

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

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) £25

SIRLOIN (280g) £26

FILLET (170g) £28

T-BONE (400g) £34

CÔTE DE BOEUF (600g) £39
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

Handmade vegetarian burger and fries £11

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

Chicken and smoked bacon Caesar salad £13

Crayfish and guacamole salad with crème fraîche £12

Duck and vegetable salad with sweet chilli and lime dressing £12

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

Smoked trout pâté with beetroot
and horseradish salad

Stilton, broccoli and
almond tartlet

Slow-roasted pork belly, gratin
potatoes and broccoli

Sausages and mash with red
onion relish and gravy

Salmon fishcake with spinach,
fries and tartare sauce

Sundried tomato, goat's cheese
and basil risotto cakes with
pesto and rocket

Warm chocolate brownie
with 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.

WWW.BLACKANDBLUERESTAURANTS.COM

RED

	175ML GLASS	375ML CARAFE	BTL
SOUTH AMERICA			
La Playa Cabernet Sauvignon, Chile	£6.25	£13	£25
Block No.10 Selection Reserve Merlot, Chile	£7	£14.50	£28
ES Vino Malbec, Argentina	£7.75	£15.50	£30
Saurus 'Patagonia' Pinot Noir, Argentina			£34
Finca Sophenia Reserve Malbec, Argentina	£10.50	£21	£40
Synthesis Special Release Malbec, Argentina			£65
USA, AUSTRALIA, SOUTH AFRICA & NZ			
Cabernet Merlot, Boatman's Drift, S Africa	£5.75	£12	£23
Shiraz 'New South Wales', Copperstone Creek, Australia	£6.50	£13.50	£26
Pinot Noir 'California' Long Barn, USA			£35
Ladybird 'Stellenbosch' Bordeaux Blend Red, S Africa	£9.75	£19	£37
Ca Momi 'Napa Valley' Cabernet / Merlot / Zinfandel, USA	£10	£19.50	£38
Roaring Meg Pinot Noir, Central Otago, NZ	£11.50	£23	£44
ITALY & SPAIN			
Il Paradosso Nero d'Avola Shiraz, Sicily	£5.25	£11	£21
Montepulciano D'Abruzzo Riserva, Tor del Colle, Italy			£25
Garnacha 'Old Vines' Bodegas y Vinedos Monfil, Spain	£6.50	£13.50	£26
Primitivo 'di Salento' Doppio Passo, Italy	£6.75	£14	£27
Bodegas Ramon Bilbao Rioja Crianza, Spain	£7.50	£15	£29
Rosso di Montepulciano 'Tuscany' Crociani, Italy	£8.75	£17.50	£34
Rioja Gran Reserva 'Rioja Alta' Bodegas Ramon Bilbao, Spain	£13	£25	£49
FRANCE			
Roche de Belanne 'Old Vines' Carignan, Languedoc	£6.25	£13	£25
Côtes du Rhône, Domaine Amandine, Rhône	£7	£14.50	£28
Château Sauman, Côtes de Bourg, Bordeaux	£8.25	£16.50	£32
Cahors 'Malbec' Cuvée Prestige, South West			£37
Crozes Hermitage, Ferraton Père et Fils, Rhône			£43
Château La Croix Fournay, Grand Cru St Emilion			£48

WHITE

	175ML GLASS	375ML CARAFE	BTL
FRANCE			
La Loupe Grenache Blanc, Vin de Pays			£22
Moulin d'Argent, Chardonnay, Loire			£26
Petite Abbaye, Sauvignon Blanc, Loire	£6.75	£14	£27
Picpoul de Pinet 'Sel et de Sable', Languedoc	£7	£14.50	£28
Macon Blanc Villages, Domaine Luquet, France			£37
Sancerre Blanc 'Longues Fines' André Neveu, Loire	£11.75	£22	£43
Chablis, Domaine Alain Gautheron, Burgundy	£12.50	£24.50	£47
NEW WORLD			
Backsberg Estate Chenin Blanc, South Africa	£6	£12.50	£24
Dewetshof Unoaked Chardonnay, South Africa	£7.25	£15	£29
Wairau River 'Marlborough' Sauvignon Blanc, NZ	£8.25	£16.50	£32
Sauvignon Semillon 'Rampant White' Margaret River, Australia			£38
ITALY & SPAIN			
El Zafiro Extremadura Blanco, Spain	£5.25	£11	£21
Ca' Luca Pinot Grigio del Veneto, Italy	£5.75	£12	£23
Viento Aliseo 'Biodynamic' Viognier, Spain	£6.50	£13.50	£26
Bianco di Custoza, 'Trebiano & Garganega' Gorgo, Italy	£7	£14.50	£28
Albarino 'Rias Baixas' Condes de Albarei, Spain	£8.75	£17.50	£34
Gavi di Gavi, Cà da Bosio, Italy	£12	£22.50	£44

ROSÉ

	175ML GLASS	375ML CARAFE	BTL
Il Barco Pinot Grigio Rosé, Italy	£5.75	£12	£23
Kintu Maule Valley Rosé, Chile	£6.50	£13.50	£26
Château Paradis Provence Rosé, France	£8.25	£16.50	£32

FIZZ

SPARKLING

Prosecco Brut Extra Dry Azzillo, Italy	£7 / £29
Cava Rosado Reserva Brut, Mont Marcal, Spain	£7 / £29
Bluebell Vineyards 'Blanc de Blancs' Vintage Sussex, England	£42

CHAMPAGNE

Mumm Brut Champagne	£12 / £55
Mumm Rosé Champagne	£13.50 / £65
Bollinger Special Cuvée Champagne	£80
Laurent Perrier Rosé Champagne	£90

BEER/CIDER/ CRAFT ALE

Heineken	£4.25	330ML
San Miguel	£4.25	330ML
Tiger	£4.25	330ML
Sol	£4.25	330ML
Lefte Blonde	£4.25	330ML
Bishop's Finger	£4.50	500ML
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

FEATURED COCKTAIL

ESPRESSO MARTINI

Vodka, Kahlua, espresso shot, vanilla
£9

WE RECOMMEND

Our ribeye steak served medium rare with a carafe of Cabernet Merlot, Boatman's Drift

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.