

SUNDAY LUNCH MENU

1 course - 13.⁹⁵ 2 course - 17.⁹⁵ 3 course - 21.⁹⁵

STARTERS

DEEP FRIED MACARONI CHEESE BALLS

with a jalapeño dip

HOMEMADE VEGETABLE SOUP

CRISPY BELLY PORK

with sticky cider sauce

HADDOCK GOUJONS

with tartare sauce

DESSERTS

BLOCKHOUSE WAFFLE TOAST

with ice cream and maple syrup

ICE CREAM & SORBET SELECTION

TIRAMISU CHEESECAKE

with Marsala drizzle and amaretti biscuits

MAINS

SMOKED BEEF BRISKET

with pan juices, roasted sweet potato, carrot, mashed potato, green beans and Yorkshire pudding

HALF SMOKED CHICKEN

with pan juices, roasted sweet potato, carrot, mashed potato, green beans and Yorkshire pudding

PRIME BEEF RIB SMOKED LOW & SLOW

with pan juices, roasted sweet potato, carrot, mashed potato, green beans and Yorkshire pudding
(additional charge of 5.⁰⁰)

ROASTED SWEET POTATO AND BEETROOT

with creamed spinach, roasted mushrooms, runner beans wrapped in roasted carrot and served with a garlic cream sauce and Yorkshire pudding

PAN FRIED HAKE

with onion mash, roasted sweet potato, mushy peas, runner beans and lemon & paprika sauce



STARTERS

SMOKED BARBECUE RIBS with sour cream & chive dip	6. ⁹⁵	NACHOS WITH BARBECUE CHICKEN OR PULLED PORK with sour cream and salsa	4. ⁹⁵	GRILLED HALLOUMI TOAST ^(V) with a basil salsa	5. ⁹⁵
HOT BUFFALO WINGS with Shropshire blue cheese dip	5. ⁹⁵	CRAB PÂTÉ with jumbo prawn and Blockhouse waffle toasts	7. ⁴⁵	CHEESE & BACON POTATO SKINS with sour cream and chive dip	5. ⁹⁵
BRICK BARBECUE RUMP STEAK with Cajun rub and garlic dip	7. ⁹⁵	CRISPY BEEF ENDS with a home smoked barbecue sauce	6. ⁴⁵	DEEP FRIED MACARONI CHEESE BALLS ^(V) with jalapeno dip	4. ⁹⁵
FRESH TOMATOES ^(V) with grated goats' cheese, pea shoots, olive oil with salt and pepper	4. ⁵⁰	SMOKED SALMON with radish, beets, capers and chargrilled toasts	7. ⁴⁵	HOMEMADE VEGETABLE SOUP ^(V) with warm baked bread	4. ⁹⁵

SALADS

SPICED TEMPURA CHICKEN AND RED PEPPER SALAD with sweet corn, cucumbers, red onions and fresh coriander dressing	12. ⁴⁵ /6. ⁹⁵
BLOCKHOUSE CAESAR SALAD smoked, boneless chicken thighs with baby gem lettuce, maple bacon and crispy croutons	12. ⁴⁵ /6. ⁹⁵
CHARGRILLED MACKEREL with baby gem lettuce, artichoke, radish and ginger & lime dressing	12. ⁴⁵ /6. ⁹⁵
BREADED GORGONZOLA ^(V) with toasted nuts, roasted peppers, mixed leaves and honey dressing	12. ⁴⁵ /6. ⁹⁵
BUTTERNUT & RED BEAN SUPERFOOD SALAD ^(V) with lemon rice, corn chips, spring onions, peas, mixed seeds, cashew nuts and balsamic dressing	10. ⁹⁵ /5. ⁹⁵

SIDES

Seasonal vegetables	4. ⁰⁰	Jacket potato	3. ⁰⁰
Cajun onion rings	3. ⁰⁰	House salad	3. ⁰⁰
Garlic bread	4. ⁰⁰	Seasoned fries	3. ⁰⁰
House slaw	3. ⁰⁰	Corn on the cob	3. ⁰⁰
Sweet potato fries	4. ⁰⁰	Olives	4. ⁰⁰
Clay baked bread & hummus	4. ⁰⁰	Mac n' cheese	5. ⁰⁰
		(add jalapeños for 1. ⁰⁰)	

FISH & SHELLFISH

PAN FRIED HAKE AND CHILLI CRAB with fried potatoes, dressed mange tout and runner beans with ginger & lime dressing	14. ⁹⁵
ALE BATTERED HADDOCK & CHIPS with mushy peas	12. ⁹⁵
ROASTED SEA BASS with butternut squash and sun dried tomato mash, charred spring onions, artichokes and roasted garlic sauce	15. ⁹⁵
BLOCKHOUSE LOBSTER served with seasoned fries, corn on the cob and house slaw with a choice of saffron mayonnaise and Thermidor sauce	29. ⁹⁵
THERMIDOR RISOTTO with prawns, calamari, crayfish, peas, spinach and Parmesan shavings	15. ⁹⁵

