



STARTERS

Soup of the Day V 6⁹⁵

Coronation Chicken Terrine 10⁹⁵
Poppadom Wafers, Mango and Onion Seed Chutney, Endive

Melon and Parma Ham 9⁹⁵
Cucumber, Citrus Dressing, Pink Grapefruit and Rosemary Sorbet

Heritage Tomato Salad V 10⁹⁵
Goat's Cheese Mousse, Bitter Leaves, Toasted Pumpkin Seeds

Tempura King Prawns 13⁹⁵/21⁹⁵
Rice Noodles, Sugar Snap Peas, XO Sauce, Sesame

Asian Crispy Beef Salad 11⁹⁵/16⁹⁵
Pak Choi, Carrot, Red Onion, Chilli, Crispy Noodles, Pickled Ginger, Sesame, Mint, Coriander, Soy Dressing

Burrata, Aubergine and Tomato Fondue V 10⁹⁵
Toasted Almonds, Red Pesto, Parmesan Shavings

Bread To Share V 8⁹⁵
Focaccia, Crispy Music Bread, Rustic Rolls, Netherend Butter, Marinated Mixed Olives, Olive Oil & Balsamic

V: Vegetarian VE: Vegan

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

GM oil may be used in some frying.

PUB CLASSICS

Blackbird Beef Burger 16⁹⁵
Smoked Streaky Bacon, Monterey Jack Cheese, Fried Onions, Tomato, Lettuce, Burger Sauce, Brioche Bun, Onion Rings, Triple Cooked Chips or Skinny Fries

Crispy Chicken Burger 16⁹⁵
Bacon, Chives, Caesar Sauce, Lettuce, Red Onion, Brioche Bun, Onion Rings, Skinny Fries OR Chunky Triple Cooked Chips

Beer-Battered North Sea Haddock Regular: 15⁹⁵ Large: 18⁹⁵
House Mushy Peas, Tartare Sauce, Lemon, Triple Cooked Chips

Steak & Ale Pie 16⁹⁵
New Potatoes, Seasonal Veg, Gravy

Vegan Plant Based Burger VE 16⁹⁵
Lettuce, Tomato, Kimchi, Miso Mayo, Coriander, Vegan Bun, Onion Rings, Rainbow Slaw, Served with a choice of Triple Cooked Chips or Skinny Fries

Steaks - 28 day locally sourced beef

Served with Roast Garlic Butter, Grilled Tomato, Flat Cap Mushroom, Triple Cooked Chips, Watercress & Rocket, Battered Onion Rings

| 8oz Ribeye | 8oz Fillet | 10oz Sirloin | Peppercorn sauce |
|------------------|------------------|------------------|------------------|
| 25 ⁹⁵ | 34 ⁰⁰ | 26 ⁹⁵ | +3 ⁰⁰ |

MAINS

Lamb Rump 21⁹⁵
Spinach, Heritage Tomatoes, Roast Onion Mash, Crispy Lamb, Pea and Tomato Tartlet, Lamb Jus

Market Flat Fish of The Day 21⁹⁵
Braised Orange and Fennel, Orange Butter, Warm Potato Salad

Chicken Supreme 20⁹⁵
Rainbow Chard, White Bean Puree, Parmentier Potatoes, Light Chicken Jus

Carrot & Goat's Cheese

Risotto V 17⁹⁵
Walnut, Parmesan, Micro Herbs

Sea Bream 21⁹⁵
Potato Gnocchi, Grilled Baby Gem Lettuce, Caesar Dressing, Parmesan, Lettuce and Chive Sauce

Chicory Tarte Tatin VE 16⁹⁵
Pear, Walnut, Green Salad, Shallot Dressing

Fish Pie 17⁹⁵
Topped with Mashed Potato and Parmesan Crumb, Seasonal Greens

Beef Char Sui Noodles 16⁹⁵
Crispy Beef Strips, Red Peppers, Onion, Chilli, Coriander, Sesame, Spring Onion, Char Sui Sauce

DESSERTS

Warm Chocolate Brownie V 9⁵⁰
Marmalade Ice Cream, Crisp Milk Chocolate Bark, Biscuit Crumb, Orange Gel

Bakewell Tart V 9⁵⁰
Almond Ice Cream, Amaretti Biscuit Crumb, Maraschino Cherry Gel

Coconut Parfait V 9⁵⁰
Caramelised White Chocolate and Coconut Crumb, Mango and Passion Fruit Salsa

White Chocolate Mousse 9⁵⁰
Clotted Cream Ice Cream, Poppyseed Meringue, Summer Berry Compot

Sticky Toffee Pudding V 9⁵⁰
Butterscotch Sauce, Honeycomb, Vanilla Ice Cream

Mixed Ice Creams V 6⁵⁰
Tuille Wafer

Vegan Ice Creams VE 7⁹⁵
Choose from:
Coconut, Strawberry, Vanilla

SIDES V

| | 4 ⁰⁰ each |
|---------------------|----------------------|
| Triple-cooked Chips | Onion Rings |
| Skinny Fries | Buttered Mash |
| Seasonal Veg | Mixed Salad |

An optional 10% gratuity is added to all parties of 8 or more

JULY '24 (1)

01661 822 684 · admin@theblackbirdponteland.co.uk · Blackbird Inn, North Road, Newcastle upon Tyne NE20 9UH

www.theblackbirdponteland.co.uk

@Blackbirdponteland

@BlackbirdPontNE