

MARCH '26

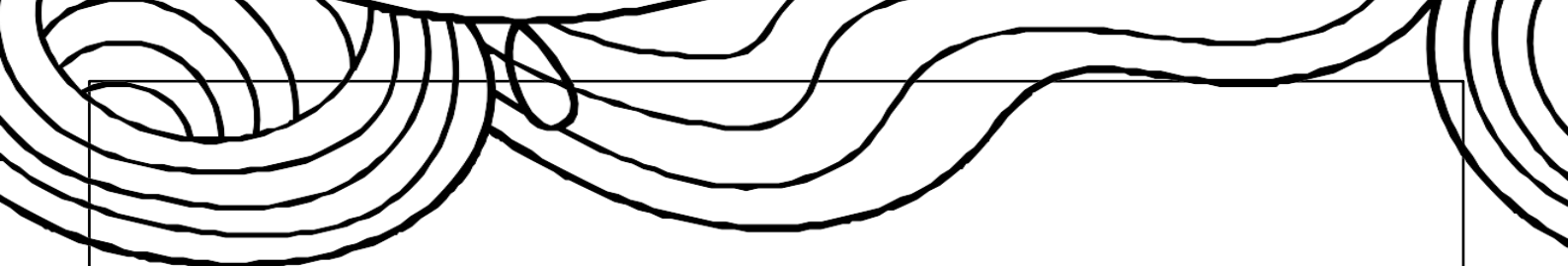
COLCHESTER OYSTERS naked serve (lemon, shallots, vinegar, Tabasco), or verditia	4
BALTZERSEN'S SOURDOUGH (V) BLACKGREEN butter	5.5
CHEDDAR GOUGERES (V), parmesan	8.5
KING SCALLOPS gratinee	15
ANCHOVIES extra virgin olive oil	7.5
WATERMELON AND FETA SALAD (V) rocket, pine nuts, lemon	8
CARAMELISED ONION HOUMUS (Ve) crudites, crispy shallots, sourdough	7
CRISPY PORK BELLY Thai red curry	11
BEEF FILLET TARTARE bone marrow	14
STILTON MUSHROOMS (V) on sourdough toast	8.5
CHICKPEA FRITTER (Ve) avocado crema, beetroot, pomegranate	7
LAMB RUMP pomegranate molasses gravy, wilted spinach	
BRINED CHICKEN BREAST tarragon jus, roast shallot	15
SQUASH STEAK (Ve) kale, shiitake mushrooms, parsnip crisps	14
WHOLE SEA BREAM garlic, parsley, lemon	24
PORCINI DUMPLINGS (V) oyster mushrooms, vegetable broth	15
BRANDED WAGYU BURGER	16
BRANDED HALLOUMI BURGER (V)	12
HAND CUT BEEF DRIPPING CHIPS	5
ALIGOT MASH POTATO Parmesan, Mozzarella, Manchego	7.5
SEASONAL GREENS (V) garlic butter	4.5
ROAST ROOT VEGETABLES (Ve)	4.5
ROCKET (Ve) red onion, tomato	5
PICKLED BEETROOT & GOATS CHEESE (V) walnuts	5

See today's available speciality cuts on the daily **BLACKBOARDS**

This month's offering is **RUBIA GALLEGA**, reared in the Spanish hills of **GALICIA**.

The **RUBIA** are allowed to grow naturally and enjoy natural food sources for five times as long as commercial herds. This allows golden marbling to develop and produces an intense depth of flavour with complex notes of nuts, blue cheese and summer meadows.

RIB EYE	340g/12oz	37
SIRLOIN	280g/10oz	29
CHATEAUBRIAND		18/100g
RED WINE AND BONE MARROW GRAVY		3
PEPPERCORN (V)		3
SAUCE OF THE WEEK		Please refer to the BLACKBOARD
STICKY TOFFEE PUDDING dates, salted caramel, fior di latte ice cream		8
CHOCOLATE CREMEUX sea salt		8
CLASSIC AFFOGATO fior di latte ice cream, espresso		5
With Kahlúa, Frangelico or Amaretto		add 3
RHUBARB CHEESECAKE		8
ICE CREAM three scoops of any below		7.5
FIOR DI LATTE, BISCOFF (Ve), DARK CHOCOLATE, RASPBERRY SORBET (Ve)		
CHEESEBOARD FOR TWO Manchego, Stilton, goat's cheese, grapes, chutney		13



KID'S MENU

NIBBLES

CHEESY DOUGHBALLS	7
Topped with parmesan	
GARLIC BREAD (V) / CHEESY GARLIC BREAD (V)	6

