



BLACKBIRD
BAR + KITCHEN

ABOUT OUR FOOD

Our aim here at Blackbird is to serve delicious, high-quality dishes in a relaxed and informal atmosphere, using the freshest organic ingredients, sourced from local independent producers wherever possible.

The style of eating at Blackbird is probably best described as tapas or piattini, although our dishes are not Spanish or Italian and instead we draw on culinary influences from the UK and around the world.

Our dishes are slightly larger in size than traditional Spanish tapas. For lunch, we suggest one or two dishes per person, or a mezze board and one to two dishes to share between two people. and in the evening we recommend approximately three to four dishes per person, or a mezze board and three to four dishes between two people.

All our dishes are cooked to order, and each will arrive at your table as and when they are ready. However, if you do wish to have your dishes in a specific order, that can be arranged and you need not order everything all at once.

Relax, enjoy yourself, and welcome to Blackbird.

NOTE: Please let us know before ordering if you have any special dietary requirements or serious allergies.

MEZZE

Seafood Mezze

Fritto misto with lemon aïoli / Fish croquetas with tartare sauce / Trout gravlax roulades / Anchovy, cherry tomato and green salad /
Toasted bread (GFO) £16.00

Antipasti Mezze

Local and continental cold meats including Porcus coppa and chorizo / Manchego and Morbier cheeses / Olives and pickles / Kohlrabi and apple slaw / warmed focaccia (GFO) £16.00

Mediterranean Mezze

Morbier croquettes / Vegetable calamari with smokey paprika aïoli / Panzanella salad / Woodland mushroom bruschetta / Duo of pesto with warmed piadina (GFO)..... £16.00

Persian Mezze

Cauliflower kofta / Lentil and cauliflower salad / Marinated olives and peppers / Freekeh pilaf / Duo of hummus with warmed flatbread (V) (GFO) £16.00

MEAT

Bourguignon Brochettes

Marinated flat iron steak, onion, pepper and mushroom skewers with a rich Bourguignonne sauce (GF) £8.00

Porcus Pheasant

Pan-roasted pheasant breast wrapped in Porcus prosciutto, with Vichy carrots and a port and thyme sauce (GF) £8.00

Oxtail Bon-Bons

Local oxtail slowly braised with rioja and herbs in light filo pastry parcels with a herb and red onion gremolata (GF) £7.50

Chermoula Pork

Porcus pork fillet marinated in chermoula and braised in Aspalls cider, spiced lentils and apricots served with cacik (GF) £7.50

Chicken Basquaise

Basque style skewers of paprika marinated chicken, mixed peppers, black olives and chorizo (GF) £7.00

Sicilian Meatballs

Pork, beef and ricotta meatballs lightly spiced with ras el hanout in a rich tomato, harissa and garlic sauce and topped with parmesan (GF) £7.00

FISH

Cod Tempura

Line-caught cod deep fried in a light tempura batter and served on an edamame purée with wasabi mayo (GF) £8.00

Moroccan Mussels

Mussels cooked with tomatoes, rose harissa, preserved lemon, fresh coriander and white wine (GF) £7.50

Fritto Misto

Lightly deep-fried fresh market fish and prawns served with pickled samphire and a lemon aioli (GF) £7.50

King Prawns

Flash-fried “shell on” king prawns and (optional) chorizo in a chilli and garlic butter sauce (GF) £7.50

Fish Croquettes

Potato, smoked haddock and cod croquettes served with tartare sauce (GF) £6.50

Trout Gravlax

Lime and basil cured sea trout and cream cheese roulades with pickled cucumber and a basil oil dressing (GF) £6.50

VEGETARIAN

Cauliflower Kofta

Middle Eastern spiced cauliflower and chickpea fritters on brinjal chutney served with a cacik dressing (V) (GF) £7.00

Morbier Croquettes

Morbier and Manchego cheese, chive and spring onion croquettes with a spicy tomato relish (GF) £7.00

Spinach Subrics

Rich creamed spinach and mushroom puddings served with a chestnut velouté (GF) £7.00

BBQ Tofu

Griddled teryaki, hickory and chilli glazed tofu, mixed peppers and baby onion skewers, served on pan-fried pak choi (V) (LF) (GF) £6.50

