

Black Sheep



Bistro

Sunday Menu

2 courses £16.95

3 courses £19.95

THIS IS A SAMPLE MENU AND FOR ILLUSTRATIVE PURPOSES ONLY
PLEASE NOTE DISHES MAY CHANGE ON THE DAY
TO DISCUSS DIETARY REQUIREMENTS PLEASE CALL 01413331435

-THE START-

Lentil Soup & Crusty Bread (v)
Cullen Skink & Crusty Bread
Goats Cheese & Red Onion Tart
Traditional Prawn Cocktail
Stornoway Black Pudding, Tattie Scone and Poached Egg
Haggis Bon Bons with Potato Rosti Neeps and Whisky Sauce
Smoked Venison with Honey Dew Melon & Parma Ham (gf)
Chicken Liver Pate with Brioche Toast & Onion Chutney
Smoked Salmon & Potato Rosti served with Crème Fraiche & Horseradish (gf)
Chilli & Garlic King Prawns served with Crusty Bread
Baked Camembert with Onion Chutney & 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
Burger topped with Haggis 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
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 Dauphinoise Potatoes
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 Mash Potatoes (£3 supplement)
Lamb Shank braised in Guinness served with Colcannon Mash (£3 supplement)

-SUNDAY ROAST-

Roast Silverside of Beef served with Goose Fat Roast Potatoes, Yorkshire Pudding, Veg & Gravy
Roast Chicken served with Goose Fat Roast Potatoes, Yorkshire Pudding, Veg & Gravy

Sides
£3 Each

Green Vegetables
Cauliflower Cheese
Dauphinoise Potatoes
Cheesy Garlic Bread
Chips

www.blacksheepbistro.co.uk

Instagram: @blacksheepbistrogla