LARGE PLATES

CHICKEN SCHNITZEL with cream of wild mushroom and garlic sauce, pan fried onions and sweet potato fries	13. ⁹⁵
BEEF BRISKET & GUINNESS STEW with thyme dumplings and onion mash	13. ⁹⁵
SIZZLING MIXED GRILL FAJITA SKEWER chargrilled chicken, rump steak and gammon fired with pan juices and served with salsa, smoked Applewood cheese and sour cream	14. ⁹⁵
ROASTED BUTTERNUT & BEETROOT TART ^(V) with feta cheese and pine nuts, served with a runner bean salad	11. ⁹⁵

SMOKER, BARBECUE & GRILL

BURGERS

Cooked on our flat iron to lock in the moisture and garnished with lettuce, pickles, fried onions, house slaw, homemade smoked ketchup and a choice of chilli cheese or cheese sauce - served with seasoned fries or jacket potato (swap for sweet potato fries for an additional 1.⁰⁰)

BLOCKHOUSE double steak patty	12. ⁹⁵	BLACK & BLUE double steak patty and blue cheese with fried jalapenos	13. ⁴⁵
CHICKEN spicy breaded chicken and maple smoked bacon	12. ⁹⁵	FULL BLOCK steak patty, smoked brisket, pulled pork, maple bacon, jalapenos and mushroom salsa	16. ⁹⁵
BEST OF BOTH steak patty and spicy breaded chicken	12. ⁹⁵	MUSHROOM ^(V) Portobello mushroom, halloumi, courgette and basil salsa	11. ⁹⁵
COW & PIG steak patty and BBQ pulled pork	13. ⁹⁵		

Add extra toppings to your fries or jacket...

Home smoked barbecue sauce	1. ⁰⁰	Diced jalapeños	1. ⁰⁰
Cheese sauce	1. ⁰⁰	Pulled pork	2. ⁰⁰
Chilli cheese sauce	1. ⁰⁰	Maple smoked bacon	2. ⁰⁰
Shropshire blue cheese	1. ⁰⁰		

RIBS, BRISKET & CHICKEN

All served with corn on the cob, house slaw and a choice of seasoned fries, jacket potato or house salad (swap for sweet potato fries for an additional 1.⁰⁰)

12 HOUR SMOKED SALT & PEPPER BEEF BRISKET	14. ⁹⁵
BARBECUE FULL RACK OF RIBS baby back or jumbo	14. ⁹⁵ /18. ⁹⁵
SMOKY BARBECUE BEEF SHORT RIB	18. ⁹⁵
HALF RACK OF BABY BACK RIBS & BARBECUE CHICKEN with barbecue sauce	13. ⁹⁵
BLOCKHOUSE LOBSTER & BRISKET half Lobster Thermidor with 12 hour smoked salt & pepper beef brisket	25. ⁰⁰
BARBECUE SMOKED HALF CHICKEN	13. ⁹⁵

STEAKS

STEAKS ARE SEASONED WITH OUR BLOCKHOUSE RUB AND FLAME GRILLED FOR THAT REAL BARBECUE FLAVOUR

All served with corn on the cob, house slaw and a choice of seasoned fries, jacket potato or house salad (swap for sweet potato fries for an additional 1.⁰⁰)

28 DAY AGED RUMP STEAK 8oz	14. ⁵⁰
28 DAY AGED RIBEYE STEAK 8oz/10oz	18. ⁹⁵ /22. ⁹⁵
28 DAY AGED T-BONE STEAK 16oz	25. ⁹⁵

Add to your steak - 1.⁹⁵...

Highland whisky sauce	Lobster & sweet paprika butter
Jalapeno chutney	Green peppercorn & English brandy sauce
Chilli cheese sauce	

SHARERS FOR TWO

PRICES SHOWN ARE PER PERSON

BLOCKHOUSE SEAFOOD PLATTER whole lobster, popcorn mussels, grilled prawns, tempura hake and smoked salmon with caviar served with house slaw, corn on the cob and seasoned fries	29. ⁹⁵ PER PERSON
BURGER AND LOBSTER share any burger and a whole lobster - served with mac n' cheese, house slaw and seasoned fries	21. ⁹⁵ PER PERSON
BUTCHERS BLOCK brisket, half rack of ribs, bratwurst, barbecue chicken, rump steak and pulled pork - served with mac n' cheese, house slaw and seasoned fries	24. ⁹⁵ PER PERSON