

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

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.

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

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 £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 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 and avocado
with mixed leaves
and tomato £12

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

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 £25
Block No. 10 Selection Reserve Merlot, Chile £28
ES Vino Malbec, Argentina £30
Saurus 'Patagonia' Pinot Noir, Argentina £34
Finca Sopenia Reserve Malbec, Argentina £40
Synthesis Special Release Malbec, Argentina £65

USA, AUSTRALIA, SOUTH AFRICA & NZ

Cabernet Merlot, Boatman's Drift, S Africa £23
Shiraz 'New South Wales', Copperstone Creek, Australia £26
Pinot Noir 'California' Long Barn, USA £35
Ladybird 'Stellenbosch' Bordeaux Blend Red, S Africa £37
Roaring Meg Pinot Noir, Central Otago, NZ £42

ITALY & SPAIN

Il Paradosso Nero d'Avola Shiraz, Sicily £21
Montepulciano D'Abruzzo Riserva, Tor del Colle, Italy £25
Garnacha 'Old Vines' Bodegas y Vinedos Monfil, Spain £26
Primitivo 'di Salento' Doppio Passo, Italy £27
Bodegas Ramon Bilbao Rioja Crianza, Spain £29
Rosso di Montepulciano 'Tuscany' Crociani, Italy £34

FRANCE

Roche de Belanne 'Old Vines' Carignan, Languedoc £25
Côtes du Rhône, Domaine Amandine, Rhône £28
Château Sauman, Côtes de Bourg, Bordeaux £32
Cahors 'Malbec' Cuvée Prestige, South West £37
Crozes Hermitage, Ferraton Père et Fils, Rhône £43
Château La Croix Fourney, Grand Cru St Emilion £48

WHITE

BY THE CARAFE

Sancerre Blanc 'Longues Fines' André Neveu, Loire £22
Gavi di Gavi, Cà da Bosio, Italy £22.50

FRANCE

La Loupe Grenache Blanc, Vin de Pays £22
Moulin d'Argent, Chardonnay, Loire £26
Petite Abbaye, Sauvignon Blanc, Loire £27
Picpoul de Pinet 'Sel et de Sable', Languedoc £28
Macon Blanc Villages, Domaine Luquet, France £37
Chablis, Domaine Alain Gautheron, Burgundy £45

NEW WORLD

Backsberg Estate Chenin Blanc, South Africa £24
Dewetshof Unoaked Chardonnay, South Africa £29
Wairau River 'Marlborough' Sauvignon Blanc, NZ £32
Sauvignon Semillon 'Rampant White' Margaret River, Australia £38

ITALY & SPAIN

El Zafiro Extremadura Blanco, Spain £21
Ca' Luca Pinot Grigio del Veneto, Italy £23
Viento Aliseo 'Biodynamic' Viognier, Spain £26
Bianco di Custoza, 'Trebiano & Garganega' Gorgo, Italy £28
Albarino 'Rias Baixas' Condes de Albarei, Spain £34

ROSÉ

Il Barco Pinot Grigio Rosé, Italy £23
Kintu Maule Valley Rosé, Chile £26
Château Paradis Provence Rosé, France £32

BTL 175ML GLASS 375ML CARAFE

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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

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

FEATURED COCKTAIL

ESPRESSO MARTINI £9
Vodka, Kahlua, gomme monin syrup, espresso

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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