

Bread 2.50 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)

## SHEPHERD'S PIE

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

14

## STEAKS

Aged for up to 28 days.  
Served with fries, house salad.  
Add Béarnaise, peppercorn sauce, or a herb butter:  
chive & Stilton, tarragon & shallot, herb & garlic.

RIBEYE (280g) 28

SIRLOIN (280g) 29

FILLET (170g) 31

CÔTE DE BOEUF (600g) 42  
for one or to share

## 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

VEGAN CHEESEBURGER

with lettuce, tomato, veganise, pickles and fries

15

## 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

Roquefort, broccoli  
and almond tartlet

Soup of the day

Steak frites, Béarnaise sauce

Roast belly of pork,  
braised red cabbage,  
gratin potatoes

Cumberland sausages, mash,  
gravy, red onion relish

Salmon fishcake, spinach,  
lemon butter, fries

Sundried tomato, goats'  
cheese and basil risotto  
cakes, pesto, rocket

Warm chocolate brownie,  
vanilla ice cream

Cinnamon cheesecake

Ice cream sundae

## 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	6.50	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
<b>USA, AUSTRALIA, SOUTH AFRICA &amp; NZ</b>			
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
<b>ITALY, PORTUGAL &amp; SPAIN</b>			
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
<b>FRANCE</b>			
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
<b>FRANCE</b>			
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
<b>NEW WORLD</b>			
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
<b>ITALY &amp; SPAIN</b>			
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

### ROSSO DI MONTEPULCIANO, CANTINA CROCIANI, ITALY

Produced by our great friend, the lovely Suzanna  
at her winery in Tuscany.

This is a majestic red wine with a vibrant and bright ruby red  
colour and typical full flavour.

Rosso di Montepulciano displays rich tastes of cherry and red  
berries, a soft gamey character combined with subtle oak.

This red wine goes extremely well with Beef Burgers and  
Steaks as there are good tannins and a firm structure making  
it an ideal pairing.

The vineyards of Montepulciano are in southern Tuscany and are  
planted with Sangiovese grapes used to produce one of Italy's  
noblest red wines.

36

## FIZZ

	125ML GLASS	BTL
<b>SPARKLING</b>		
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
<b>CHAMPAGNE</b>		
Mumm Brut Champagne	12.50	57
Mumm Rosé Champagne	14.50	69
Bollinger Special Cuvée Champagne		85
Laurent Perrier Rosé Champagne		95

## MAGNUM

	MAG
Château Paradis Provence Rosé, France	68

## BEER / CIDER / CRAFT ALE

Staropramen	4.75	330ML
Pravha	4.75	330ML
Singha	4.75	330ML
Corona	4.75	330ML
Blue Moon	5.00	330ML
Bishop's Finger	5.50	500ML
Meantime London Pale Ale	5.00	330ML
Black Sheep Ale	5.50	500ML
Palm	5.00	330ML
Doom Bar	5.50	500ML
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
Rekorderlig Botanicals Rhubarb, Lemon and Mint	5.50	330ML

## FEATURED COCKTAIL

PINKSTER GIN AND TONIC  
Pinkster gin, tonic water, raspberries, mint

12