

EVERY FAMILY HAS ONE.

**BLACK SHEEP**

EST 2020 

## WEE APPIES

### HOUSE MARINATED OLIVES 7

UG GF DF

### CHARCUTERIE BOARD 16

A selection of cured meats paired with spiced marcona almonds, fig compote, sumac naan & Mary's black pepper and rosemary crackers.

### IRISH CHEESE PLATE 16

A showcase of Irish dairy featuring Guinness cheddar, & Dubliner cheese, Cashel Blue cheese paired with spiced marcona almonds, fig compote, sumac naan & Mary's black pepper and rosemary crackers. U

### CROQUETTES 13

Golden deep fried nuggets of pulled pork and Ontario cheese curds, roasted pepper & paprika aioli, radish, parsley, fresh chili & lime salad.

### SAUSAGE ROLL 9

Pork sausage, puff pastry, Bushmills Irish Whiskey aioli.

### CALAMARI 10

Wasabi mayo, seaweed salad, pickled ginger.

### BABA 'BLACK SHEEP' GANDUSH 12

Roasted garlic & eggplant, pomegranate seeds, sunflower seeds, cilantro. Served with house made sumac naan. UG

### ONTARIO BAKED BRIE 15

Maple roasted squash, dried cranberries, fig compote, salted pine nuts, Mary's black pepper & rosemary crackers. GF U

### TRUFFLE FRIES 8

White truffle oil, hand grated parmesan, rosemary, sea salt, chipotle aioli.

### BS MINI BIGGIES 12

All beef patty, special sauce, lettuce... you know the rest. Our take on a classic.

### FC TACOS 13

Fried haddock, mushy peas, crispy potato strings, malt vinegar & tartar aioli

### DEVILISH EGGS 12

Chorizo, pickle whipped yolk, horseradish mayo, crispy salami, dill.

UG Vegan GF Gluten free  
U Vegetarian DF Dairy free



## GREEN GOODNESS

### BS SALAD 9

Pickled beets, roasted edamame, Woolwich goat cheese, balsamic dressing. U GF

### KALE CAESAR 9

Shredded green kale, smoked bacon, brioche parmesan crisp, roasted garlic caesar dressing.

### CUCUMBER & BEET SALAD 9

Salt roasted beets, baby cucumbers, dill, feta & honey dressing. GF U

## BS FAVOURITES

### BUTTERMILK FRIED CHICKEN 16

Buttermilk fried chicken thigh, jalapeño honey hot sauce, homemade coleslaw.

### GRILLED LAMB LOLLIPOP 22

Mint chimichurri, dried fruit, pistachio, EVOO. GF

### SPICY BROTH & BARLEY 20

Toasted pearl barley, shrimp, mussels, haddock, aromatic seafood and chorizo sausage broth, garlic toast, soft herbs.

## FROM THE SEA

### OYSTER ON HALF SHELL 6 FOR 18 | 12 FOR 34

Horseradish, lemon, cocktail sauce, cider mignonette. Ask your server for today's selection.

### VIETNAMESE SHRIMP COCKTAIL 16

5 Clamato infused shrimp, mango julienne salad, cilantro, roasted peanuts, Sambal & lime peanut sauce.

## DID SOMEONE SAY PIZZA?

### MARGHERITA 9

Fior di latte, fresh torn basil. U

### KERRY BLUE 12

San Marzano tomato, mozzarella, gorgonzola, pork sausage, onion, caper, jalapeño, fresh garlic.

### WHERE THE STREETS HAVE NO NAME 14

San Marzano tomato sauce, Parmigiano Reggiano, Buffalo mozzarella, pepperoni, mushroom, onion, green pepper, olive.

### MAGIC MUSHROOM 13

Cremeni mushroom, button mushroom, truffle cream, mascarpone, mozzarella, fresh garlic, lemon zest, basil. U

### CONOR MCGREGOR 12

Spicy soppressata, fresh garlic, goat cheese, mozzarella, Calabrian chili, organic honey, sea salt.

## THERE'S ALWAYS ROOM FOR SWEETS

MADE FROM SCRATCH AND IN HOUSE

### PEANUT BUTTER PIE 12

### APPLE & CRANBERRY COBBLER 12

Spiced apple & cranberry, oat crisp, white chocolate, caramel, finished à la mode.