Crescent Momo

Pan-fried Tibetan style dumplings stuffed with tofu, vegetables and kimchee, served with a slightly sweet and spicy soy and sesame dipping sauce (V) (LF) £6.00

Mushroom Bruschetta

Coarse woodland mushroom, garlic and tarragon paté served on focaccia toast and drizzled with truffle oil (V) (LF) (GF) £5.00

SALADS

Squash & Corn

Barbequed corn with roasted butternut squash, black beans
served with jalapeno sour cream (GF) (VO) £6.50

Lentil & Cauliflower

Persian spiced lentils with pan-fried cumin dusted cauliflower,
crispy red onions and a cumin tahini dressing (V) (GF) £6.50

Freekeh Pilaf

Earthy freekeh grain salad with onion, herbs and toasted pine
nuts, with a minted sumac dressing (V) £6.50

Panzanella

Heirloom tomato, black olive, red onion and sourdough garlic
crouton salad with black lava sea salt and a basil oil
dressing (V) (GF) £6.00

Sweet Potato Carpaccio

Thin slices of roasted sweet potato, crumbled feta and rocket
with a black olive, chilli and walnut relish (GF) (VO) £6.00

New Potato

Crushed baby new potatoes with green olives, spring onions and
a Champagne vinegar and tarragon dressing (V) (GF) £5.00

EXTRAS

Aspen Fries

Skin-on potato fries coated with parmesan, truffle oil
and sprinkled with chives (GF) (VO) £4.50

Batata Harra

Spicy Lebanese style roast potatoes with a smoked garlic
and cumin aioli (GF) (VO) £4.50

Halloumi 'Chips'

Deep fried halloumi cheese served with an harrisa spiced
tomato and red onion salsa (GF) £4.50

Veg Calamari

Thinly sliced rings of red onion and pepper lightly battered and
deep-fried, served with a smoky paprika aioli dip (GF) (VO) £4.50

Hummus Duo

Lemon and thyme hummus, green goddess hummus
served with warmed flatbread (V) (GFO) £4.50

Bread & Pesto

Basil pesto and sundried tomato pesto with a selection of
toasted breads (GFO) £4.50

Olives, Cornichons & Guindillas

Marinated mixed Mediterranean olives, cornichons and
guindillas with a selection of toasted breads (V) (GF) £4.50

Pak Choi

Sautéed with ginger, garlic and preserved lemon (V) (GF) £4.00

Mangetout

Crispy snow peas pan-fried with olive oil and garlic (GF) (V) £4.00

TO FINISH

Cheese Board

Selection of fine British and continental cheeses served with water biscuits, oatcakes, chutneys and grapes (GF0) £9.00

Alex's Chocolate

Locally produced artisan chocolate assiette (GF) £7.50

Crème Brûlée

Rich, caramel-topped custard cream pudding with a toffee apple centre (GF) £6.00

Havana Cheesecake

Fresh lime, stem ginger and Havana Club rum cheesecake with toasted coconut flakes (V) (GF) £6.00

Sorbet / Ice Cream

Please ask about today's choices (GF) (V0) £5.00

Affogato

Vanilla ice cream topped with illy espresso and chocolate (GF) £4.00

DIGESTIFS

Astoria Ventus Moscato Di Sicilia (50ml / 16%) £7.00

Lions De Suduiraut 2011 (50ml / 13.5%) £6.00

Pedro Ximenez 'PX' Sherry (50ml / 15%) £4.50

Dios Baco Amontillado Sherry (50ml / 18%) £4.50

Fonseca Guimaraens Vintage Port (50ml / 20%) £4.50

Pellegrino Marsala Superiore Dry (50ml / 18%) £4.50

Courvoisier VSOP Cognac (25ml / 40%) £3.50

Janneau VS Tradition (Grand Armagnac) (25ml / 40%) £3.50

Benedictine DOM (25ml / 40%) £3.50

SPARKLING WINE

Prosecco La Lunetta — Trento, Italy (11%)

Lively, fine pearlage and bright pale yellow. Fruity nose reminiscent of rennet apples and citrus fruits; crisp, fragrant and refined palate £5.00 / £17.50

