

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

Flowering onion 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

## RIBS

Baby back pork ribs in  
barbecue sauce with  
fries and our house  
salad of mixed leaves,  
emmental cheese and  
walnuts with  
our unique dressing  
14

## 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

DOUBLE BURGER add 4

## CHARGRILL

Half rack of lamb served as cutlets with mash  
and green beans 20

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 17

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

## 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

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

Omelette with ham or cheddar  
and herbs with fries

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, avocado and  
grilled goat's cheese  
salad with mixed leaves  
and tomato 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
<b>SOUTH AMERICA</b>			
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 Reserve Malbec, Argentina	10.75	21.50	42
<b>USA, AUSTRALIA, SOUTH AFRICA &amp; NZ</b>			
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
<b>ITALY &amp; SPAIN</b>			
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
<b>FRANCE</b>			
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
<b>FRANCE</b>			
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
<b>NEW WORLD</b>			
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
<b>ITALY &amp; SPAIN</b>			
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

## PROVENCE ROSÉ

Château Paradis is situated just north of the town of Aix-en-Provence, this picturesque and historic town is the gateway to the South of France. Sitting amongst rolling hills and rocky outcrops the unique "terroir" of this area produces this dry and delicate salmon pink Rosé.

We recommend Château Paradis Rosé to enjoy on its own or with Lamb.

33

## FIZZ

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

## BEER / CIDER / CRAFT ALE

Heineken	4.25	330ML
Tiger	4.25	330ML
Sol	4.25	330ML
Meantime London Pale Ale	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

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.