

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 parfait with  
toasted brioche and tomato  
chutney £8

Salmon and prawn fishcake  
with spinach and grain  
mustard sauce £7

Crayfish, prawn and  
guacamole salad with  
crème fraîche £8

Duck and vegetable  
salad with sweet chilli  
and lime dressing £8

## SIDES

Fries £3.50

Green beans £3.50

Spinach £3.50

Sautéed mushrooms £3.50

Tenderstem broccoli £3.50

Mashed potatoes £3.50

Rocket & parmesan salad £5

House salad £5

(Mixed leaves, emmental cheese and  
walnuts with our unique dressing)

## CONFIT DUCK LEG

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

£15

## 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.

FLAT IRON (280g) £21

RIBEYE (280g) £25

SIRLOIN (280g) £26

FILLET (170g) £28

T-BONE (400g) £34

CÔTE DE BOEUF (600g) £39

add KING PRAWN £4

## BURGERS

Our classic burgers are prepared by our butchers with  
prime Scottish beef and a recipe we've been using for  
more than 40 years. Served with fries.

£13

add bacon and cheese £2

guacamole £2 stilton £2 mushroom sauce £2

chorizo, cheese and chipotle sauce £2

DOUBLE BURGER add £4 VEGETARIAN £11

## THE REST

Roast chicken in garlic and herbs, fries  
and house salad £14

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

Chicken breast in a brioche bun with fries £12

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

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

## 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

Asparagus, sundried tomato  
and feta tartlet

Smoked salmon with fennel  
and potato salad

Chicken and parmesan  
escalope with tomato dressing,  
rocket salad and fries

Baked sea trout with pea  
risotto and chive butter sauce

Cumberland sausages with  
mashed potatoes, gravy and  
red onion relish

Roasted butternut  
squash with ratatouille  
and halloumi

Warm chocolate brownie  
with vanilla ice cream

Pecan pie with clotted cream

Ice cream sundae

## SALADS

Chicken and smoked  
bacon Caesar £13

Crayfish, prawn and  
guacamole salad with  
crème fraîche £12

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

	175 ML GLASS	375 ML CARAFE	BTL
BY THE CARAFE			
Ca Momi 'Napa Valley' Cabernet / Merlot / Zinfandel, USA		£19.50	
Rioja Gran Reserva 'Rioja Alta' Bodegas Ramon Bilbao, Spain		£25	
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
Roaring Meg Pinot Noir, Central Otago, NZ	£11.50	£23	£42
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
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

	175 ML GLASS	375 ML CARAFE	BTL
BY THE CARAFE			
Sancerre Blanc 'Longues Fines' André Neveu, Loire		£22	
Gavi di Gavi, Cà da Bosio, Italy		£22.50	
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
Chablis, Domaine Alain Gautheron, Burgundy	£12.50	£24.50	£45
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

## ROSÉ

	175 ML GLASS	375 ML 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
Lefe 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 flat iron 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.