# Ctartor

Hummus & Pitta 💟 5.95
Olives & Pitta v 5.95
Halloumi Fries with Chilli Jam 😈 7.95
Crispy Calamari Lightly battered calamari served with a rich garlic aioli dip
Soup of the Day Served with our homemade focaccia
Seared King Prawns Pan-seared king prawns in lemon garlic butter, served with garlic aioli & rocket

10.95 Caprese Salad 💟

Heirloom beef tomato, basil, mozzarella, drizzled with extra virgin olive oil & balsamic vinegar. Add focaccia 2.50

Roasted Beetroot Salad 10.95 Sweet, earthy roasted beets with crumbled feta, extra virgin olive oil & balsamic vinegar. Vegan option available

# Main

#### **Lobster Linguine** 26.95 Scallop Risotto 23.95 Fresh lobster tossed with linguine in a rich, aromatic tomato Pan-seared scallops with creamy risotto with shallot, sauce, finished with freshly grated parmesan & rocket mushroom & spinach 23.95 Pan-Fried Sea bass **Grilled King Prawns** 23.95 Crispy-skinned sea bass fillet with roasted seasonal Served with spinach & creamy mash or chips vegetables & creamy mash

22.95

#### 28-Day Dry-Aged Sirloin Steak (10oz) 28.95 Grilled to your liking, served with mushroom, cherry tomatoes, skin-on chips & peppercorn sauce

Chicken Milanese Served with creamy mash, rocket, parmesan & balsamic

### dressing Smashed Cheeseburger 17.95

Ground beef, cheddar & onion rings with ketchup / mayo. Served on a brioche bun with chips, house salad & coleslaw

### Aubergine Moussaka 🕐 16.95 Layers of roasted aubergine and potatoes in a rich tomato sauce, topped with creamy béchamel sauce, served with

homemade tzatziki sauce & house salad

# Grilled Seasonal Lamb Chops

24.95 Succulent lamb chops with homemade tzatziki sauce, served

with skin-on chips & house salad 22.95 Roasted Harissa Chicken

Served with roast lemon & garlic potatoes and vegatables

# **Butterfly Chicken Burger**

Grilled garlic & herb chicken breast with gem lettuce, tomato & garlic mayo. Served on a brioche bun with chips, house

salad & coleslaw Mediterranean Stuffed Peppers 🕠

Baked stuffed peppers with spiced herby veggie rice mixture and rich tomato sauce, served with homemadetzatziki sauce & house salad. Vegan option available

# Salad

#### Chicken Caesar Salad 15.95 15.95 Mediterranean Halloumi Salad 💟 Grilled chicken, crisp romaine lettuce, croutons, parmesan & Grilled halloumi, tomatoes, cucumber, olives, mixed leaves

15.95

with chilli, honey & pomegranate dressing

Warm Goat Cheese Salad 🕠 Warm goat cheese, figs, peppers, tomatoes, cucumber, red onion & mixed leaves with balsamic dressing

Spicy Chickpea Salad V 13 95

Spicy chickpeas, peppers, tomatoes, cucumber, red onion & mixed leaves with house dressing

# King Prawns, Avocado, Egg

anchovies with caesar dressing

17.95 King prawns, smashed avocado, boiled egg, fresh lime,

tomatoes, cucumber, mixed leaves with house dressing 17.95 **Grilled Steak Salad** 

Grilled steak, peppers, tomatoes, cucumber, red onion & mixed leaves with balsamic dressing

# Side

Sautéed Spinach 5.95 5.95 Seasonal Vegetables 5.95 **Sweet Potato Fries** Garlic Mushrooms 5.95 Creamy Mashed Potato 5.95 Rosemary & Parmesan Chips 5.95





If you have allergies, any dietary restrictions or specific requirements, please inform a member of our staff.

A discretionary service charge of 12.5% will be added to your bill. Should you wish to remove or adjust this charge, please inform your server before payment.

## Private Hire Available

Looking for the perfect venue for your next gathering?

The Blackheath House offers private hire of a stylish downstairs space, perfect for dining, celebrations, corporate events & special occasions.







15.95