

BLACKWOOD'S

BAR & GRILL

NIBBLES TO SHARE

Loch Fyne oysters served traditionally with lemon and Tabasco, red wine and shallot vinegar	1 for 2 ^{.50}	3 for 7 ^{.50}	6 for 14 ^{.00}
Warm breads from Patisserie Joldo with truffle butter			4 ^{.00}
Mixed marinated olives with sun dried tomatoes			3 ^{.50}

APPETISERS

Whisky glazed sticky barbecue pork ribs with mixed salad	1/2 Rack	8 ^{.50}	Full Rack	15 ^{.00}
Heritage tomato and grilled goats cheese, with courgette, watercress and balsamic dressing (v)				6 ^{.50}
Rope grown Scottish West Coast mussels with your choice of white wine, garlic and cream or tomatoes and herbs	Starter	7 ^{.50}	Main	15 ^{.00}
Freshly prepared soup of the day (v)				6 ^{.00}
Hand selected Scottish seafood platter from Eddie's seafood market, Edinburgh served with fresh lemon, dressed salad and olive oil mayonnaise	for 2 to share			12 ^{.50} 23 ^{.00}
East Coast Cured, Edinburgh platter of Scottish charcuterie, toasted breads, gherkins and marinated olives	for 2 to share			9 ^{.50} 17 ^{.00}

DESSERTS

Classic Eton mess made with fresh Scottish berries		7 ^{.00}
Selected Scottish and continental cheeses from IJ Mellis with grapes, quince, bannock farls	for 2 to share	9 ^{.00} 17 ^{.00}
Apple tart tatin served with fresh cream		8 ^{.00}
Vanilla cheesecake with seasonal berries		7 ^{.50}
Selected Ice creams from Arran Ice Cream's		from 2 ^{.50}

FROM THE JOSPER GRILL

At Blackwood's we utilise the unique Josper Grill to cook our steaks. The Josper uses cutting edge technology combined with the ancient Spanish cooking method of using covered fire pits. Using charcoal as its fuel source, temperatures can easily reach 350 degrees and higher. It works to ensure the steaks retain their moisture and flavour, the fast and dry heat also creates that beautiful char and crisp texture for steaks.

All steaks are carefully selected from the finest Scottish cattle by Shaw's fine meats and dry aged for minimum of 35 days to ensure maximum flavour and texture.

CHATEAUBRIAND (500G/18OZ)

FOR 2 TO SHARE

served with hand cut chips, roast on vine cherry tomatoes, seasonal vegetables, sautéed wild mushrooms, béarnaise, red wine reduction

69^{.00}

STEAKS (225G/8OZ)

Hanger	21 ^{.00}
Ribeye	23 ^{.00}
Fillet	30 ^{.00}

All steaks are cooked to your liking, served with hand cut chips, watercress and roast on vine cherry tomatoes

ADDITIONS | BUTTERS | SAUCES

3 grilled King prawns with garlic butter	9 ^{.00}
1/2 Rack of barbecue pork ribs	8 ^{.50}
Mac 'n' cheese with aged Comté	4 ^{.50}
Café de Paris Garlic butter Chimichurri	2 ^{.50}
Bearnaise Red wine reduction	
Arran mustard and whisky Peppercorn	3 ^{.50}

MAIN COURSES

Sautéed wild mushrooms with garlic and garden herbs, polenta chips, salsa verde (v)	16 ^{.50}
Seared monkfish, wilted spinach, hasselback potatoes, café de Paris butter	22 ^{.00}
Grilled harissa chicken supreme, chimichurri, tender stem broccoli, new potatoes	18 ^{.50}
Pan fried Borders lamb rump, pea puree, skirlie garlic sautéed potatoes, rosemary and whisky jus	21 ^{.00}
Catch of the day cooked fresh from Eddie's seafood market, Edinburgh	20 ^{.00}
Blackwood's grilled steak and bone marrow burger, brioche bun, hand cut chips, Arran tomato relish	17 ^{.00}
add Isle of Mull cheddar 1 ^{.50} add Bacon 1 ^{.50}	

SIDES 3^{.50} EACH

Hand cut chips
Sweet potato chips
House salad
New potatoes
Buttered spinach
Sautéed wild mushrooms
Seasonal vegetables
Caesar salad

Allergen Advice: For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please speak to a member of staff. Although some dishes may not contain nuts, we cannot guarantee our dishes are nut free.

All prices are inclusive of VAT.