOZZARELLA, ROCKET & BASIL (v)	4.25 / 8.95
ROCKET & parmesan (v)	3.95
THE HOUSE (v)	3.75

Mains

STEAK SANDWICH with sautéed peppers & onions, red wine jus & glazed with emmental cheese	9.50
♥ CLASSIC BURGER with fresh chips & tomato salsa	9.50
...with smoked bacon & emmental cheese	9.95
...caramelised onion & balsamic	9.95
...with sauce of your choice	9.95
KOBE BURGER a grill speciality made using 100% Kobe beef & cooked to your liking (not recommended well done)	16.95
FAJITAS: a sizzling bed of sautéed onions & peppers with guacamole, sour cream, salsa & flour tortillas	
Fillet steak	12.75
Chicken breast	10.95
Grilled vegetables (v)	9.95
Grilled King prawns	12.75
OSTRICH FILLET simply grilled to your liking served with grill garnish	17.95
CHICKEN POT PIE served with horseradish mash	11.95
BABY BACK RIBS sopped with a BBQ sauce served with fresh chips	12.95
CAULIFLOWER & THREE CHEESE POT PIE with house salad (v)	9.95
SUCKLING PIG with celeriac mash & apple sauce	14.95
LAMB CUTLETS with crushed minted peas & béarnaise sauce	14.95
CHICKEN FILLET with spring vegetables in a parmesan cream sauce	11.95

Premium Steaks

	14oz	11oz	8oz
'the Grill's' cattle are grass fed, hormone free Beasts, sourced from farmers who use traditional husbandry methods allowing the animals to mature naturally under stress-free conditions up to the age of 26-28 months. Our beef is aged for a minimum of 28 days to ensure it's tenderness and flavour.			
RUMP STEAK	15.00	12.50	9.50
♥ RIBEYE	17.50	14.00	10.50
SIRLOIN STEAK	17.50	14.00	10.50
FILLET STEAK	25.00	20.50	15.00
KOBE BEEF FILLET			50.00

Mixed Grills

SKEWERED CHICKEN & BABY BACK RIBS	12.95
RUMP STEAK & BABY BACK RIBS	13.95
SURF 'N' TURF a classic combination of king prawns & steak	17.95
The BLACKHOUSE TRADITIONAL Fillet steak, sausage, lambs liver, ribs, skewered chicken, lamb cutlet, mushroom & tomato served with béarnaise & pepper-corn sauce	25.00

Seafood

WHOLE GRILLED LOBSTER with fresh chips	29.00
HALF LOBSTER with fresh chips	17.00
FISH & CHIPS with mushy peas & tartare sauce	12.95
♥ ORGANIC SALMON with béarnaise sauce	14.95
SASHIMI TUNA LOIN seared	14.95
GRILLED WHOLE SEA BASS marinated with lemon, garlic & rosemary	16.95

Seafood Platters for 2, starter for 3-4

COLD SHELLFISH PLATTER with crab & lobster	55.00
HOT & COLD SHELLFISH PLATTER with crab & lobster	60.00

For Two please allow 25 minutes


16oz CHATEAUBRIAND served with fresh chips, french beans & béarnaise sauce	38.00
LOBSTER & FILLET STEAK with fresh chips, french beans & béarnaise sauce	48.00
BEST END OF LAMB served with french beans, fresh chips & mint sauce	38.00

Sides

GARLIC MUSHROOMS	2.95
FRENCH BEANS	2.85
SUGAR SNAPS	2.95
STEAMED BROCCOLI	2.85
SWEETCORN & PEAS	2.85
HONEY GLAZED CARROTS	2.85
HORSERADISH MASH	2.75
CELERIAC MASH	2.75
MINTED NEW POTATOES	2.75
FRESH HAND CUT CHIPS	2.25

Sauces

GARLIC & HERB	2.00
SWEET CHILLI & ginger	1.50
PEPPERCORN	1.50
BÉARNAISE	2.00
MUSHROOM	2.00
DIANE	1.50
BLUE CHEESE	2.50
RED WINE	2.00

 A 25 pence donation for each dish with this symbol ♥ will go to the CANTreat charity. Registered charity no. 1109282. www.cantreat.co.uk

A discretionary 10% service charge will be charged to parties of 6 or more.