Prosecco Rosé La Lunetta — Trento, Italy (11.5%)

A fresh and dry sparkling rosé with persistent white foam, beautifully cherry pink in colour. Red berry characters on the nose and palate make this soft and approachable in character £5.00 / £17.50

Prosecco di Treviso – D.O.C. “Galie” Astoria – Veneto, Italy (11%)

Top quality and stylish wine from the Glera grape showing elegant fresh and clean fruit flavours balanced by refreshing acidity which pleases the palate £22.50

Cava, Paco Molina Brut NV – Spain (11.5%)

Aromas of pear and apple with floral notes above, a fresh and lively palate which is dominated by fruit flavours with a refreshing finish £22.50

Veuve Clicquot Ponsardin Brut NV – Champagne , France (12%)

Rich nectarine fruit character with lingering toasty vanilla notes make this a luxurious treat. The leading champagne house of Veuve Clicquot sees constant popularity for its famous bubbly. £60.00

Perrier–Jouët Belle Epoque 2007 – Champagne , France (12.5%)

Its elegant style and striking Art Nouveau bottle make this exceptional vintage champagne a superb treat. Predominantly Chardonnay, with the bulk of the balance made up with Pinot Noir and just a splash of Pinot Meunier..... £175.00

ROSÉ WINE

Malbec Rose Vin de Pays , Chevalier de Famaey — Cahors, France (12.5%)

The aromas of red berries lead to a full and stylish palate reminiscent of strawberries and cream! The vibrant finish leaves the mouth refreshed and clean and yearning for the next glass..... £5.50 / £19.00

Pinot Noir Rose, “Les Carisannes” Brochard – Loire, France (12%)

This fresh and delicious Pinot Noir rosé reveals aromas of raspberries. Elegant and fruity, this is the quintessential wine for an aperitif with just a touch of residual sweetness £6.00 / £22.50

WHITE WINE

Pinot Grigio La Castella – Veneto, Italy (12%)

A clean & crisp dry white packed full of intense citrus and stone fruit flavours, a real crowd pleaser and suitable for

all occasions £5.00 / £17.50

Indaba Wines 2013 Chenin Blanc – South Africa (13%)

A stylish Chenin Blanc from a variety of vineyards in the Western Cape. The wine is fresh and vibrant with some tropical notes

above the citrus fruit notes £5.00 / £17.50

Cotes du Rhone Blanc, Chateau St. Roch – Rhone, France (13%)

Only 3% of Rhone wines are white; this amazing blend of 5 grapes creates citrus aromas with subtle balancing acidity on

the smooth velvety finish. Just Beautiful! £5.50 / £19.00

Soave, Corte Adami – Veneto, Italy (12%)

A delicious wine of great purity with an abundance of floral aromas leading to a fresh clean palate with the faint hint of a prickle

from the residual CO2. Long and fresh in the finish £5.50 / £19.00

Sauvignon Blanc Reserva Especial, Valle Andino – Chile (13%)

Tantalising gooseberries and passion fruit on the palate balanced by subtle fragrances of honeysuckle to add depth to

the long and lingering finish £6.00 / £22.50

Sancerre, Domaine Brochard – Loire, France (13%)

Classic Sancerre showing all of the fine gooseberry fruit that Sauvignon Blanc gives in this region. Notes of nettle too, and

a mouth-watering clip of acidity £25.00

Petit Chablis, Domaine Vriгдаud – Burgundy, France (12.5%)

This is a French classic made from the Chardonnay grapes. It has an elegant citrus character and is a fantastic all-rounder for

simply cooked fish and white meat dishes £27.50

Château-Fuissé Pouilly-Fuissé Tête De Cru 2010 – Burgundy, France (13.5%)

The nose is tightly coiled with subtly smokey, leesy aromas infused with acacia and lemon zest. The palate is well-balanced with ripe fruit, a gentle nuttiness and a fine thread of acidity; the clay soils lend the power and thrust on the spice-tinged finish which retains

a wonderful elegance £37.50

Chassagne Montrachet, Domaine F. Gagnard – Cotes Beaune, France (11.5%)