THE MAIN EVENT

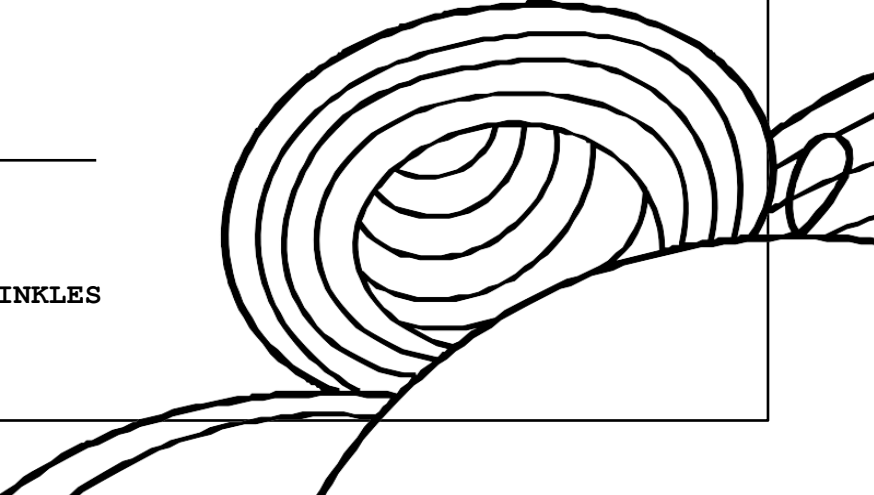
BEEF BURGER / HALLOUMI BURGER (V)	12
Hand-cut chips, with or without cheese	
GRILLED CHICKEN	12
Chicken breast, hand-cut chips, green beans	
ROAST CHICKEN	13
With all the trimmings (available Sundays only)	

TO FINISH

ICE CREAM SCOOP (V)	4
Two scoops - choose from chocolate, vanilla, pink candy floss, salted caramel. Served with a chocolate crumb, wafer, hundreds and thousands	
CHOCOLATE BROWNIE (V)	4
Vanilla ice cream	
WAFFLES (V)	6
Vanilla ice cream, maple syrup	

DRINKS all 5

SHERBET LEMONADE
SPRINKLES MILKSHAKE
HOT CHOCOLATE WITH CREAM AND SPRINKLES



BAR MENU

Served daily from 12 noon

Until 9pm Tues - Thurs, 10pm Fri & Sat, 8pm Sunday

PISTACHIO NUTS (Ve)	2.5
COLCHESTER OYSTERS	4
Naked serve (lemon, shallots, vinegar, Tabasco) or Verdita	
NOCELLARA OLIVES (Ve)	6.5
HOUMUS (Ve)	6
CHEESY POPCORN (V)	2.5
CHEDDAR GOUGERES (V)	7
HAND CUT BEEF DRIPPING CHIPS Dipping Gravy	6

BLACKHOUSE BRANDED BURGERS 12

Caramelised onions, cheddar, slaw, Baltzersen's "Everything" burger bun with a branded bottom!

BEEF BURGER

HALLOUMI BURGER (V)

(V) Vegetarian (Ve) Vegan. A discretionary 12.5% service charge will be added to your bill.
All weights stated are prior to cooking. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.

HAPPY HOUR **TUESDAY - FRIDAY, 5 to 8pm**

BLACKHOUSE Pilsner 3.4%	3
HOUSE COCKTAILS	6.5

HOUSE COCKTAILS **11.5**

Non-Alcoholic Version **7.5**

Classic Margarita

Ocho Blanco, Triple Sec, Lime

Strawberry Daquiri

Bacardi Blanca, Lime, Strawberry Syrup

The XXXstar

Passoa, Peach Liqueur, Prosecco, Pineapple

Hugo Spritz

Edward's 1902 Elderflower, Brut, Mint, Soda

SIGNATURE COCKTAILS **12.5**

Louis Le Prince

Martell Vs, Espresso, Mozart Dark Chocolate, Brioche

White Rose Negroni

Tanqueray, Luxardo Bianco, Lillet Blanc

What a Peach!

Absolite Vodka, Peach Liqueur, Peach Syrup, Pineapple, Lemon

Wagyu Old Fashioned

Wagyu Woodford Reserve, Brown Sugar, Bitters

Cuban Passion

Disaronno, Bacardi Blanca, Bacardi Oro, Vodka, Pineapple, Passionfruit

Extra Dry Gin Martini

Tanqueray 10, Noilly Pratt, Lemon

Extra Dry Vodka Martini

Edward's 1902 Yorkshire Vodka, Noilly Pratt, Lemon

WE ARE DELIGHTED TO PREPARE YOUR FAVOURITE OR CLASSIC
COCKTAIL

Just let us know your tipple

All prices include VAT at the standard rate - a discretionary service charge of 12.5% will be added to your bill

