

**-THE START-**

- Lentil Soup with Crusty Bread (gf)(v)
- Tomato and Basil Soup with Crusty Bread (gf)(v)
- French Onion Soup with Gruyère Toast
- Baked Camembert with Caramelised Onion Chutney and Toast (v)
- Goats Cheese and Red Onion Tart with Salad (v)
- Heritage Tomato and Mozzarella Salad (v)
- Roasted Goats Cheese and Grape Salad (v)
- Chicken Liver Pate, Melba Toast, Chutney and Salad
- Haggis Pakora with Spiced Onions
- Honey Dew Melon and Parma Ham (gf)
- Stornoway Black Pudding, Tattie Scone and Poached Egg with Salad and Chutney
- Haggis Bon Bons with Rosti and Neeps served with Whisky Sauce

**-THE MIDDLE -**

- Macaroni Cheese served with Chips (v)
- Spinach and Ricotta Ravioli with Salad and Garlic Bread (v)
- Vegetarian Haggis, Neeps and Tatties with Vegetarian Whisky Sauce (v)
- Haggis, Neeps and Tatties with Whisky Sauce
- Beef Lasagne, served with Chips and Salad
- Steak Pie served with Mash and Veg (add Stornoway black pudding £1)
- Beef Stroganoff served with Wild Rice (gf)
- Beef Burger topped with Haggis, served with Chips and Salad
- Beef Olives served with Mash and Veg
- Shin of Beef in Mushroom and Red Wine Sauce served with Dauphinoise Potatoes (gf)
- Chicken stuffed with Black Pudding wrapped in Bacon in a Pepper Sauce served with Mash
- Balmoral Chicken with Haggis wrapped in Parma Ham with a Whisky Sauce Served with Clapshot Mash
- Lamb Shank braised in Guinness served with Colcannon Mash
- Pork Belly with Apple Sauce served with Colcannon Mash (gf)
- Braised Beef in Red Wine and Red Currant served with Parmesan Mash (gf)
- Brisket of Beef with Red Wine Sauce and Mash (gf) (£3 supplement)
- Pulled Lamb Shoulder in a Pomegranate Glaze served with Dauphinoise Potatoes (gf) (£3 Supplement)

**SAMPLE MENU – ACTUAL CHOICES MAY VARY ON THE DAY**

It is with regret that we can no longer serve fish or shellfish due to the cook having an anaphylaxis allergy.

GF and all food allergies – please ensure to tell staff in case adaptations need to be made to your meal and extra care can be taken

**-THE END -**

**Meringue and Puff Candy Ice Cream (gf)**

**Strawberry Shortbread Stack**

**Key Lime Pie**

**Salted Caramel Tart**

**Sticky Toffee Pudding**

**Chocolate Brownie with Baileys Cream**

**Oreo Brownie**

**Caramel Cake and Custard**

**Malteser Cake**

**Rhubarb Crumble**

**Raspberry and White Chocolate Cheesecake**

**Ferrero Rocher Cheesecake**

**Baked Lemon Cheesecake**

**Champagne Sorbet (gf)**

**Raspberry Sorbet (gf)**

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[www.blacksheepbistro.co.uk](http://www.blacksheepbistro.co.uk)

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