This mouth-filling white wine has the purest Chardonnay fruit flavours backed by some stony notes beneath. The aromas are fine and generous, the palate is chewy and with plenty of white fruit

flavours with pears being dominant £50.00

RED WINE

Merlot, Sol de Andes — Central Valley, Chile (13.5%)

This delightful Merlot is full of blackcurrants, blackberries and spice. It is very luscious in texture, and has a lovely smooth finish£5.00 / £17.50

Shiraz, Murphy’s Estate — South East Australia (13.5%)

This exciting and yet easy-drinking style of Shiraz introduces an array of ripe berries and follows through in a juicy well-structured palate with a smooth finish and just a touch of spice..... £5.00 / £17.50

“Mosaic” Indaba — Western Cape, South Africa (14.5%)

Lip-smacking Bordeaux blend displays alluring aromas and juicy flavours of blackcurrant, ripe brambly berries and dark chocolate; subtle spice notes balanced by soft and gentle tannins£5.50 / £19.00

Primitivo di Puglia, Antonini Ceresa – Italy (12.5%)

A great depth of colour and a good structure extracted from the skins. The colour is an intense red with some purple notes at the rim. The bouquet is complex with notes of spice above the red fruit jam. Full bodied with soft, ripe tannins£5.50 / £19.00

Malbec “Tradition” Chateau Famaey — Cahors, France (12.5%)

The original Malbec makes the Argentinean’s a poor substitute. Medium bodied with an abundance of black fruits on the nose, the palate is full flavoured with plenty of ripe fruit flavours and a chunky yet fresh finish£6.00 / £22.00

Rioja Crianza “Vina del Oja” Senorio de Arana – La Rioja, Spain (13.5%)

Bright ruby colour with a nose of ripe red fruits and hints of oak, touches of vanilla and some toasty notes too. Palate is firm and mouth-filling, with plenty of bright fruit flavours backed by soft, ripe tannins£25.00

Valpolicella Superiore – Corte Adami, Italy (14%)

Ripe cherry fruit, exotic oriental spices, cocoa, liquorice and floral aromas. The palate is powerful yet graceful and elegant, showing lovely harmony between its rich fruit, its tannic and acidic structure, its alcohol and its slightly viscous mouthfeel£27.50

Amarone della Valpolicella, Luigi Righetti — Veneto, Italy (15%)

It is a deep ruby-red and is full bodied on the palate with a complex nose dominated by dried fruits. Big rich flavours in the mouth give way to a big, smooth finish. Amazing!£35.00

Chateau Musar, Hochar Pere et Fils — Bekaa Valley, Lebanon (13.5%)

From the older vines on this single vineyard; this sensational wine is loaded with ripe cherry fruit with hints of herbs and spice. The body is often described as powerful and muscular with amazing rich and spicy flavours£45.00

BEERS & ALES

Peroni Nastro Azzuro (330ml / 5.1%)	£3.50
Estrella Damm (330ml / 5.2%)	£3.50
Staropramen (330ml / 5%)	£3.50
Modelo Especial (350ml / 4.4%)	£3.50
Krusovice Imperial (330ml / 5%)	£3.75
Budweiser Budvar (500ml / 5%)	£3.75
Inedit Damm (330ml / 4.8%)	£3.75
Daura Damm – Gluten Free (350ml / 5.4%)	£3.75
Erdinger (500ml / 5.6%)	£3.75
Erdinger Blue Alcohol Free (500ml / 0%)	£3.75
Caledonian Deuchars IPA (500ml / 4.4%)	£4.00
Little Valley Withens Pale Ale (500ml / 3.9%)	£4.00
Little Valley Tods Blonde (500ml / 5.0%)	£4.00
Little Valley Cragg Vale Bitter (500ml / 4.2%)	£4.00
Little Valley Stoodley Stout (500ml / 4.8 %)	£4.00
Little Valley Vanilla Porter (500ml / 4.5 %)	£4.00
Vocation 'Pride & Joy' American IPA (330ml / 5.3%)	£3.50
Vocation 'Heart & Soul' Session IPA (330ml / 4.4%)	£3.50
Vocation 'Divide & Conquer' Black IPA (330ml / 6.5%)	£3.50
Vocation 'Life & Death' IPA (330ml / 6.5%)	£3.50

