

Bread 2 Olives 2.50
Smoked almonds 2.50

STARTERS

Soup of the day 6.50

Butterfly prawns in crispy
breadcrumbs 7

Warm artichoke, cheese and
spinach dip, tortilla chips 7

Crispy chicken wings,
salt, lime 7

Chicken skewers, satay
sauce 7

King prawns, garlic butter 9

Crayfish, prawn and guacamole
salad, crème fraîche 8

Asparagus, poached egg,
Hollandaise sauce, parmesan 8

SIDES

Fries 3.50

Rice 3.50

Green beans 3.50

Spinach 3.50

Sautéed mushrooms 3.50

Baby potatoes 3.50

Mashed potatoes 3.50

Rocket & parmesan salad 5

BURGER STACK

Two burger patties
with bacon, cheese,
guacamole and field
mushroom, served
with fries

20

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) 22

RIBEYE (280g) 26

SIRLOIN (280g) 27

FILLET (170g) 29

T-BONE (400g) 35

CÔTE DE BOEUF (600g) 40

for one or to share

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

CHARGRILL

Chicken breast, mushroom, cream and thyme sauce, baby
potatoes, green beans 13

Pavé rump, Thai green curry, rice 15

Lamb cutlets, mash, green beans 22

King prawns, garlic butter, fries, house salad 21

Shetland Isles salmon, dill crème fraîche, fries, house salad 17

Sea bass fillet, green beans, baby potatoes 17

Chicken breast, bacon, cheese and pesto, fries, house salad 13

Chicken breast in a brioche bun, fries 12

Baked field mushroom, grilled vegetables, goats' cheese, fries 12

STEAK FRITES

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

FIXED LUNCH

Two courses 16
Three courses 20
until 7pm

Soup of the day

Warm artichoke, cheese
and spinach dip, tortilla
chips

Butterfly prawns in crispy
breadcrumbs

Steak frites, Béarnaise sauce

Chicken breast in a brioche
bun, fries

Salmon and garden
vegetable salad,
Hollandaise sauce

Kale, quinoa, feta and
pomegranate salad, honey
and mustard dressing

Sausages and mash,
peppercorn sauce

Chocolate brownie, vanilla
ice cream

Ice cream sundae

Cornish brie and grapes

SALADS

Chicken Caesar 12

Bacon, avocado,
grilled goats' cheese,
mixed leaves 12

Kale, quinoa, feta and
pomegranate 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.

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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 Estate Malbec, Argentina	10.75	21.50	42
Synthesis Special Release Malbec, Argentina			67
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
Bodegas Taron Rioja Reserva 2006/08, Rioja Alta, Spain			46
FRANCE			
Roche de Belanne Carignan 'Old Vines', Languedoc			26
Domaine Amandine Côtes du Rhône, Rhône	7.25	15	29
Chateau Le Breton Bordeaux Superieur, Bordeaux	8.25	16.50	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			
Duc de Chapelle Sauvignon Blanc, Languedoc	6.75	13.75	27
Sel et de Sable Picpoul de Pinet, Languedoc	7.25	15	29
Domaine Luquet Macon Blanc Villages, Burgundy			38
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			25
La Playa Viognier 'Colchagua', Chile	7	14.50	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
Bodegas Taron White Rioja, Rioja Alta, Spain	6.50	13.50	26
Condes de Albarei Albarino, Rias Baixas, Spain	8.75	18	35
Cà da Bosio Gavi di Gavi, 'Single Vineyard', Italy			46

ROSÉ

	175ML GLASS	375ML CARAFE	BTL
Il Barco Pinot Grigio Rosé, Italy	6	12.50	24
La Playa Cabernet Rosé, Chile			26
Château Paradis Provence Rosé, France	8.50	17	33
Whispering Angel Provence Rosé, France	11.50	23	45

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
SPARKLING		
Prosecco Brut Extra Dry Azzillo, Italy	7	30
Piazza Grande Rosé Brut, Canti di Carpi, Italy	7	30
Bluebell Vineyards Blanc de Blancs, Sussex, England		45
CHAMPAGNE		
Mumm Brut Champagne	12	56
Mumm Rosé Champagne	14	68
Bollinger Special Cuvée Champagne		83
Laurent Perrier Rosé Champagne		92

MAGNUMS

	MAG
Domaine Alain Gautheron Chablis, Burgundy	95
Finca Sopenia Reserve Malbec, Argentina	85

BEER / CIDER / CRAFT ALE

Heineken	4.75	330ML
Tiger	4.75	330ML
Sol	4.75	330ML
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

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.