

# Black Buoy

## January & February Evening Menu Served 6pm – 9pm

### Nibbles

Mixed marinated olives **Ve** £2.50

Warm Ciabatta **Ve** £2.50  
served with butter, balsamic vinegar and olive oil

### Starters

Homemade soup of the day **V** £5.95  
served with sourdough bread

Thai crab cakes £7.95  
served with a sweet chilli dip and mixed leaf salad

Welsh rarebit **V** £4.95  
topped with mushrooms on a mixed leaf salad

Nachos **V** £4.00  
topped with cheddar cheese, salsa, garlic jalapenos and sour cream

### Desserts

Warm Bakewell tart **V** £6.50  
topped with flaked almonds and served with fresh raspberries and vanilla ice cream

The Black Buoy Waffle **V** £6.50  
Warm Belgian waffle served with banana, toffee sauce, whipped cream, and ice cream

Belgian chocolate mousse **V** £6.50  
served with chocolate wafers and fresh raspberries

Trio of ice cream **V** £5.70  
please ask us for today's flavours

Mango and raspberry sorbet **Ve** £5.70

### Mains

Katsu chicken breast £13.95  
served with stir fry vegetables, steamed rice and katsu curry sauce

Vegan shepherd's pie **Ve** £11.95  
mushroom, lentil and root veg filling topped with mash served with fresh vegetables and vegetarian gravy

Roast loin of cod £14.00  
on crushed new potatoes served with a white wine, mussel and dill cream sauce and tenderstem broccoli

Slow roasted belly of pork £13.95  
served on wholegrain mustard mash with fresh vegetables and an apple and cider cream sauce

Beer battered fish fillet £13.90  
with chips, garden peas and homemade tartare sauce

Breaded whole-tail scampi £13.00  
with chips, garden peas and homemade tartare sauce

Vegetarian dish of the day **V** £11.50

The Black Buoy beef burger £12.00  
in a brioche bun with lettuce, tomato and gherkins, served with chips and a mixed leaf salad.  
Optional toppings: cheddar, stilton, Monterey Jack cheese, bacon, garlic jalapenos and burger relish  
£1 per topping or 3 for £2

### Sides

Chips **V** £2.50

Garlic Bread **V** £3.10

Mixed leaf salad **Ve** £2.50

All our food is cooked fresh to order. Please ask for further information regarding allergens contained within the menu. Many dishes can be modified to be gluten free – some modifications may NOT be suitable for coeliacs.