DRAUGHT	Schooner	Pint
BLACKHOUSE Pilsner 3.4%	4.5	6
Guinness 4.1%		7
Asahi Super Dry 5%	5	7
Peroni Nastro Azzurro 5%	4.7	6.5
Kirkstall Virtuous IPA 4.5%	4.7	6.5
Kirkstall Judicious IPA 4.8%	4.7	6.5
Mash Gang CHUG IPA Non-Alcoholic 0.5%	4	6
Cornish Orchard Gold Cider 4.5%	4	6
Guest Keg		POA
SPARKLING	125ml	175ml
Colli Euganei Prosecco DOC Veneto Italy	8.5	
WHITE		
Monrouby Grenache Blanc Languedoc France	6.25	8.75
Vernacoli Pinot Grigio Veneto Italy	7.25	10.25
Terra Franca Branco Vinho Verde Portugal	6.25	8.75
Carte Noir Picpoul de Pinet Languedoc France	8.25	11.25
Crowded House Sauvignon Blanc Marlborough NZ	8.75	12.25
Gavi di Gavi Lugarara DOCG Piemonte Italy	8.75	12.25
Sancerre Domaine Brosse Loire France	13.5	
Saint-Veran Domaine Perraud Burgundy France	13.5	
ROSE/ORANGE		
Molinico Loco Rosado Murcia Spain	6.25	8.75
Ch Beaulieu Rose Provence France	8.75	12.25
Bedoba (Orange Wine) Kakheti Georgia	10.75	
RED		
Ancora Sangiovese Romagna Italy	6.25	8.75
Ch L'Ermite d'Auzan Rouge (SMG) Nimes France (Biodynamic)	7.25	10.25
El Coto Rioja Crianza Rioja Spain	8.25	11.75
Los Durmientes Malbec Uco Argentina	8.25	11.75
San Felice Chianti Classico DOCG Toscana Italy	11	
Ch de Piote Vin des Pote Clair	12.25	
57 Rocas Carmenere Colchagua Chile (Biodynamic)	11.25	

All prices include VAT at the standard rate - a discretionary service charge of 12.5% will be added to your bill

SPARKLING & CHAMPAGNE		125ml	Btl	
Colli Euganei Prosecco DOC Veneto Italy		8.75	39.5	
JCB Cremant de Bourgogne Brut NV Burgundy France		9.75	49	
Chapel Down Brut NV Kent England		12	59	
Veuve Clicquot Yellow Label Brut NV Reims France			95	
Perrier-Jouet Belle Epoque Vintage Epernay France			250	
Ca' di Alte Prosecco Rose Veneto Italy			41	
Chapel Down Brut Rose NV Sussex England			65	
WHITE		125ml	175ml	Btl
<i>Refreshing & Fruity</i>				
Vernacoli Pinot Grigio Trentino Italy		7.25	10.25	36
Monrouby Grenache Blanc Languedoc France		6.25	8.75	30
Terra Franca Branco Vinho Verde Portugal		6.25	8.75	30
<i>Zesty & Aromatic</i>				
Carte Noir Picpoul de Pinet Languedoc France		8.25	11.25	39
Crowded House Sauvignon Blanc Marlborough New Zealand		8.75	12.25	42
Sancerre Domaine Bosses Loire France		13.5		60
<i>Rounded & Juicy</i>				
Alto Bajo Chardonnay Central Chile				31
Gavi di Gavi Lugarara DOCG Piemonte Italy		8.75	12.25	42
Saint-Veran Domaine Perraud Burgundy France		13.5		60
ROSE/ORANGE				
Monteforte Pinot Grigio Blush Veneto Italy				36
Molinico Loco Rosado Spain Murcia Spain		6.25	8.75	30
Ch Beaulieu Rose Provence France		8.75	12.25	42
Bedoba (Orange Wine) Kakheti Georgia		10.75		50
RED				
<i>Bright & Spicy</i>				
Ancora Sangiovese Puglia Italy		6.25	8.75	30
Caparrone Montepulciano d'Abruzzo Italy (Organic)				34
La Multa Garnacha Calatayud Spain				36
Ch L'Ermite d'Auzan VdF/Rhone France (Biodynamic)		7.25	10.25	36
Emiliana Syrah/Roussanne Colchagua Chile (Biodynamic)				43
San Felice Chianti Classico DOCG Toscana Italy		11		49
<i>Silky & Textural</i>				
Novas Pinot Noir Gran Reserva Casablanca Chile (Organic)				37
La Ruchette Doree Cotes du Rhone France				36
Rioja Crianza El Coto Rioja Spain		8.25	11.75	40
Ch de Piote Vin des Pote Claire VdF/Bordeaux France (Biodynamic)		12.25		54
Gevey-Chambertin Philippe le Hardi Burgundy France				90
<i>Fulsome & Robust</i>				
Vallone Primitivo Salento Italy				35
Los Durmientes Malbec Uco Argentina		8.25	11.75	40
Torre Falasco Ripasso Valpolicella Italy				45
57 Rocas Carmenere Colchagua Chile (Biodynamic)		11.25		50
Amarone Allegrini Valpolicella Italy				90
BIN ENDS				
Cloudy Bay Sauvignon Blanc Marlborough New Zealand				50
Catena Cabernet Franc Mendoza Argentina				45