

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

Flowering onion 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.

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

Baby back pork ribs in barbecue sauce, fries, house salad 16

Lamb cutlets, mash, green beans 22

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

Pavé rump, Thai green curry, rice 15

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

BOEUF BOURGUIGNON

Our homemade beef stew braised in red wine
with smoked bacon, garlic, onions and
mushrooms served with mash and green beans

15

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 5pm

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

Omelette with ham or
cheddar, fries

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
USA, AUSTRALIA, SOUTH AFRICA & NZ			
Boatman's Drift Cabernet Merlot, S Africa			23
Copperstone Creek Shiraz, New South Wales, Australia	6.75	13.75	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
Doppio Passo Primitivo 'di Salento', Italy	7	14.50	28
Rioja Crianza, Bodegas Azabache, Spain	7.50	15.50	30
Rosso di Montepulciano, Crociani, Tuscany, Italy			35
Rioja Reserva, 2006/08, Bodegas Taron, Rioja Alta, Spain			46
FRANCE			
Roche de Belanne Carignan 'Old Vines', Languedoc	6.50	13.50	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 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	6.25	13	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
Condes de Albarei Albarino, Rias Baixas, Spain	8.75	18	35

ROSÉ

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

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.

FIZZ

	125ML GLASS	BTL
SPARKLING		
Prosecco Brut Extra Dry Azzillo, Italy	7	30
Piazza Grande Rosé Brut, Canti di Carpi, Italy	7	30
CHAMPAGNE		
Mumm Brut Champagne	12	56
Mumm Rosé Champagne	14	68

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

COCKTAILS

10

Dark and Stormy
Rum, ginger beer, Bitters

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

Apple Mojito
Fresh lime, mint, apple juice, soda water, gomme syrup
(NON-ALCOHOLIC)

FEATURED COCKTAIL

PINK GIN AND TONIC
Pinkster gin and tonic water