



## STARTERS

**Soup of the Day V** 6<sup>95</sup>

**Game & Pistachio Terrine** 9<sup>95</sup>

Spiced Pear, Pickled Walnuts, Blackberry Ketchup, Sourdough Croutons, Raisin Chutney

**Haddock & Chorizo Croquettes** 9<sup>95</sup>

Curried Mayonnaise, Baby Watercress

**Beetroot Carpaccio V** 8<sup>95</sup>

Goat's Cheese Mousse, Hazelnuts, Raspberry Vinaigrette, Endive

**Tempura King Prawns** 12<sup>95</sup>/19<sup>95</sup>

Mango & Coconut Curry, Chilli, Coriander, Cashew Nuts

**Burrata** 10<sup>95</sup>

Grilled Nectarines, Chicory Salad, Pine Nuts & Honey Dressing

**Bread To Share V** 8<sup>95</sup>

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.

\* May contain shot

## PUB CLASSICS

**Blackbird Beef Burger** 16<sup>95</sup>

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

**Crispy Tandoori Chicken Burger** 16<sup>95</sup>

Onion Bhaji, Red Onion, Mango Chutney, Coriander Yoghurt, Brioche Bun, Onion Rings, Skinny Fries or Triple Cooked Chunky Chips

**Beer-Battered North Sea Haddock** Regular: 15<sup>95</sup> Large: 17<sup>95</sup>

House Mushy Peas, Tartare Sauce, Lemon, Triple Cooked Chips

**Steak & Ale Pie** 15<sup>95</sup>

New Potatoes, Seasonal Veg, Gravy

**REDEFINE MEAT Plant Based Burger V** 16<sup>95</sup>

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 <sup>95</sup>	34 <sup>00</sup>	26 <sup>95</sup>	+3 <sup>00</sup>

## MAINS

**Slow Braised Pork Belly** 18<sup>95</sup>

Potato Terrine, Homemade Black Pudding, Roast Apple Puree, Tenderstem, Carrot, Calvados Jus

**Chicken Supreme** 19<sup>95</sup>

Tenderstem, Fondant Potatoes, Cauliflower Puree, Chicken & Pancetta Faggot, Tarragon Jus

**Jerusalem Artichoke Risotto V** 16<sup>95</sup>

Potato, Chestnut Mushrooms, Crispy Parsley, Parmesan

**Braised Lamb Shank** 21<sup>95</sup>

Rosemary Mashed Potato, Buttered Savoy Cabbage, Baby Vegetables, Rosemary Jus

**Monkfish** 20<sup>95</sup>

Fennel, Dill, Potato Gnocchi, Mussels, Scampi, Shellfish Sauce

**Wild Mushroom & Potato Pithivier V** 16<sup>95</sup>

Green Beans, Baby Onions, Mushroom cream

**Asian Crispy Beef Salad** 11<sup>95</sup>/16<sup>95</sup>

Pak Choi, Carrot, Red Onion, Chilli, Crispy Noodles, Pickled Ginger, Sesame, Mint, Coriander, Soy Dressing

**Beef Char Sui Noodles** 16<sup>95</sup>

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

## DESSERTS

**Warm Chocolate Brownie** 8<sup>95</sup>

Mint Marshmallow, Mint Chocolate Ice Cream, Chocolate Sauce, Biscuit Crumb

**Passionfruit Cheesecake** 8<sup>95</sup>

Mango Gel, Meringue Shards, Lychee Sorbet

**Iced Apple Parfait V** 8<sup>95</sup>

Warm Granny Smith Compote, Apple Gel, Crumble, Tuille Leaves

**White Chocolate & Lemon Mousse** 8<sup>95</sup>

Brown Sugar Crumble, Mango Gel, Passion Fruit Sorbet

**Sticky Toffee Pudding V** 8<sup>95</sup>

Butterscotch Sauce, Honeycomb, Vanilla Ice Cream

**Mixed Ice Creams V** 6<sup>50</sup>

Tuille Wafer

**Vegan Ice Creams VE** 7<sup>95</sup>

Choose from:  
Coconut, Strawberry, Vanilla

## SIDES V 4<sup>00</sup> 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

FEBRUARY '24 (1)

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