

Bread 2 Olives 2.50
Smoked almonds 2.50

STARTERS

Prawn cocktail 8

Beetroot, goats' cheese,
walnuts, balsamic glaze 8

Ham hock terrine, piccalilli 8

Oak-smoked salmon,
rye bread 8

King prawns, garlic butter 9

Asparagus, poached hen's
egg, parmesan 8

Crayfish and avocado salad 8

Soup of the day 6.50

SIDES

Fries 3.50
Green beans 3.50
Peas, sugar snap peas, baby shoots 3.50
Spinach 3.50
Tenderstem broccoli 3.50
Sautéed mushrooms 3.50
Mashed potato 3.50
Rocket & parmesan salad 5
House salad 5
(Mixed leaves, emmental cheese, walnuts
with our unique dressing)

STEAKS

Our steaks are hung in the traditional way
and aged for up to 28 days.
Served with fries, house salad and your choice of
Béarnaise, herb and garlic butter or peppercorn sauce.

RIBEYE (280g) 26

SIRLOIN (280g) 27

FILLET (170g) 29

T-BONE (400g) 35

CÔTE DE BOEUF (600g) 40
for one or to share

THE REST

Half a chicken roasted with garlic and herbs,
fries, house salad 14

Cumberland sausages, mash, red onion relish,
green beans 13

Lamb cutlets, mash, green beans 22

Confit duck leg, goats' cheese mash,
green beans 15

Roast sea bass fillet, crushed potatoes, spinach,
tomato and dill cream 15

Grilled salmon, turmeric potatoes,
lemon and dill crème fraîche 17

Baked portobello mushroom, grilled vegetables,
goats' cheese, fries 12

Chicken and smoked bacon Caesar salad 13

Artichoke, asparagus and wild mushroom pie,
Dijon mustard sauce 13

STEAK FRITES

Pavé rump
dry-aged for 35 days,
cooked to order
with Béarnaise sauce
and fries
15

LUNCH AND PRE-THEATRE MENU

Two courses 16
Three courses 20
Noon - 7pm

Butterfly prawns in
crispy breadcrumbs

Ham hock terrine,
piccalilli

Smoked haddock, leek,
potato and emmental tartlet

Soup of the day

Steak frites, Béarnaise sauce

Roast chicken, parsnips,
mash, tarragon jus

Cumberland sausages, mash,
red onion relish, gravy

Salmon fishcake,
spinach, fries

Roast butternut squash,
ratatouille, feta,
pesto, rocket

Chocolate brownie,
vanilla ice cream

Cinnamon cheesecake

Ice cream sundae

SHEPHERD'S PIE

Our homemade shank
and ground lamb pie
with peas, sugar snaps
and baby shoots
14

ARCHDUKE BURGER

Handmade burger prepared by our
butchers with a recipe we've been
using for more than 40 years. With
cheddar cheese, bacon and fries
15

BOEUF BOURGUIGNON

Our homemade beef stew
braised in red wine
with smoked bacon,
garlic, onions and
mushrooms served with
mash and green beans
15

THE ABOVE PRICES INCLUDE VAT.
WE WILL ADD AN OPTIONAL 12.5% SERVICE CHARGE WHICH IS PAID DIRECTLY TO OUR STAFF.
CUSTOMER NOTICE - FOOD ALLERGIES AND INTOLERANCE - BEFORE ORDERING
PLEASE SPEAK TO OUR STAFF ABOUT YOUR ALLERGEN REQUIREMENTS.

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RED

	175ML GLASS	375ML CARAFE	BTL
SOUTH AMERICA			
Los Caminos Cabernet Sauvignon, Chile	6.50	13.50	26
Block No.10 Selection Reserve Merlot, Chile	7.50	15.50	30
Altosur Malbec, 'Mendoza', Argentina	8	16.50	32
Finca Sopenia Estate Malbec, Argentina	10.75	21.50	42
USA, AUSTRALIA, SOUTH AFRICA & NZ			
Boatman's Drift Cabernet Merlot, S Africa	6	12.50	24
Copperstone Creek Shiraz, New South Wales, Australia	7	14.50	28
Long Barn Pinot Noir, California, USA	9.25	19	37
Ladybird Bordeaux Blend Red, 'Stellenbosch', S Africa	10	20	39
Roaring Meg Pinot Noir, 'Mt Difficulty', Central Otago, NZ	12.50	24.50	48
ITALY, PORTUGAL & SPAIN			
Il Paradosso Shiraz, Sicily	5.75	12	23
Casa do Lago Tinto, Portugal	6.50	13.50	26
Doppio Passo Primitivo 'di Salento', Italy	7.25	15	29
Bodegas Azabache Rioja Crianza, Spain	7.75	16	31
Crociani Rosso di Montepulciano, Tuscany, Italy	9	18.50	36
FRANCE			
Roche de Belanne Carignan 'Old Vines', Languedoc	6.75	14	27
Domaine Amandine Côtes du Rhône, Rhône	7.50	15.50	30
Château Le Breton Bordeaux Superieur, Bordeaux	8.25	17	33
Domaine Patrick Tranchand Fleurie 'Poncie', Cru Beaujolais	11.75	23.50	46
Margaux 2015, Chateau De La Coste, Bordeaux			56

