

BLACKS CORNER

SNACKS

LINDISFARNE OYSTERS.....
*sweet & fresh, served with either classic
mignonette, or tabasco & lemon*

Single Oyster 3.2

Three Oysters 9.6

SPANISH GORDAL OLIVES..... 4.6

FOCACCIA, OIL & BALSAMIC..... 5.4

BARON BIGOD BRIE & HONEY 7.7
served with crackers and grapes



CROSTINI

Toasted Focaccia

NORTHUMBERLAND CRAB..... 10.8
crab from Berwick served on toasted focaccia

SALMON & CREAM CHEESE..... 10.8
with mustard, fresh capers, red onion & seeds

GARDEN TOMATO & GARLIC (v)..... 7.5
fresh tomato, garlic, olive oil & Cornish sea salt

Add Anchovies + 3.3

SMALL PLATES

ISLE OF WIGHT 'HALLOUMI' (v)..... 8.2
made on Briddlesford Farm, served with chilli jam

BUTCHER'S MEATBALLS 9.8
from De Giorgio butchers served with focaccia & Cornish Kern

HAM HOCK TERRINE 9.4
British pork terrine served with sourdough & chutney

PICCANTE CHORIZO 9.5
Cooked in a red wine and honey reduction

BRITISH BRAVAS (v) 8.7
sauteed potatoes, paprika & tomato sauce served with aioli

MUSHROOM PATE (v)..... 8.7
served with toasted sourdough

BEETROOT HUMMUS (v) 8.7
served with toasted flatbread with sesame & pumpkin seeds

PADRON PEPPER (ve) 7.9
grilled & served with charred red grape

Seafood Small Plates

KING PRAWNS & CHILLI..... 9.5
pan fried with freshly chopped chillies & garlic

SCALLOPS & N'DUJA MARMALADE 9.8
Scottish scallops paired with Cobble Lane n'duja

ANCHOVIES 6
served with olive oil, orange zest and chili

FLATBREAD

TOMATO & KENT CHORIZO..... 15.5
topped with Isle of Mull Cheddar

BRITISH TOMATO, MOZZARELLA &
GORDAL OLIVE..... 15.5
topped with garlic infused salsa verde

WAGYU BEEF SALAMI & CHILLI... 16
*English wagyu beef salami with Peroche Log
goats cheese, fresh chilli, tomato & garlic aioli*

ENGLISH HAM & BALSAMIC..... 16
*with Cornish Yarg, balsamic glaze & a
caramalised onion base*

OREGANO & GARLIC (v) 10
*- Add a tomato basil sauce base +1.7
- Add British Cheddar shavings +1.7
- Add British Mozzarella +2.3*



*Our menu items are made from fresh ingredients, locally
sourced and hand crafted by our team of Deli Chefs*

*Please allow at least 20 minutes for your dishes to be
prepared*

*As we make everything fresh to order, food may arrive to
your table at different times*

Turn Over for Sharing Boards

BRITISH FARMHOUSE CHEESE

CORNISH YARG | COW (P)(T)

A nettle wrapped, semi-hard cheese with a tangy, slightly crumbly yoghurt texture- Made by Catherine Mead in Cornwall

CORNISH KERN | COW (P)(T)

A smooth, well rounded award-winning cheese with bright, nutty & very rich flavour - Made by Catherine Mead in Cornwall

ISLE OF MULL CHEDDAR | COW (T)

A smooth, well rounded farmhouse cheddar, selected for its warm & lingering flavours and happy balance of creaminess & acidity- Made by Tom Calver & Rob Howard in Somerset

DORSTONE | GOAT (P)(T)

A fluffy textured goat's milk cheese. Zesty & bright Made by Charlie Westhead in Herefordshire

NORTHUMBERLAND SMOKED | COW (P)(V)

Bright, grassy, smokey flavours from oak, made using still-warm milk for a fresh firm texture. - Made by Mark Robertson in Northumberland

DEVON BLUE | COW (P)(T)(V)

A sweet and often punchy blue cheese, with a pleasingly dense, fudgy texture. - Made by Ben Harris in Devon

COLSTON BASSETT STILTON | COW (P)(T)

Gentle, sweet and more balanced than a 'typical' blue cheese, it boasts a creamy, buttery paste pierced with delicate blue veins. - Made by Billy Kevan in Nottinghamshire

BARON BIGOD BRIE | COW (P)(T)

This Suffolk Brie-style cheese has a silky breakdown under the rind and balances a clean lactic brightness with mushroomy vegetal notes. - Made by Dulcie and Jonny Crickmore in Suffolk

ASHCOMBE | COW (P)(T)

A rich yet subtle cheese. The flavours are milky and mild and the texture is bouncy, buttery and semi-firm. Made by David Jowett in Gloucestershire

SHARING BOARDS

THE BLACKS CORNER BOARD

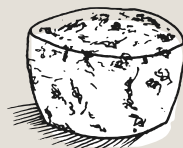
Our signature board freshly cut to order for you to personalise with your favourite produce shown opposite, or let our chefs choose a showcase selection for you.

3 British Cured Meats

3 British Farmhouse Cheeses

+ Millers crackers & Scottish Oatcakes

+ Additions from the Deli & Focaccia



30

BRITISH CURED MEAT BOARD

freshly sliced to order for you to personalise with 4 British Cured Meats + Additions from the Deli & Focaccia

18

BRITISH CHEESE BOARD

freshly cut to order for you to personalise with 4 British Farmhouse Cheeses + Millers crackers & Scottish Oatcakes + Additions from the Deli

20

BRITISH CURED MEATS

FENNEL & GARLIC SALAMI

British pork with fresh fennel & hints of red wine & garlic. Our favourite.

Made by Matt & team on Cobble Lane, London

MONMOUTHSHIRE AIR DRIED HAM

A classic 2-month air dried, cured ham with sea salt & black pepper, A British take on Prosciutto.

Made by James Swift in South Wales

PAPRIKA SMOKED CHORIZO

An old recipe chorizo made with sherry, paprika & smoked for authenticity.

Made by James Swift in South Wales

BLACK SAUSAGE SALAMI

A traditionally made black sausage made with pork shoulder, infused with cocoa & red wine.

Made by James Swift in South Wales

MUSHROOM & TRUFFLE SALAMI

A rich salami made from free range Sussex pork, wild mushroom and truffle.

Made by John Doig in Kent

ISLINGTON BEEF SALAMI

Made from British ex-dairy cows as is a soft and creamy texture, complemented with a hint of warm spice.

Made by Matt & team on Cobble Lane, London

WILD BOAR & RED WINE SALAMI

Subtle gamey flavour with British Wild Boar & free range pork. Pairs with full bodied Red Wine.

Made by James Smith in South Wales

SCOTTISH VENISON CHORIZO

Scottish pork and wild Scottish venison come together in this take on a chorizo.

Made by Jan-Jacob & Anja in Fort William, Scotland

ALLERGEN BOOK AVAILABLE ON REQUEST

(v) VEGETARIAN (ve) VEGAN (n) CONTAINS NUTS (t) TRADITIONAL (animal) RENNIN