

# HAVELOCKS

• BLACKWELL GRANGE HOTEL •

Seating between 5:30pm and 9pm

## STARTER'S

**Freshly prepared soup of the day V**

with artisan bread **£6.95**

**Highland game terrine with smoky fig and onion**

chutney served with toasted brioche **£8.25**

**Sautee garlic king prawns with a rocket and chilli salad**

with spring onion and lime dressing **£8.95**

**Steamed Thai mussels** with creamed coconut and coriander sauce. Served with toasted ciabatta **£9.25**

**Goat's cheese panna cotta V**

with beetroot and port wine jelly **£7.95**

**Shredded duck Bao Buns**

served with hoisin dipping sauce **£8.25**

**Avocado, beetroot and sun blushed tomato salad V VE GF**

with toasted pine nuts **£7.95**

**Duo of melon and fresh fruit V VE GF**

served with mango and passion fruit sorbet **£6.95**

## MAIN'S

**Battered fillet of haddock with chunky chips**

served with mushy peas and tartare sauce **£17.95**

**Sweet chilli chicken sizzler with sticky jasmine rice**

with prawn crackers **£17.95**

**Slow cooked lamb shank with buttery mashed potato**

served with seasonal vegetables and minted red wine gravy **£24.25**

**Blackwell Burger with fries and hot buffalo sauce**

double beef patty with maple cured bacon, American cheese and onion rings served in a brioche bun **£16.50**

**Braised brisket of beef with dauphinoise potatoes**

served with seasonal vegetables and peppered wild mushroom cream **£22.95**

**Steak and Yorkshire ale pie**

with mashed potato and seasonal vegetables **£16.25**

**Shoal of seafood** fresh tuna, swordfish and red snapper

with spring onion mashed potato and baby spinach. Served with a saffron and chive cream sauce **£23.95**

**Steamed Thai mussels** with creamed coconut and coriander sauce. Served with toasted ciabatta **£18.25**

**10oz rump steak**

with chunky chips, onion rings, mushroom and tomato **£24.95**

## VEGAN & GLUTEN FREE

### STARTER'S

**Freshly prepared soup of the day V VE GF**

with gluten free/dairy free bread roll **£6.95**

**Duo of melon and fresh fruit V VE GF**

served with mango and passion fruit sorbet **£6.95**

**Avocado, beetroot and sun blushed tomato salad V VE GF**

with toasted pine nuts **£7.95**

### MAIN'S

**Cajun spiced sweet potato roulade V VE GF**

with roasted red pepper sauce and seasonal vegetables **£16.25**

**Stuffed roasted butternut squash V VE GF**

with Mediterranean vegetables and tomato and basil sauce **£16.25**

**Mildly spiced cauliflower and red pepper curry V VE GF**

with pilau rice and mini poppadum's **£16.25**

### DESSERT'S

**Lemon and berry delice V VE GF**

served with berry compote **£6.95**

**Warm raspberry frangipane tart V VE GF**

with dairy free custard **£6.95**

**Baked New York cheesecake V VE GF**

with dairy free vanilla ice cream **£6.95**

Chunky chips • French fries • Battered onion rings

House salad • Fresh vegetables • Garlic bread

sides **£3.50 each**

Peppercorn sauce • Blue cheese sauce

Diane sauce • Garlic butter

saucers **£3.00 each**

## DESSERT'S

**Sticky toffee pudding V**

with butterscotch sauce and salted caramel ice cream **£7.25**

**Chilled elderflower rice pudding V**

with caramelised pear, cider jelly and pistachio crumb **£7.25**

**Warm chocolate Oreo tart**

with praline cream and salted caramel ice cream **£7.25**

**Banana cake with banoffee popcorn panna cotta**

served with milk chocolate cannoli **£7.25**

**Lemon and berry delice V VE GF**

served with berry compote **£6.95**

**Warm raspberry frangipane tart V VE GF**

with dairy free custard **£6.95**

**Baked New York cheesecake V VE GF**

with dairy free vanilla ice cream **£6.95**

**Selection of Archer's dairy ice cream V**

ask your server for the variety of flavours **£6.50**

**Cheeseboard V**

selection of cheeses served with savoury biscuits, fruit chutney, celery and grapes **£9.50**



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Dinner inclusive package bookings receive an allocation towards the menu of £27.00 per person.

Additional spend over an allocation will require settlement at the conclusion of your meal (by means of cash, credit/debit card or room account if applicable)

If you have any allergies or intolerances, please speak to our team. You can view allergen information by scanning the QR code using your phone camera. Paper copies available on request.

WE TAKE EVERY CARE AND ATTENTION TO IDENTIFY ALLERGENS IN OUR INGREDIENTS, BUT WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% ALLERGEN FREE DUE TO THE RISK OF CROSS CONTAMINATION, THIS INCLUDES ITEMS THAT ARE COOKED IN OUR DEEP FAT FRYERS WHERE INGREDIENTS THAT INCLUDE GLUTEN AND NUTS HAVE ALSO BEEN COOKED.

**V** = suitable for vegetarians. **VE** = suitable for vegans. **GF** = suitable for gluten free diets. Some dishes can be adapted to suit gluten free and vegan diets.

