STARTERS

HOMEMADE SEASONAL SPECIALTY SOUP

Made fresh daily, served with homemade Guinness seed bread (G-Wheat, DY, CY) $\pounds 6.95$

SEARED SCOTTISH SCALLOPS

On Doreen Haigh Black Pudding, Pea Puree, and Crispy Prosciutto Ham (G-Wheat, DY, CY, SP) £9.95

DEEP FRIED CRICKET ST. THOMAS SOMERSET BRIE (V)

Homemade Granola crumbed British Somerset Brie with a sweet wild Berry Compote (DY, SP) $\pounds 8.50$

CHEESY GARLIC BREAD (V)

Toasted with Garlic Butter and Melted Gruyere & Mozzarella Cheese (G-Wheat, DY) £6.50

HOMEMADE MOROCCAN STYLE HUMMUS (V)

Homemade chickpea hummus, olives, basil pesto, sun blushed tomato & crostini (G-Wheat, DY, CY, SP, SE) £8.95

ITALIAN CAPRESE TOASTED BRUSCHETTA(V)

Toasted Ciabatta topped with marinated baby Buffalo Mozzarella, cherry & baby plum tomatoes in basil pesto oil (G-Wheat, DY, SP) $\pounds 8.50$

GREEK SALAD (V)

Fresh garden greens, onions, cucumber, black olives, sun-blushed tomatoes and feta cheese (DY, SP) $\pounds 8.50$

VEGAN CAESAR SALAD

Crisp cos lettuce, homemade guacamole dressing, rosti bites, gluten free croutons and vegan Parmesan cheese (SP, MD)

Starter: £7.50 Main: £13.50

GARLIC & LEMON MARINATED CHICKEN CAESAR SALAD

Crisp cos lettuce, homemade Caesar dressing, gluten free croutons, smoked bacon and shaved Parmesan cheese (G-Wheat, DY, CY, SP, MD, FH)

Starter: £7.50

Main: £13.95

ALLERGENS

G - Gluten, EG - Egg, DY - Dairy, SY - Soy, CY - Celery,
SP - Sulphites, MD - Mustard, FH - Fish, CS - Crustaceans,
MS - Molluscs, PN - Peanuts, TN - Tree Nuts, SE - Sesame,
LP - Lupin, (V) = Vegetarian



MAINS

80Z ABERDEEN ANGUS RIB EYE STEAK

Served with garlic roast flat cap mushroom, chunky fries, homemade onion rings and creamy pepper sauce (G-Wheat, DY, CY) $\,$

£25.95

BRITISH BEEF CHEESEBURGER

Specially created for Blackwell Grange. 2x4oz patties, grilled to order and topped with melted cheddar, house specialty burger sauce & onion rings.

Served in a Kaiser sesame bun with chunky chips and house salad

(G-Wheat, EG, DY, CY, SP, MD)

£18.50

OVEN BAKED CHICKEN FILLET

With spicy herb stuffing, sticky Jasmine rice, creamy Thai red curry and coconut sauce (G-Wheat, DY, SY, CY, SP)

£21.95

TRADITIONAL BEEF STEAK & YORKSHIRE ALE PIE

Cooked fresh to order and served with homemade creamy mash, seasonal vegetables and rich red wine gravy (G-Wheat, EG, DY, CY, SP, MD) $\pounds 17.50$

SPICY MEXICAN CHICKEN FAJITAS

Marinated chicken fillet strips & seared vegetables in a spicy Mexican sauce with warm flour tortillas, sour cream, guacamole & grated Gruyere & mozzarella cheese (G-Wheat, DY, CY, SP)

£17.95

TEESSIDE CHICKEN PARMO

Crumbed chicken fillet, coated in panko breadcrumbs, topped with béchamel & triple cheese sauce, served with chunky chips & house salad (G-Wheat, DY, SP) Make it a hot-shot, add pepperoni and jalapenos for an extra £2.00 $\pounds 17.95$

CATCH OF THE DAY

Seared fish fillet served with mashed potato, seasonal vegetables, lemon garlic butter and house salad. (FH, DY)

£21.95

BEER BATTERED FISH & CHIPS

Fresh British haddock fried in local Black Sheep ale batter with homemade tartare sauce, mushy peas, chunky chips and house salad.

