

Bread 2.50 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

ROTISSERIE CHICKEN

Half a rotisserie chicken,
green sauce,
fries, house salad

16

SIDES

Fries

Rice

Green beans

Spinach

Sautéed mushrooms

Peas, sugar snaps, pea shoots

Tenderstem broccoli

3.50

BURGER STACK

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

20

STEAKS

Aged for up to 28 days.

Served with fries, house salad.

Add Béarnaise, peppercorn sauce, or a herb butter:
chive & Stilton, tarragon & shallot, herb & garlic.

RIBEYE (280g) 28

SIRLOIN (280g) 29

FILLET (170g) 31

CÔTE DE BOEUF (600g) 42

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

VEGAN CHEESEBURGER

with lettuce, tomato, veganaise, pickles and fries 15

CHARGRILL

Baby back pork ribs in barbecue sauce, fries, house salad 18

Lamb cutlets, mash, green beans 22

Chicken breast, mushroom, cream and thyme sauce,
baby potatoes, tenderstem broccoli 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, baby potatoes, peas, sugar snaps and pea shoots 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, asparagus,
crispy new potatoes,
pesto

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	6.50	13.50	26
Block No.10 Selection Reserve Merlot, Chile	7.50	15.50	30
Altosur Malbec, 'Mendoza', Argentina	8	16.50	32
Finca Sopenia Estate Malbec, Argentina	10.75	21.50	42
USA, AUSTRALIA, SOUTH AFRICA & NZ			
Boatman's Drift Cabernet Merlot, S Africa	6	12.50	24
Copperstone Creek Shiraz, New South Wales, Australia	7	14.50	28
Long Barn Pinot Noir, California, USA	9.25	19	37
Ladybird Bordeaux Blend Red, 'Stellenbosch', S Africa	10	20	39
Roaring Meg Pinot Noir, 'Mt Difficulty', Central Otago, NZ	12.50	24.50	48
ITALY, PORTUGAL & SPAIN			
Il Paradosso Shiraz, Sicily	5.75	12	23
Casa do Lago Tinto, Portugal	6.50	13.50	26
Doppio Passo Primitivo 'di Salento', Italy	7.25	15	29
Bodegas Azabache Rioja Crianza, Spain	7.75	16	31
Crociani Rosso di Montepulciano, Tuscany, Italy	9	18.50	36
Bodegas Taron Rioja Reserva 2008, Rioja Alta, Spain			46
FRANCE			
Roche de Belanne Carignan 'Old Vines', Languedoc	6.75	14	27
Domaine Amandine Côtes du Rhône, Rhône	7.50	15.50	30
Château Le Breton Bordeaux Superieur, Bordeaux	8.25	17	33
Domaine Patrick Tranchand Fleurie 'Poncie', Cru Beaujolais	11.75	23.50	46
Margaux 2016, Chateau De La Coste, Bordeaux			56

WHITE

	175ML GLASS	375ML CARAFE	BTL
FRANCE			
Duc de Chapelle Sauvignon Blanc, Languedoc	6.75	14	27
Sel et de Sable Picpoul de Pinet, Languedoc	7.50	15.50	30
Macon Blanc Villages, Domaine Luquet, Burgundy	10	20	39
Domaine André Neveu Sancerre 'Longues Fines', Loire	12	24	47
Domaine Alain Gautheron Chablis, Burgundy	12.75	25	49
NEW WORLD			
Backsberg Estate Chenin Blanc, South Africa	6.50	13.50	26
La Playa Viognier 'Colchagua', Chile	7	14.50	28
De Wetshof Estate Unoaked Chardonnay, South Africa	7.75	16	31
Wairau River Sauvignon Blanc, Marlborough, NZ	8.50	17.50	34
ITALY & SPAIN			
El Zafiro Extremadura Blanco, Spain	5.75	12	23
Ca' Luca Pinot Grigio del Veneto, Italy	6.25	13	25
Condes de Albarei Albarino, Rias Baixas, Spain	9	18.50	36

ROSÉ

	175ML GLASS	375ML CARAFE	BTL
Il Barco Pinot Grigio Rosé, Italy	6.25	13	25
Château Paradis Provence Rosé, France	8.50	17.50	34
Whispering Angel Provence Rosé, France	11.75	23.50	46

FIZZ

	125ML GLASS	BTL
SPARKLING		
Prosecco Brut Extra Dry Azzillo, Italy	7.25	31
Piazza Grande Rosé Brut, Canti di Carpi, Italy	7.25	31
Blanquette de Limoux 'Cuvée Ma Maison', France	8.50	36
CHAMPAGNE		
Mumm Brut Champagne	12.50	57
Mumm Rosé Champagne	14.50	69

BEER / CIDER / CRAFT ALE

Staropramen	4.75	330ML
Singha	4.75	330ML
Corona	4.75	330ML
Blue Moon	5.00	330ML
Meantime London Pale Ale	5.00	330ML
Black Sheep Ale	5.50	500ML
Palm	5.00	330ML
Doom Bar	5.50	500ML
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
Rekorderlig Botanicals Rhubarb, Lemon and Mint	5.50	330ML

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 pêche, frozen peach

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

Caipirinha
Sagatiba, lime juice, sugar

Apple Mojito 6
Fresh lime, mint, apple juice, soda water, gomme monin syrup
(NON-ALCOHOLIC)

FEATURED COCKTAIL

PINKSTER GIN AND TONIC
Pinkster gin, tonic water, raspberries, mint