CIDERS

Aspalls Premier Cru (330ml / 7%)	£3.50
Aspalls Suffolk Draught (330ml / 5.5%)	£3.50
Aspalls Isabel's Berry (330ml / 3.8%)	£3.50

SOFT DRINKS

Hildon Mineral Water (Still or Sparkling)	£2.50
Fever Tree Tonic / Light Tonic.....	£2.25
Fentimans Cherrytree Cola	£2.50
Fentimans Rose Lemonade	£2.50
Fentimans Ginger Beer	£2.50
Fentimans Elderflower	£2.50
Fentimans Lime & Jasmine	£2.50
Coke / Diet Coke	£2.25
Lemonade.....	£2.00
Fresh Orange/Apple/Cranberry/Pomegranate Juice	£1.50

COFFEE & TEA

Espresso (Single shot).....	£1.75
Doppio (Double shot).....	£2.25
Americano	£2.50
Flat White	£2.50
Cappuccino	£2.75
Latte	£2.75
Macchiato	£2.50
Mocha	£3.00
Hot Chocolate	£3.00
English Breakfast Tea	£2.00
Fruit/Herbal Tea	£2.50

BLACKBIRD COCKTAILS

Lovebird

50ml Absolut Vodka, 25ml Bénédictine Dom, mango juice, garnished with a strawberry and fresh mint with a shot of Prosecco on the side £7.00

Naples Espresso Martini

50ml Absolut Vodka, 25ml Kahlua, 25ml Disaranno and a shot of illy espresso, garnished with cocoa powder and orange zest £7.00

Bird of Paradise

50ml Absolut Vodka, 25ml Triple Sec, freshly squeezed lime juice, mango juice, poured over a Fentimans ginger beer base and garnished with fresh mint £7.00

Hummingbird

50ml Koko Kanu, 25ml Havana Club Tres Anos, 12.5ml Lillet Blanc, Jigger of Monin Gomme, freshly squeezed lime juice £7.00

Old Cuban

25ml Havana Club Especial rum, 25ml Havana white rum, sugar syrup, Angostura bitters, freshly squeezed lime juice, topped with Prosecco and garnished with fresh mint and a glacé cherry £7.00

Treecreeper

25ml Calvados, 25ml Chambord, muddled raspberries, cranberry juice, garnished with a strawberry £6.50

Damson In Distress

50ml Damson gin, 25ml Disaronno, 25ml freshly squeezed lemon juice, garnished with a sliver of lime £6.50

Lime & Jasmine Martini

25ml Absolut Vodka, 25ml Hendricks Gin, 12.5ml Noilly Prat, splash of sugar syrup, and Fentimans Lime and Jasmine, garnished with a slice of lime £6.50

Citron Martini

50ml Absolut Vodka, 25ml Limoncello, freshly squeezed lemon juice, garnished with a sliver of lemon £6.50

Pomegranate Martini

50ml Absolut Vodka, 25ml Triple Sec, pomegranate juice, freshly squeezed lime, garnished with a sliver of orange rind £6.50

Poets Dream

25ml Hendrick's Gin, 25ml Bénédictine Dom, 25ml Noilly Prat, 20ml mineral water, garnished with juniper berries £6.50

Ginger Cosmopolitan

50ml Absolut Vodka, 25ml Triple Sec, cranberry juice, freshly squeezed lime juice, a dash of Rock's fiery ginger cordial and garnished with juniper berries £6.50

Rose Caipirinha

50ml Cachaca, a jigger of grenadine, fresh lime, topped with Fentimans rose lemonade and garnished with cherries £6.50

Blackbird Rossini

25ml Noilly Prat, 50ml Rosé Prosecco, pomegranate juice, sugar syrup, garnished with pomegranate seeds £6.50

CLASSIC COCKTAILS

Vesper Martini

75ml Hendrick's Gin, 25ml Absolut Vodka, 12.5ml Lillet Blanc,
garnished with a sliver of lemon rind..... £8.50

Blackbird Gin & Tonic

50ml Hendrick's Gin, Fever Tree tonic, freshly squeezed lime
juice, garnished with lime wedges and juniper berries..... £7.00

