

Bread £2 Olives £2.50  
Smoked almonds £2.50

## STARTERS

Homemade soup of the day  
with warm bread £6.50

Butterfly prawns in crispy  
breadcrumbs £7

Warm artichoke, cheese  
and spinach dip with  
tortilla chips £7

Crispy chicken wings with  
salt and lime £7

Chicken skewers with  
satay sauce £7

King prawns chargrilled  
with garlic butter £9

Crayfish, prawn and  
guacamole salad with  
crème fraîche £8

Asparagus spears  
with poached egg,  
parmesan and  
Hollandaise sauce £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

## LAMB CUTLETS

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

## CHARGRILL

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

Pavé rump with Thai green curry and rice £15

King prawns chargrilled with garlic butter,  
fries and house salad £21

Shetland Isles salmon with dill crème fraîche,  
fries and house salad £17

Sea bass fillet with green beans and baby potatoes £15

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

Chicken breast in a brioche bun with fries £12

Baked field mushroom with grilled vegetables  
and goat's cheese with fries £10

## 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

Homemade soup of the day  
with warm bread

Warm artichoke, cheese and  
spinach dip with tortilla chips

Butterfly prawns in crispy  
breadcrumbs

Steak frites  
with Béarnaise sauce

Chicken breast in a brioche  
bun with fries

Salmon and garden vegetable salad  
with Hollandaise sauce

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

Sausages and mash with  
peppercorn sauce

Warm chocolate brownie with  
vanilla ice cream

Ice cream sundae

Cornish brie and grapes

## SALADS

Chicken Caesar £12

Kale, quinoa, feta and  
pomegranate £12

Bacon and avocado  
with mixed leaves  
and tomato £12

Grilled goat's cheese  
with mixed leaves  
and tomato £11

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
<b>SOUTH AMERICA</b>			
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 Sopenia Reserve Malbec, Argentina	£10.50	£21	£40
Synthesis Special Release Malbec, Argentina			£65
<b>USA, AUSTRALIA, SOUTH AFRICA &amp; NZ</b>			
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
<b>ITALY &amp; SPAIN</b>			
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
<b>FRANCE</b>			
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
<b>FRANCE</b>			
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
<b>NEW WORLD</b>			
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
<b>ITALY &amp; SPAIN</b>			
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

## MAGNUMS

Chablis Domaine Alain Gautheron, Burgundy	£90
Finca Sopenia Reserve Malbec, Argentina	£80

## BEER/CIDER/ CRAFT ALE

Heineken	£4.25	330ML
Tiger	£4.25	330ML
Sol	£4.25	330ML
Meantime London	£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, gomme monin syrup, espresso	£9
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## 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.