All prices include VAT at the current rate. (v) suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking.

www.blackhousegrills.com

Champagnes

	btl 750ml	magnum 1.5l	gls 125ml
DUVAL-LEROY FLEUR DE CHAMPAGNE BRUT NV	£35.50	£75.00	£6.50
DUVAL-LEROY ROSÉ DE SAIGNÉE FLEUR DU CHAMPAGNE, BRUT NV	£45.00		£7.50
MOËT & CHANDON BRUT IMPERIAL NV	£42.00		
VEUVE-CLICQUOT YELLOW LABEL BRUT NV	£55.00	£110.00	£8.25
VEUVE-CLICQUOT VINTAGE RÉSERVE 2000/02	£80.00		
MOËT & CHANDON BRUT ROSÉ NV	£60.00		
LAURENT-PERRIER CUVÉE ULTRA BRUT NV	£70.00		
LAURENT-PERRIER GRAND SIÈCLE BRUT NV	£100.00		
LAURENT-PERRIER CUVÉE BRUT ROSÉ NV		£140.00	
DOM PÉRIGNON BRUT 1998/99	£140.00		
KRUG GRAND CUVÉE BRUT NV	£150.00		
KRUG VINTAGE BRUT 1990/95	£240.00		

White Wines

For an additional selection of wines sold by the glass please refer to the GUEST wine list.

	btl 750ml	gls 175ml	gls 250ml
CRUSAN COLOMBARD-SAUVIGNON BLANC, VdP Côtes des Gascogne – France Crispy, dry and fruity style of wine with a herbacious, lively nose and melony-fruit character.	£11.95	£3.00	£4.30
VALLE ANDINO CHARDONNAY, Maule Valley – Chile Light but fruity, with hints of buttery oak and a soft creamy texture from oak-barrel fermentation.	£14.50		
KLEINE ZALZE BUSH VINE CHENIN BLANC – South Africa Ripe, exotic tropical fruit flavours, rich mouth-feel with a hint of sweetness. Quality product!	£16.50	£4.25	£6.00
VERAMONTE SAUVIGNON BLANC, Casablanca Valley – Chile Quality Chilean sauvignon with super fresh fruit. Citrusy and herby. Zesty and more-ish.	£18.00		
PINOT GRIGIO GRAVE DEL FRIULI, Friulvini – Italy Floral aromas with ripe fruit flavours, refreshing and great with anything that's dragged from the sea.	£19.00	£4.75	£6.80
STONEHAVEN CELLAR SELECTION LIMESTONE COAST RIESLING Australia Lemon and lime-citrus with floral undertones, beautifully crafted with a touch of juicy sweetness.	£20.00		
TREBBIANO D'ABRUZZO DOC 'VIGNE NUOVE', Valle Reale, Abruzzo – Italy Here, a swan from an ugly duckling - citrus and white-flower perfume, rounded fruits yet perfect acidity.	£22.00		
BLACKSTONE MONTEREY COUNTY CHARDONNAY – California Delicious tropical-fruit, crisp, delivering such richness and quality - it just goes on and on...	£24.00	£6.00	£8.60
NOBILO SAUVIGNON BLANC, Marlborough – New Zealand Classic grass and gooseberry aromas and flavours - incredible concentration and quality.	£27.00		
CHABLIS, PAUL DELOUX – France Mineral base, balanced, lively and fresh, and that flinty backbone that shell fish cry-out for.	£28.00		
CHÂTEAU DU SEUIL, Graves 2001/02 – Bordeaux, France Acclaimed as one of the Bordeaux's very best dry whites'. Lightly-oaked and spicy with a subtle yet rich complexity and fantastic mouth-feel.	£35.00		
STONEHAVEN LIMESTONE COAST SELECTION CHARDONNAY 2003, SE Australia Elegant and complex enough to turn any Gallic grower green. Peaches and nuts aroma with a rich texture, with hints of vanilla and lemon peel.	£35.00		
CHABLIS 1ER CRU VAUCOUPIN DOMAINE MOLUSSON J MOREAU 1999 – Burgundy, France Bags of fleshy fruit, magical bouquet of wildflowers, honeysuckle with creamery butter (think warm croissant). Layers of flavour. Unforgettable.	£43.00		
POUILLY-LOCHE, CHÂTEAU DE LOCH, LOUIS JADOT 2002 – Burgundy, France Wine of incredible quality, finesse and character with a fresh, lemon and cream palate and striking fruitiness with hints of nuts - steely fine, incredible length.	£45.00		
MEURSAULT MARIE-LOUISE PARISOT 2002 – Burgundy, France BIG Meursault, complex with huge extraction - lemon, pineapple, hazelnut and a vanilla-spice edge.	£48.00		
TORRES MILMANDA 'PAGO' CHARDONNAY, Penedès 2002/03, Spain Beguiling aromatics, intricate white peach, fruit and spice flavours that gain intensity leading to a fascinating and long conclusion - replete with gold medals.	£60.00		
CLOUDY BAY SAUVIGNON BLANC MARLBOROUGH 2004/05 New Zealand Hardly known anywhere – but it is quite nice really. Powerful and intense nose, complex flavours of grapefruit, grass and herbs with a long, lively finish. (Limited Stocks)	£62.00		
CHABLIS GRAND CRU, VAUDÉSIR, J MOREAU & FILS 1998/99 – Burgundy, France So good it must be illegal - Opulent, buttery personality with lime blossom and white rose aromas, butter and almond lingering into eternity.	£70.00		
CHASSAGNE-MONTRACHET, LOUIS JADOT 1999/2000 Burgundy, France Big and classically plump, sweet, peach-pear fruit with hints of apricot, honeysuckle and a sprinkling of spice the epitome of white Burgundy - painfully good.	£77.00		