(G-Wheat, EG, SP, MD, FH)

£17.95

VEGAN SPICY BEAN BURGER

In a Kaiser burger bun topped with vegan cheese & salsa. Served with house salad & chunky chips. (G-Wheat, CY, SP, MD, SE) $\pounds 14.95$

VEGAN MARINATED ROAST VEGETABLE AND SUN BLUSH TOMATO PENNE PASTA

Penne pasta tossed with marinated roast vegetables & tomato sauce topped with vegan parmesan cheese. Gluten free available. (G-Wheat, CY. SP) $\pounds 14.50$



MAINS

CAJUN STYLE ATLANTIC SALMON FILLET

With roasted new potatoes, warm salad of baby spinach, cherry tomatoes, stem broccoli & coriander (SY, CY, FH) $\pounds 23.95$

SLOW BRAISED BRITISH BEEF FEATHER BLADE

With red wine and rosemary jus on a creamed potato with seasonal vegetables (DY, SY, CY, SP) $\pounds 24.95$

ROASTED BUTTERNUT SQUASH RISOTTO (V)

With toasted pine nuts & shaved parmesan. Vegan option available.
(G-Wheat, DY, SY, CY, SP)
£18.50

CHICKEN TIKKA MASALA

Indian style chicken curry served with pilau rice, naan bread and mini poppadum's (G-Wheat, DY, SP) $\pounds 16.95$

PIZZA

MARGHERITA (V)

11" tomato and mozzarella cheese pizza. (G-Wheat, DY, CY, SP) $\pounds 14.50$

PEPPERONI

11" tomato and mozzarella cheese pizza topped with pepperoni. (G-Wheat, DY, CY, SP) $\pounds 15.50$

HAWAIIAN

11" tomato and mozzarella cheese pizza topped with pineapple and ham. (G-Wheat, DY, CY, SP) $\pounds 15.50$

VEGAN ROAST VEGETABLE

11" tomato sauce, roast vegetable, caramelised red onion marmalade, topped with vegan mozzarella cheese. (G-Wheat, CY, SP) $\pounds 15.50$

SIDES

CHUNKY CHIPS | FRENCH FRIES | MASHED POTATOES

SEASONAL VEGETABLES | HOUSE SALAD | BROCCOLI

BATTERED ONION RINGS | GARLIC BREAD

CHEESY GARLIC BREAD

£3.50 each



DESSERTS

STICKY TOFFEE TREACLE PUDDING

Freshly homemade with butterscotch sauce and Brymor Black Sheep Riggwelter beer ice cream (V, G-Wheat, EG, DY) $\pounds 7.50$

HOMEMADE WARM GLUTEN FREE CHOCOLATE BROWNIE

With chocolate sauce, chocolate soil and Brymor double chocolate ice cream (V, EG, DY) $\pounds 8.50$

FRESH PASSION FRUIT POSSET

With Brymor mango sorbet and raspberry compote (V, DY) $\pounds 6.95$

WARM WILD BERRY & APPLE CRUMBLE

With crème Anglaise, Brymor strawberry ice cream & berry compote (V, G-Wheat, EG, DY) $\pounds 7.25$

HOMEMADE CHEESECAKE OF THE DAY

Please ask your server for today's flavour (V, G-Wheat, DY, EG) $\pounds 7.95$

SELECTION OF BRYMOR LOCAL ICE CREAMS

Select 3 ice cream flavours served the classic way with wafer garnishes & whipped cream (V, G-Wheat, DY, EG)

Madagascan Vanilla, Double Chocolate, Smooth Strawberry, Caramel Sea Salt,
Vegan Mango Sorbet, Sticky Stem Ginger, Rum & Raisin,
Black Sheep Riggwelter Beer
£7.50

LOCAL BRITISH CHEESEBOARD

Stilton blue cheese, Applewood smoked cheddar & Cricket St. Thomas Somerset Brie, relish, fresh fruit & biscuits (V, G-Wheat, DY, SY, CY, SP, MD, DE) $\pounds 10.50$



