

Bread 2 Olives 2.50
Smoked almonds 2.50

STARTERS

Homemade soup of the day
with warm bread 6.50

Asparagus spears,
parmesan, rocket and
poached hen's egg £8

Prawn and avocado salad 8

King prawns with
garlic butter 9

Chicken liver pâté with
toasted brioche and
tomato chutney 8

Salmon fishcake with
spinach and grain
mustard sauce 7

Oak-smoked salmon
with rye bread
and lemon 8

Prawn cocktail 8

SIDES

Fries 3.50

Green beans 3.50

Peas, sugar snaps and baby shoots
3.50

Spinach 3.50

Tenderstem broccoli 3.50

Sautéed mushrooms 3.50

Mashed potatoes 3.50

Rocket & parmesan salad 5

House salad 5

(Mixed leaves, emmental cheese and 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 roast chicken in garlic and herbs, fries
and house salad 14

Cumberland sausages with mash, gravy,
red onion relish and green beans 13

Half rack of lamb served as cutlets with mash
and green beans 20

Confit duck leg with goat's cheese mash
and green beans 15

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

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

Baked portobello mushrooms with grilled vegetables
and goat's cheese with rocket and parmesan salad 10

Chicken and smoked bacon Caesar salad 13

STEAK FRITES

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

SET LUNCH/ PRE-THEATRE MENU

Two courses 16

Three courses 20
until 7pm

Soup of the day with
warm bread

Tomato, mozzarella and
pesto crostini

Ham terrine with piccalilli

Roast chicken with mash
and savoy cabbage, tarragon
and shallot sauce

Smoked haddock, spinach
and grain mustard risotto,
poached egg

Trio of Cumberland sausage
with mash potato, gravy and
red onion relish

Artichoke, asparagus and
wild mushroom pie with
Dijon mustard sauce

Warm chocolate brownie
with vanilla ice cream

Pecan pie with clotted cream
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	6.25	13	25
Block No.10 Selection Reserve Merlot, Chile	7.25	15	29
Altosur Malbec, 'Mendoza', Argentina	8	16	31
Finca Sopenia Reserve Malbec, Argentina	10.75	21.50	42
USA, AUSTRALIA, SOUTH AFRICA & NZ			
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
ITALY & SPAIN			
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
FRANCE			
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
FRANCE			
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
NEW WORLD			
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
ITALY & SPAIN			
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

PROVENCE ROSÉ

Château Paradis is situated just north of the town of Aix-en-Provence, this picturesque and historic town is the gateway to the South of France. Sitting amongst rolling hills and rocky outcrops the unique "terroir" of this area produces this dry and delicate salmon pink Rosé.

We recommend Château Paradis Rosé to enjoy on its own or with Lamb.

33

FIZZ

	125ML GLASS	BTL
SPARKLING		
Prosecco Brut Extra Dry Azzillo, Italy	7	30
Piazza Grande Rosé Brut, Canti di Carpi, Italy	7	30
CHAMPAGNE		
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	4.25	330ML
Tiger	4.25	330ML
Sol	4.25	330ML
Meantime London Pale Ale	4.50	330ML
Black Sheep Ale	5.00	500ML
Lagunitas DayTime Ale	4.50	355ML
Doom Bar	5.00	500ML
Vedett White	4.75	330ML
Vedett IPA	5.00	330ML
Wyld Wood Organic Cider	5.00	500ML
Aspall's Premier Cru	5.00	330ML
Rekorderlig Strawberry and Lime	5.00	500ML
Old Mout Kiwi and Lime	5.00	500ML

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.