Red Wines

	btl 750ml	gls 175ml	gls 250ml
For an additional selection of wines sold by the glass please refer to the GUEST wine list.			
CRUSAN CARIGNAN-SYRAH, VDP CÔTEAUX DE FONTCAUDE France Carignan blended with the stylish Syrah to give black fruits, black pepper, liquorice with a warm spicy finish.	£11.95	£3.00	£4.30
D'ISTINTO SANGIOVESE-MERLOT, Calatrasi – Italy A soft, cherry and plum, juicy Sicilian star – glimpse of oak and spice in the shadows.	£14.00		
VALLE ANDINO CABERNET SAUVIGNON – Chile Classic Chilean Cabernet - deep vibrant colour with ripe juicy, blackcurrant fruit bursting out.	£15.00	£4.00	£5.75
FINCA FLICHMAN MALBEC – Argentina Rich, well-structured wine, plum and mulberry. Touch of nuts and spice. Nice taught finish.	£17.00		
TIERRA VERAMONTE MERLOT – Chile Perfect Merlot fruit - rich plum and currant fruit yielding a succulent fleshiness.	£17.50	£4.50	£6.50
SHORT MILE BAY SHIRAZ – South-Eastern Australia Fruitcake-plum, chocolate and dark red fruit flavours run riot, creamy vanilla and toasted oak finish.	£18.00		
TORRES SANGRE DE TORO, PENEDES – Spain Chunky mix of the Garnacha and Cariñena grapes loaded with raspberry, plum, pepper and spice.	£20.00		
REX GOLIATH PINOT NOIR – California Redberry perfume with cinnamon spice and a hint of subtle French oak. Mouth-filling berry and cherry flavours. Soft and supple, velvety - immensely pleasurable wine.	£22.00	£5.50	£7.80
FONTE AL SOLE SANGIOVESE, RUFFINO, Tuscany – Italy A very stylish declassified Chianti, fruit-forward with wild cherries and a spicy oak back-note. With the added Merlot on the Sangiovese base this could be a 'mini' Super-Tuscan.	£24.00		
CHATEAU LA CROIX LARTIGUE, COTES DU CASTILLON, Bordeaux, France Full-bodied, plump, rich and elegant Merlot-driven claret - one of the stars of the Côtes de Castillon appellation. Hints of black cherry on the long finish, very stylish.	£26.00		
RIOJA CRIANZA TINTO SELECCION DE FAMILIA, Bodegas Faustino, Rioja – Spain Classic Rioja - carefully selected fruit produce this full-bodied, meaty red with plenty of mouth watering fruit and bags of toast and vanilla flavour from the 18 months in oak.	£27.00		
TINTARA GRENACHE, McLaren Vale 2003 – Australia Just a beautiful wine, with subtle spicy French oak supporting opulent, elegant red plum and berry fruit laced with liquorice, spice, anis and vanilla. Lingering finish.	£28.00		
CLOS POGGIALE ROBERT SKALLI 2001 – Corsica, France Intensely rich and superbly concentrated purple-red wine with aromas of raspberry liqueur, caramel and dark chocolate and rich toasted spice dominate the palate.	£32.00		
