

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

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, grilled to your taste and 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, mozzarella 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

WE ARE HAPPY TO SERVE BURGERS MEDIUM RARE BUT ADVISE OLDER ADULTS,
PREGNANT WOMEN AND CHILDREN TO ORDER THEIRS WELL DONE.

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

WIGMORE STREET • BOROUGH • MORTIMER STREET • NOTTING HILL GATE • SOUTHBANK • WATERLOO

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

— WE RECOMMEND —

Our flat iron steak served medium rare with
a carafe of Cabernet Merlot, Boatman’s Drift

RED

BY THE CARAFE

Ca Momi ‘Napa Valley’ Cabernet / Merlot / Zinfandel, USA
Rioja Gran Reserva ‘Rioja Alta’ Bodegas Ramon Bilbao, Spain

SOUTH AMERICA

La Playa Cabernet Sauvignon, Chile
Block No. 10 Selection Reserve Merlot, Chile
ES Vino Malbec, Argentina
Saurus ‘Patagonia’ Pinot Noir, Argentina
Finca Sopenia Reserve Malbec, Argentina
Synthesis Special Release Malbec, Argentina

USA, AUSTRALIA, SOUTH AFRICA & NZ

Cabernet Merlot, Boatman’s Drift, S Africa
Shiraz ‘New South Wales’, Copperstone Creek, Australia
Pinot Noir ‘California’ Long Barn, USA
Ladybird ‘Stellenbosch’ Bordeaux Blend Red, S Africa
Roaring Meg Pinot Noir, Central Otago, NZ

ITALY & SPAIN

Il Paradosso Nero d’Avola Shiraz, Sicily
Montepulciano D’Abruzzo Riserva, Tor del Colle, Italy
Garnacha ‘Old Vines’ Bodegas y Vinedos Monfil, Spain
Primitivo ‘di Salento’ Doppio Passo, Italy
Bodegas Ramon Bilbao Rioja Crianza, Spain
Rosso di Montepulciano ‘Tuscany’ Crociani, Italy

FRANCE

Roche de Belanne ‘Old Vines’ Carignan, Languedoc
Côtes du Rhône, Domaine Amandine, Rhône
Château Sauman, Côtes de Bourg, Bordeaux
Cahors ‘Malbec’ Cuvée Prestige, South West
Crozes Hermitage, Ferraton Père et Fils, Rhône
Château La Croix Fournay, Grand Cru St Emilion

WHITE

BY THE CARAFE

Sancerre Blanc ‘Longues Fines’ André Neveu, Loire
Gavi di Gavi, Cà da Bosio, Italy

FRANCE

La Loupe Grenache Blanc, Vin de Pays
Moulin d’Argent, Chardonnay, Loire
Petite Abbaye, Sauvignon Blanc, Loire
Picpoul de Pinet ‘Sel et de Sable’, Languedoc
Macon Blanc Villages, Domaine Luquet, France
Chablis, Domaine Alain Gautheron, Burgundy

NEW WORLD

Backsberg Estate Chenin Blanc, South Africa
Dewetshof Unoaked Chardonnay, South Africa
Wairau River ‘Marlborough’ Sauvignon Blanc, NZ
Sauvignon Semillon ‘Rampant White’ Margaret River, Australia

ITALY & SPAIN

El Zafiro Extremadura Blanco, Spain
Ca’ Luca Pinot Grigio del Veneto, Italy
Viento Aliseo ‘Biodynamic’ Viognier, Spain
Bianco di Custoza, ‘Trebiano & Garganega’ Gorgo, Italy
Albarino ‘Rias Baixas’ Condes de Albarei, Spain

ROSÉ

Il Barco Pinot Grigio Rosé, Italy
Kintu Maule Valley Rosé, Chile
Château Paradis Provence Rosé, France

— FEATURED COCKTAIL —

ESPRESSO MARTINI

Vodka, Kahlua, gomme monin syrup, espresso
£9

BTL 175ML GLASS 375ML CARAFE

£19.50
£25

£25 £6.25 £13
£28 £7 £14.50
£30 £7.75 £15.50
£34
£40 £10.50 £21
£65

£23 £5.75 £12
£26 £6.50 £13.50
£35
£37 £9.75 £19
£42 £11.50 £23

£21 £5.25 £11
£25
£26 £6.50 £13.50
£27 £6.75 £14
£29 £7.50 £15
£34 £8.75 £17.50

£25 £6.25 £13
£28 £7 £14.50
£32 £8.25 £16.50
£37
£43
£48

BTL 175ML GLASS 375ML CARAFE

£22
£22.50

£22
£26
£27 £6.75 £14
£28 £7 £14.50
£37
£45 £12.50 £24.50

£24 £6 £12.50
£29 £7.25 £15
£32 £8.25 £16.50
£38

£21 £5.25 £11
£23 £5.75 £12
£26 £6.50 £13.50
£28 £7 £14.50
£34 £8.75 £17.50

BTL 175ML GLASS 375ML CARAFE

£23 £5.75 £12
£26 £6.50 £13.50
£32 £8.25 £16.50

FIZZ

SPARKLING

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

CHAMPAGNE

Mumm Brut Champagne £55/£12
Mumm Rosé Champagne £65/£13.50
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
Brooklyn Lager £4.50 355ML
Doom Bar £5.00 500ML
Vedett White £4.75 330ML
Vedett IPA £5.00 500ML
Wyld Wood Organic Cider £5.00 330ML
Aspall’s Premier Cru £5.00 500ML
Rekorderlig Strawberry and Lime £5.00 500ML
Old Mout Kiwi and Lime £5.00 500ML

COCKTAILS £9

Dark and Stormy
Rum, ginger beer, Bitters

Tequila Sunrise
Tequila, grenadine, orange juice

Cuba Libre
Rum, Coca-Cola, lime juice

Negroni
Gin, Campari, Martini Rosso

Side Car
Martell VS, Cointreau, lemon juice

Classic Peach Bellini
Prosecco, crème de peche, frozen peach

French Kiss
Vodka, Chambord, pineapple juice, lime
juice, gomme monin syrup

Caipirinha
Sagatiba, lime juice, sugar

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.

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