Manhattan

75ml Tincup Bourbon, 25ml Noilly Prat, 3 dashes of Angustora
bitters, garnished with cherries £7.00

Gin Sling

50ml Hendrick's Gin, 25ml Noilly Prat, sugar syrup, dash of Angustora
bitters, freshly squeezed lemon juice garnished with a
sliver of lemon £7.00

Blackbird Bloody Mary

50ml Absolut Vodka, tomato juice, Worcestershire sauce, Tabasco
sauce, freshly squeezed lemon juice, ground black pepper,
celery salt, garnished with celery..... £6.50

Cosmopolitan

50ml Absolut Vodka, 25ml Triple Sec, freshly squeezed lime juice,
cranberry juice, garnished with a sliver of orange..... £6.50

Mojito

50ml Havana white rum, freshly squeezed lime juice, muddled
fresh mint, sugar syrup, garnished with fresh mint £6.50

Espresso Martini

50ml Absolut Vodka, 25ml Kahlua, shot of cold illy espresso
coffee, and garnished with cocoa powder and coffee beans £6.50

Caipirinha

50ml Cachaca, freshly squeezed lime juice, sugar syrup,
and garnished with a lime wedges and cherries..... £6.50

Old Fashioned

50ml Tincup Bourbon, sugar syrup, 2 dashes of Angustora bitters,
garnished with a slice of orange and cherries £6.50

French 75

50ml Hendrick's Gin, sugar syrup, freshly squeezed lemon juice,
topped up with Prosecco and garnished with a sliver of lemon £6.50

Negroni

25ml Hendrick's Gin, 25ml Noilly Prat, 25ml Campari, garnished
with a sliver of orange £6.50

White Russian

50ml Absolut Vodka, 25ml Kahlua, double cream, milk
garnished with cocoa powder £6.50

Margarita

75ml Jose Cuervo Tequila, 25ml Triple Sec, freshly squeezed
lime juice, garnished with lime wedges in a sea salt
rimmed glass £6.50

Rob Roy

50ml Whisky, 25ml Lillet Rosé, garnished with a cherry..... £6.50

WHISKY

Talisker 10 Year Old (45.8%)

Quite dense and smoky on the nose, with smoked fish, bladderwrack, sweet fruit and peat. Full-bodied and peaty in the mouth, with ginger, ozone, dark chocolate, black pepper and a kick of chilli in the very long, smoky finish£4.50 / £7.00

Laphroig Select (40.0%)

The nose offers printer's ink, pipe tobacco, peat and, in time, Elastoplast. Finally smoky ripe peaches. Quite thin on the peaty palate, with dark berries and contrasting hints of vanilla. The finish is relatively short, drying and slightly metallic£4.50 / £7.00

Tobermory 10 Year Old (46.3%)

Fresh and nutty on the nose, with citrus fruit and brittle toffee. A whiff of peat. Medium-bodied, nicely textured, quite dry on the palate with delicate peat, malt and nuts. The finish is medium to long, with a hint of mint and a slight citric tang£4.50 / £7.00

Aberlour (40%)

Dry, fresh, fruity aromas of early autumn apples and pears are subtly enhanced with sweet notes of vanilla and mint toffee. Smooth and creamy palate, with spicy-sweet nutmeg and honey combining with the freshness of autumn fruits. Long, soft and warming finish£4.50 / £8.00

Rock Oyster (46.8%)

Massively maritime in style and like its namesake carries a hidden delicacy inside. Anticipate wave soaked rocks and a salty oceanic, fresh influence on the nose with a more subtle palate carrying soft and rather sweet peat paralleled with smoke, honey, damp ash, liquorice and late pepper. All neatly replicated on the long, more-ish finish£5.00 / £8.00

Springbank 12 Year Old Green (46.0%)

This whisky has a real Springbank nose, earthy, peat with a salty coastal influence. The palate is fruity; apricots and peaches are accompanied by buttery, creamy nutty shortbread. This is a lip licking whisky, oily and chewy. The finish is long, smooth and complex with a lingering sweetness and saltiness£6.00 / £9.00

GET IN TOUCH

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