VILLA MARIA CELLAR SELECTION PINOT NOIR MARLBOROUGH 2004/05 – New Zealand Won more medals than you can shake a stick at - overwhelmingly dark cherry and vanilla, spice hints and a slightly gamey aroma, concentrated palate, rich and generous.	£36.00		
PRIMUS, CASABLANCA VALLEY 2003/04 – Chile One of Chile's 'super premium' wines combing both power and finesse, wads of complex aromas and flavours; dark-current, sweet-cherry, tobacco and leather, with a smooth savoury softness.	£38.00		
CHATEAUNEUF-DU-PAPE PREFERENCE, CAVES SAINT-PIERRE 2004 – France A classic - rich and warm with spicy, baked red plums and vanilla with a pepper and clove finish.	£40.00		
DON JACOBO RIOJA GRAN RISERVA BODEGAS CORRAL 1994 – Spain 3 years in cask and a further 7 years in bottle and then only produced in classic vintages this is a rare beast - silky, with complex, cigar-box and plum characteristics – classic aged, Rioja.	£45.00		
CHÂTEAU TEYSSIER GRAND CRU SAINT-EMILION 2002/03 – Bordeaux Classic Saint-Emilion, Merlot-dominated claret - fragrant cassis and spice nose, touch of rich coffee and mocha. Fresh, almost crunchy fruit palate, juicy and positive - very pleasurable.	£50.00		
TORRES MAS LA PLANA, CABERNET SAUVIGNON 'PAGO' PENEDES 2000 – Spain World beater - massively complex; hints of tar, leather and black olives - slight floral edge. Herbal, smoky, cedary, spicy, sweet leather and currant flavours flow nicely across the palate.	£60.00		
AMARONE DELLA VALPOLICELLA CLASSICO, LE ORIGINI, Bolla, 2001/03 – Italy Silky smooth – loaded with aromas of fresh fruit, vanilla and liquorice. Rich and jammy with pronounced berry and plum flavour - hints of cinnamon and clove - wonderful depth.	£65.00		
GIVERY-CHAMBERTIN, LOUIS JADOT 1999 – Burgundy Très élégant – although still powerful – full and rich berry and red fruit aromas and flavours typical of Givery-Chambertin with a firm tannic structure and nuances of sweet oak, full, lingering finish.	£70.00		

Rosé

	btl 750ml	gls 175ml	gls 250ml
PINOT GRIGIO ROSATO DI PAVIA, BELVINO, Pavia – Italy Pinot Grigio rosé. Why? because it's soft, fruity and very refreshing – swallow copiously with every meal!	£15.50	£4.50	£6.30
VALLE REALE VIGNE NUOVE CERASUOLO (ROSÉ), Abruzzo – Italy The most perfect lunchtime wine - wild cherry and juicy fruits, totally more-ish.	£22.00		

Wines and vintages are subject to availability, wherever possible we will recommend alternatives.