WHITE

	175ML GLASS	375ML CARAFE	BTL
FRANCE			
Duc de Chapelle Sauvignon Blanc, Languedoc	6.75	14	27
Sel et de Sable Picpoul de Pinet, Languedoc	7.50	15.50	30
Macon Blanc Villages, Domaine Luquet, Burgundy	10	20	39
Domaine André Neveu Sancerre 'Longues Fines', Loire	12	24	47
Domaine Alain Gautheron Chablis, Burgundy	12.75	25	49
NEW WORLD			
Backsberg Estate Chenin Blanc, South Africa	6.50	13.50	26
La Playa Viognier 'Colchagua', Chile	7	14.50	28
De Wetshof Estate Unoaked Chardonnay, South Africa	7.75	16	31
Wairau River Sauvignon Blanc, Marlborough, NZ	8.50	17.50	34
ITALY & SPAIN			
El Zafiro Extremadura Blanco, Spain	5.75	12	23
Ca' Luca Pinot Grigio del Veneto, Italy	6.25	13	25
Condes de Albarei Albarino, Rias Baixas, Spain	9	18.50	36
Gavi di Gavi, Volpi, Italy	10	20	39

ROSÉ

	175ML GLASS	375ML CARAFE	BTL
Il Barco Pinot Grigio Rosé, Italy	6.25	13	25
La Playa Cabernet Rosé, Chile	6.75	14	27
Château Paradis Provence Rosé, France	8.50	17.50	34
The Palm Rosé by Whispering Angel, France	10	20	39

NOTES ON ROSÉS

It's all about pink drinks this summer so we're recommending our fine choice of rosés. With a selection of wines from Italy, Chile and France, there is something for everyone.

Our fun, easy-drinking Pinot Grigio Rosé is light, refreshing and a real crowd-pleaser. Looking for something a little darker in colour and richer in flavour? La Playa Cabernet Rosé is the wine for you.

The celebrated region of Provence has become famous for its range of amazing rosés and we are delighted to bring you a choice of two this summer. Our old friend Château Paradis is everything you want from a Provence rosé - pale pink, light and delicious. Why not go all-out and treat yourself to a magnum?

We'd love to recommend our latest addition from the popular Château d'Esclans vineyard - The Palm - a wine not to be missed!

FIZZ

	125ML GLASS	BTL
SPARKLING		
Prosecco Brut Extra Dry Azzillo, Italy	7.25	31
Piazza Grande Rosé Brut, Canti di Carpi, Italy	7.25	31
Blanquette de Limoux 'Cuvée Ma Maison', France	8.50	36
CHAMPAGNE		
Mumm Brut Champagne	12.50	57
Mumm Rosé Champagne	14.50	69
Bollinger Special Cuvée Champagne		85
Laurent Perrier Rosé Champagne		95

MAGNUM

Château Paradis Provence Rosé, France	70
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BEER / CIDER / CRAFT ALE

Heineken	4.75	330ML
San Miguel	4.75	330ML
Tiger	4.75	330ML
Sol	4.75	330ML
Leffe Blonde	4.75	330ML
Bishop's Finger	5.00	500ML
Meantime London Pale Ale	5.00	330ML
Black Sheep Ale	5.50	500ML
Lagunitas DayTime	5.00	355ML
Doom Bar	5.50	500ML
Vedett White	5.25	330ML
Vedett IPA	5.50	330ML
Wyld Wood Organic Cider	5.50	500ML
Aspall's Premier Cru	5.50	330ML
Rekorderlig Strawberry and Lime	5.50	500ML
Old Mout Kiwi and Lime	5.50	500ML

FEATURED COCKTAIL

PINK GIN AND TONIC
Pinkster gin and tonic water