

Blackwood on Sundays

Starters, light lunches and nibbles

Rustic breads with balsamic glaze and oils 4.50

Chicken liver pate, red onion compote and granary toast. 7.95

Breaded Whitebait with garlic mayo 7.75

Classic Prawn cocktail 9.50

Vegan and vegetarian options

Olives marinated with garlic, herbs and sun blushed tomatoes 5.50

Creamy garlic mushrooms and chunky white bread 7.85

Soup of the day with bread and butter. 6.95(G.F.O)

Traditional Sunday Roast`s

All served with fresh market vegetables, roast potatoes and Yorkshire pudding and gluten free gravy, choose from;

Scotch beef 21.50. leg of lamb 23.00. Corn-fed Chicken Breast 19.50

Vegetable Nut Roast with Apricot & Goats Cheese and roasted seasonal vegetables. 17.00

Kids roasts 12.00 (Chicken unavailable)

Cauliflower cheese 6.25

(G.F.O) = Gluten free option available

ALLERGENS. Please speak to one of our team for allergen information.

We cannot guarantee the absolute absence of nuts within our small kitchen, (Staff excluded) however we endeavour to do our best to meet your needs.

WIFI NETWORK "THE BLACKWOOD DECO". PASSWORD "THEBLACKWOOD"

A discretionary service charge is applied of 10%

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Pub Classics

Beer battered haddock, with chunky chips, garden peas or mixed dressed salad 11.50 /17.50 (G.F.O)

Proper Pie. Ask for our pie of the week. with mashed potato and mixed vegetables. 17.75

'Blackwood Burger', bacon, cheese tomato onion and gherkin with chunky chips and salad. 16.95 (G.F.O) side of onion rings 4.50

Fish Pie. salmon, smoked haddock, and cod, with golden baked cheesy topping and mixed vegetables. 17.50

Bangers and mash. Old Oxford' handmade award-winning sausages, mashed potato and gravy 9.95 / 14.50 (G.F.O)

Vegan and vegetarian options

Thai spicy vegetable and bean vegan burger, sliced tomato and gherkin with cucumber and Kimchi salad with sweet potato fries. 16.95

Vegan curry. Sweet potato, chickpeas and spinach in a rich coconut sauce, served with rice poppadom's and mango chutney. 16.50

Extras

Mixed dressed salad. 4.95

Cauliflower cheese. 6.25

Fat Chips or skinny fries. 4.95

Sweet Potato fries. 5.25

Mixed vegetables. 5.00

Roast potatoes (when available). 4.50

Onion rings 4.50

A Bit about us, what we do and why.

Ness, I and the team have been together a long time, in fact our Chef, Sammy has been onboard for 13 years and our manager, Rose started at the age of 15 years old, some 10 years ago, the rest of the gang are all longstanding valuable team mates and friends. We have been in the trade for nearly 25 years and much has changed, particularly our customers dietary requirements.

Our main focus over the last few years has been to embrace a changing market.

I myself am gluten intolerant and as such have taken great care and attention to our ingredients.

Most of our dishes have been gluten free for a few of years now, from gravy, burgers, sausages, and even fish and chips to name but a few.

Our Vegan / Vegetarian diners are also well catered for.

Quite simply, we love what we do and hope you do too.