

BLACKWOOD'S

BAR & GRILL

APPETISERS

Rabbit leg rilette, carrot puree, sticky walnuts, micro coriander	7.50
Lentil pate, mushroom puree, tarragon gel toasted bread	6.50
Salt cod croquette, tartare sauce	7.50
White onion, parmesan and thyme velouté	5.00
North Atlantic smoked salmon, capers, red onion, chive sour cream	5.50
Warm breads with sea salt and pepper butter	3.50

DESSERTS

Basil jelly, strawberry fool, nut granola, macerated strawberries, baby basil	5.00
Dark chocolate and coffee torte, whipped mascarpone, fresh honeycomb	5.00
Selected Scottish and continental cheeses from IJ Mellis	8.00
<i>for 2 to share</i>	15.00
Rhubarb and winter berry crumble, almond custard	5.00
Selected Ice creams from Over Langshaw farm served with fresh berries	
1 scoop	2.50
2 scoops	4.00
3 scoops	5.00
Affogato - scoop of vanilla ice cream with a shot of fresh espresso	5.00

FROM THE JOSPER GRILL

At Blackwood's we lovingly grill our steaks using the unique Josper Grill. The Josper is based on the ancient Spanish cooking method of using covered fire pits and it uses charcoal as its fuel source where temperatures can easily reach 350 degrees Celsius 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.

Our beef is carefully selected from Scottish Lowland cattle by Shaw's Fine Meats, dry aged for minimum of 35 days to ensure maximum flavour and texture.

Chateaubriand (450g/16oz) 69.00
served with crispy onions, mushroom stuffed tomato, hand cut chips, charred hispi cabbage, red wine reduction, bearnaise

All steaks are cooked to your liking, served with roast tomato and portobello mushroom

Rump (225g/8oz) 19.00
 Ribeye (225g/8oz) 21.00
 Flat Iron (225g/8oz) 24.00

ADDITIONS | BUTTERS | SAUCES

Bearnaise Red wine reduction	
Peppercorn Blue Cheese	3.50
Triple cooked chips	
Roasted bone marrow with crisp breadcrumbs	
Charred hispi cabbage	
Truffled cauliflower cheese	3.50

MAIN COURSES

Black pudding stuffed duck leg, chorizo cassoulet, membrillo	19.00
Shaw's beef and bone marrow pie, coal roasted carrot, baby roast potatoes, red wine gravy	18.00
<i>for 2 to share</i>	28.00
Cauliflower steak, truffle cheese sauce, mushroom stuffed tomato	14.00
Pan fried hake, olive potato cake, white wine sauce, dill oil	16.50

OPEN MONDAY TO SUNDAY 5PM TO 10PM
 TO BOOK A TABLE, SPEAK TO A MEMBER OF OUR
 TEAM OR CALL 0131 225 2720

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 care has been taken to remove all bone and shot from our game but please be aware there may be traces.

All prices are inclusive of VAT.