

Bread 2 Olives 2.50  
Smoked almonds 2.50

## STARTERS

Prawn cocktail 8

Beetroot, goats' cheese,  
walnuts, balsamic glaze 8

Ham 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 terrine, piccalilli

Stilton, broccoli and  
almond tartlet

Soup of the day

Steak frites, Béarnaise sauce

Roast pork belly, braised red  
cabbage, gratin potatoes

Cumberland sausages, mash,  
red onion relish, gravy

Salmon fishcake,  
spinach, fries

Sundried tomato,  
goats' cheese and  
basil risotto cakes

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
<b>SOUTH AMERICA</b>			
Los Caminos Cabernet Sauvignon, Chile	6.25	13	25
Block No.10 Selection Reserve Merlot, Chile	7.25	15	29
Altosur Malbec, 'Mendoza', Argentina	8	16	31
Finca Sopenia Estate Malbec, Argentina	10.75	21.50	42
<b>USA, AUSTRALIA, SOUTH AFRICA &amp; NZ</b>			
Boatman's Drift Cabernet Merlot, S Africa	5.75	12	23
Copperstone Creek Shiraz, New South Wales, Australia			27
Long Barn Pinot Noir, California, USA	9	18.50	36
Ladybird Bordeaux Blend Red, 'Stellenbosch', S Africa	9.75	19.50	38
Roaring Meg Pinot Noir, 'Mt Difficulty', Central Otago, NZ	12.50	24.50	48
<b>ITALY &amp; SPAIN</b>			
Il Paradosso Shiraz, Sicily	5.50	11.50	22
Tor del Colle Montepulciano D'Abruzzo Riserva, Italy			26
Doppio Passo Primitivo 'di Salento', Italy	7	14.50	28
Bodegas Azabache Rioja Crianza, Spain	7.50	15.50	30
Crociani Rosso di Montepulciano, Tuscany, Italy	8.75	18	35
<b>FRANCE</b>			
Roche de Belanne Carignan 'Old Vines', Languedoc	6.50	13.50	26
Domaine Amandine Côtes du Rhône, Rhône	7.25	15	29
Chateau Le Breton Bordeaux Superieur, Bordeaux			32
Domaine Patrick Tranchand Fleurie 'Poncie', Cru Beaujolais	11.50	23	45
Margaux 2015, Chateau De La Coste, Bordeaux			55

## WHITE

	175ML GLASS	375ML CARAFE	BTL
<b>FRANCE</b>			
La Loupe Grenache Blanc, Vin de Pays			23
Duc de Chapelle Sauvignon Blanc, Languedoc	6.75	13.75	27
Sel et de Sable Picpoul de Pinet, Languedoc	7.25	15	29
Domaine André Neveu Sancerre 'Longues Fines', Loire	11.75	23.50	46
Domaine Alain Gautheron Chablis, Burgundy	12.50	24.50	48
<b>NEW WORLD</b>			
Backsberg Estate Chenin Blanc, South Africa	6.25	13	25
La Playa Viognier 'Colchagua', Chile			28
De Wetshof Estate Unoaked Chardonnay, South Africa	7.50	15.50	30
Wairau River Sauvignon Blanc, Marlborough, NZ	8.50	17	33
<b>ITALY &amp; SPAIN</b>			
El Zafiro Extremadura Blanco, Spain	5.50	11.50	22
Ca' Luca Pinot Grigio del Veneto, Italy	6	12.50	24
Condes de Albarei Albarino, Rias Baixas, Spain			35
Cà da Bosio Gavi di Gavi, 'Single Vineyard', Italy	11.75	23.50	46

## ROSÉ

	175ML GLASS	375ML CARAFE	BTL
Il Barco Pinot Grigio Rosé, Italy	6	12.50	24
La Playa Cabernet Rosé, Chile	6.50	13.50	26
Château Paradis Provence Rosé, France	8.50	17	33

## WE RECOMMEND

Our wine recommendation this winter is to pair our malbecs with our selection of fine steaks - a classic combination.

Altosur is our house malbec and offers a fantastic easy-drinking style known for its dark fruit flavours and smooth and silky finish.

Treat yourself to a bottle of our Finca Sopenia whose grapes are grown in the high-altitude vineyards in the foothills of the Andes. The wine is handcrafted and aged for one year, giving it greater depth and complexity.

## FIZZ

	125ML GLASS	BTL
<b>SPARKLING</b>		
Prosecco Brut Extra Dry Azzillo, Italy	7	30
Piazza Grande Rosé Brut, Canti di Carpi, Italy	7	30
<b>CHAMPAGNE</b>		
Mumm Brut Champagne	12	56
Mumm Rosé Champagne	14	68
Bollinger Special Cuvée Champagne		83
Laurent Perrier Rosé Champagne		92

## 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 Ale	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

10

PRICES INCLUDE VAT. WE WILL ADD AN OPTIONAL 12.5% SERVICE CHARGE WHICH IS PAID DIRECTLY TO OUR STAFF.  
WINES BY THE (175ML) GLASS ARE 12-15% ABV. SPIRITS (25ML) 37.5-40% ABV. CHAMPAGNE AND PROSECCO ARE SERVED  
IN 125ML GLASSES. ALL OUR POURING WINES ARE AVAILABLE IN 125ML MEASURES.