

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

King prawns, garlic butter 9

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.

FLAT IRON (280g) 22

RIBEYE (280g) 26

FILLET (170g) 29

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

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

Catch of the day with green beans and baby potatoes 17

Baked field mushroom, grilled vegetables,
goats' cheese, fries 12

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

16

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

Soup of the day

Warm artichoke, cheese and
spinach dip, tortilla chips

Butterfly prawns in crispy
breadcrumbs

Steak frites, Béarnaise sauce

Fried chicken sandwich with
cheese 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 <i>This Chilean Cabernet Sauvignon is soft and supple - it does not disappoint.</i>	6.25	13	25
Block No.10 Selection Reserve Merlot, Chile <i>Mouth filling, smooth and ripe with an easy finish, new world St Emilion?</i>	7.25	15	29
Altosur Malbec, 'Mendoza' Argentina <i>Classic juicy fresh Argentinean red, perfect by the glass.</i>	8	16	31
Finca Sopenia Estate Malbec, Argentina <i>The bigger brother to above - more complex, weightier and great with steak.</i>	10.75	21.50	42
USA & SOUTH AFRICA			
Boatman's Drift Cabernet Merlot, S Africa <i>A traditional Claret - Cabernet Sauvignon for structure, Merlot for softness.</i>	5.75	12	23
Long Barn Pinot Noir, California, USA <i>Smooth, ripe and silky - probably not unlike the sunshine state!</i>	9	18.50	36
ITALY & SPAIN			
Il Paradosso Nero d'Avola Shiraz, Sicily <i>Mamma Mia - Shiraz from down south, great value.</i>	5.50	11.50	22
Doppio Passo Primitivo 'di Salento', Italy <i>Known as Zinfandel in USA - fantastic & flavoured.</i>	7	14.50	28
Bodegas Azabache Rioja Crianza, Spain <i>Classic Rioja - so versatile; try with the ribs, a great burger or on its own.</i>	7.50	15.50	30
Crociani Rosso di Montepulciano, Tuscany, Italy <i>Boutique, hand crafted Tuscan premium red made by the lovely Susanna Crociani.</i>	8.75	18	35
FRANCE			
Domaine Amandine Côtes du Rhône, Rhône <i>Grenache and Syrah grapes; juicy, fresh and fruity.</i>	7.25	15	29
Domaine Patrick Tranchand Fleurie 'Poncie', Cru Beaujolais <i>Forget Beaujolais Nouveau this is the real stuff - fantastic.</i>	11.50	23	45

WHITE

	175ML GLASS	375ML CARAFE	BTL
FRANCE			
Duc de Chapelle Sauvignon Blanc, Languedoc <i>Very decent easy drinking house Sauvignon Blanc, dry and refreshing.</i>	6.75	13.75	27
Sel et de Sable Picpoul de Pinet, Languedoc <i>What the locals drink in Marseilles, a favourite of the Brits too!</i>	7.25	15	29
Domaine Luquet Macon Blanc Villages, Burgundy <i>A classic white Burgundy from hillside vineyards north of Lyon.</i>	9.75	19.50	38
NEW WORLD			
Backsberg Estate Chenin Blanc, South Africa <i>The iconic SA grape variety. Bright, fruit forward, apples and limes, superb!</i>	6.25	13	25
La Playa Viognier, 'Colchagua', Chile <i>Smell the flowers and taste the peaches, honeysuckle and creamy too.</i>	7	14.50	28
De Wetshof Estate Unoaked Chardonnay, South Africa <i>If you like a good Chablis, try this you will be pleasantly surprised.</i>	7.50	15.50	30
Wairau River Sauvignon Blanc, Marlborough, NZ <i>One of the UKs favourite tipples, a stunning wine from a stunning region.</i>	8.50	17	33
ITALY & SPAIN			
El Zafiro Extremadura Blanco, Spain <i>Soft and simple, a blend from the vineyards of Southern Spain.</i>	5.50	11.50	22
Ca' Luca Pinot Grigio del Veneto, Italy <i>Very decent glugging PG from vineyards north of Venice.</i>	6	12.50	24
Condes de Albarei Albarino, Rias Baixas, Spain <i>Fresh and aromatic, packed with aromas of apricot and almonds.</i>	8.75	18	35

ROSÉ

	175ML GLASS	375ML CARAFE	BTL
Il Barco Pinot Grigio Rosé, Italy <i>A versatile little beauty, pale pink, easy drinking with hints of wild raspberries.</i>	6	12.50	24
La Playa Cabernet Rosé, Chile <i>More colour, more persistence and more flavoured!</i>	6.50	13.50	26
Château Paradis Provence Rosé, France <i>Increasingly popular, join the crowd and savour this beautiful pale salmon pink rosé.</i>	8.50	17	33
Whispering Angel Provence Rosé, France <i>Drinkable is an understatement and you'll keep on coming back for seconds.</i>	11.50	23	45

WE RECOMMEND

Our wine recommendation this winter is to pair our malbecs with our selection of fine steaks - a classic combination.

Altosur is our house malbec and offers a fantastic easy-drinking style known for its dark fruit flavours and smooth and silky finish.

Treat yourself to a bottle of our Finca Sopenia whose grapes are grown in the high-altitude vineyards in the foothills of the Andes. The wine is handcrafted and aged for one year, giving it greater depth and complexity.

FIZZ

	125ML GLASS	BTL
Prosecco Brut Extra Dry Azzillo, Italy <i>Crowd pleaser every time, supple and smooth with decent freshness and a ripe finish.</i>	7	30
Piazza Grande Rosé Brut, Canti di Carpi, Italy <i>A delicate sparkling rosé with a floral bouquet and notes of red cherries.</i>	7	30
Mumm Brut Champagne, France <i>Bright and sparkling, light golden with an abundance of fine and elegant bubbles.</i>	12	56

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

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.