

LOCALE

OUR SEASONAL MENU CAPTURES THE
ESSENCE OF INTERNATIONAL CUISINE WITH
DELICIOUS FLAVOUR COMBINATIONS

STARTERS

WHISTABLE SQUID RINGS

Served with Anchovy mayo, nori and lemon 7.95

FRESHLY MADE STEAK TARTARE

Homemade relish, pickled mushrooms and
sourdough crisps 8.95

HAM HOCK AND CONFIT CHICKEN TERRINE

Served with Gentlemen relish and caper berries 7.5

PAN SEARED SCALLOPS

On a butternut squash and chilli purée with crispy
chorizo and herb oil with citrus mayo to finish 11.95

GOATS CHEESE MOUSSE SALAD (v)

Severed with roasted beetroots, butternut squash,
grapes and spicy pickled shallots 8.5

ROASTED PUMPKIN SOUP (v) 7

DESSERT

BOOZEY STICKY TOFFEE PUDDING

Rum soaked dates, salted toffee sauce and rum butter 7.5

KEY LIME CHEESECAKE

With condensed milk, lime "caviar", cinnamon crunch and
coconut ice cream 8.5

ROSEMARY AND LEMON PANNA COTTA

Raspberry ice tea, fresh strawberries, lime and white
chocolate 7.5

FINE CHEESE SELECTION

With quince jelly and crackers and grapes 8.5

DARK CHOCOLATE AND RASPBERRY TORTE

Topped with Chantilly cream and blueberry powder 8.5

ICE CREAM

Choice of Vanilla/ Cinnamon/ Honeycomb or banana
2.5 per scoop

SORBET

Choice of Strawberry/ Raspberry/ Lemon or Mango
2.5 per scoop

DESSERT WINE Tagos Late Harvest 2016, Sicily 13%
abv 50ml serve 6.5

MAINS

LAMB RUMP

(Cooked Medium rare)
With Cavolo Nero, roast shallots, fondant potato,
finished with a lamb and red wine reduction 17.95

12OZ T-BONE PORK CHOP

Served with a homemade sauerkraut, pancetta and
charcutiere sauce 17.95

GRESSINGHAM DUCK GLAZED WITH HONEY AND SOY (Cooked Medium rare)

On a carrot and ginger purée served with butter
roasted new season carrots and red wine sauce 19.5

CITRUS CURED COD LOIN FILLET

Served on a bed of lentils, pancetta, burnt cauliflower
purée and anchovy mayo 16.95

LOCALE'S SEAFOOD LINGUINE

With Tiger prawns, mussels, clams and crayfish tails
finished with a chilli and garlic bisque 16.95

WINTER BEETROOT RISOTTO (v)

Made with heritage beetroot and Parmesan crisps
and topped with horseradish snow 15.50

ALL STEAKS SERVED WITH HOMEMADE CAFÉ
DE PARIS BUTTER

28 DAY AGED FILLET STEAK (230g)

Served with truffle mash potatoes and buttered
spinach 29.95 (Surcharge with set menu £10)

42 DAY AGED RIB EYE STEAK (230g)

Served with homemade chips and crunchy salad
26.95 (Surcharge with set menu £5)

SIDES 3.95 EACH

Red Braised Cabbage ~ Mash Potato ~ French Beans ~ Chips ~
Side Salad

3 COURSES FOR £30 PER PERSON

ANY COMBINATION OF STARTER, MAIN AND DESSERT
FULL MENU AVAILABLE A LA CARTE
ITEMS PRICED INDIVIDUALLY

We take pride in preparing our food from scratch every day. We are concerned for your well-being, so if you have any allergies then please alert us, as not all ingredients are listed! Allergen information is available upon request. As some of our dishes contain allergens we are unable to guarantee any of our dishes are allergen free. (VE) Vegan Option Available (v) Vegetarian (some cheese may contain animal rennet). A 12.5% optional service charge will be added to your bill. Sorry we do not take cheques.

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