

Black Sheep



Bistro

Midweek Menu

2 courses £15.95

3 courses £18.95

PLEASE NOTE THIS IS A SAMPLE MENU FOR ILLUSTRATIVE PURPOSES ONLY. ACTUAL MENU MAY ALTER ON THE DAY. IF YOU HAVE DIETARY REQUIREMENTS PLEASE CALL 0141 333 1435.

-THE START-

Lentil Soup & Crusty Bread (v)
French Onion Soup & Gruyere Toast
Cullen Skink & Crusty Bread
Traditional Prawn Cocktail
Stornoway Black Pudding, Tattie Scone and Poached Egg
Caramelised Onion and Goats Cheese Tart (v)
Haggis Bon Bons with Potato Rosti Neeps and Whisky Sauce
Smoked Venison with Honey Dew Melon & Parma Ham
Chicken Liver Pate with Brioche Toast & Onion Chutney
Chilli & Garlic King Prawns served with Crusty Bread
Baked Camembert with Roasted Garlic & Toast (v)

-THE MIDDLE -

Haggis, Neeps & Tatties
Mac and Cheese with Chips (v)
Spinach & Ricotta Ravioli in a Tomato & Basil Sauce served with Garlic Bread & Salad (v)
Beef Olives with Onion Gravy served with Mash & Veg
Beef Lasagne served with Chips & Salad
Chicken stuffed with Black Pudding, wrapped in Bacon in a Pepper Sauce & Mash
Balmoral Chicken stuffed with Haggis served with Colcannon Mash & Whisky Sauce
Beef Stroganoff served with Wild Rice
Steak Pie and Mash (add Stornoway black pudding £1)
Beer Battered Haddock, Chips and Peas with Tartare Sauce
Shin of Beef in a Red Wine, Shallot & Mushroom Sauce served with Mash
Pork Belly with Apple Sauce served with Colcannon Mash
Braised Beef in Red Wine & Red Currant with Parmesan Mash
Brisket of Beef with Red Wine Sauce and Mash Potatoes (£3 supplement)
Lamb Shoulder with Balsamic and Honey Glaze served with Dauphinoise Potatoes (£3 supplement)
Lamb Shank braised in Guinness served with Colcannon Mash (£3 supplement)

SIDES £3 each

Mac and Cheese
Mixed Greens
Chips
Cheesy Garlic Bread
Dauphinoise Potatoes
Cauliflower Cheese

www.blacksheepbistro.co.uk

Instagram: @blacksheepbistrogl