

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

King prawns chargrilled
with garlic butter £9

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.

FLAT IRON (280g) £21

RIBEYE (280g) £25

FILLET (170g) £28

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. 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

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 £21

Shetland Isles salmon with dill crème fraîche £17

Sea bass fillet with green beans and baby potatoes £15

Chicken breast with bacon, cheese and pesto £13

Chicken breast in a brioche bun with fries £12

Baked field mushroom with grilled vegetables
and goat's cheese with fries £10

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

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

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

RED

	175ML GLASS	375ML CARAFE	BTL
SOUTH AMERICA			
La Playa Cabernet Sauvignon, Chile	£6.25	£13	£25
Block No.10 Selection Reserve Merlot, Chile	£7	£14.50	£28
ES Vino Malbec, Argentina	£7.75	£15.50	£30
Saurus 'Patagonia' Pinot Noir, Argentina	£8.75	£17.50	£34
Finca Sophenia Reserve Malbec, Argentina	£10.50	£21	£40
USA, AUSTRALIA, SOUTH AFRICA & NZ			
Cabernet Merlot, Boatman's Drift, S Africa	£5.75	£12	£23
Shiraz 'New South Wales', Copperstone Creek, Australia	£6.50	£13.50	£26
Ladybird 'Stellenbosch' Bordeaux Blend Red, S Africa	£9.75	£19	£37
Ca Momi 'Napa Valley' Cabernet / Merlot / Zinfandel, USA	£10	£19.50	£38
Roaring Meg Pinot Noir, Central Otago, NZ	£11.50	£23	£44
ITALY & SPAIN			
Il Paradosso Nero d'Avola Shiraz, Sicily	£5.25	£11	£21
Montepulciano D'Abruzzo Riserva, Tor del Colle, Italy	£6.25	£13	£25
Garnacha 'Old Vines' Bodegas y Vinedos Monfil, Spain	£6.50	£13.50	£26
Primitivo 'di Salento' Doppio Passo, Italy	£6.75	£14	£27
Bodegas Ramon Bilbao Rioja Crianza, Spain	£7.50	£15	£29
Rosso di Montepulciano 'Tuscany' Crociani, Italy	£8.75	£17.50	£34
Rioja Gran Reserva 'Rioja Alta' Bodegas Ramon Bilbao, Spain	£13	£25	£49
FRANCE			
Roche de Belanne 'Old Vines' Carignan, Languedoc	£6.25	£13	£25
Domaine Amandine Côtes du Rhône, Rhône	£7	£14.50	£28
Château Sauman, Côtes de Bourg, Bordeaux	£8.25	£16.50	£32

WHITE

	175ML GLASS	375ML CARAFE	BTL
FRANCE			
La Loupe Grenache Blanc, Vin de Pays	£5.50	£11.50	£22
Moulin d'Argent, Chardonnay, Loire	£6.25	£13	£26
Petite Abbaye, Sauvignon Blanc, Loire	£6.75	£14	£27
Picpoul de Pinet 'Sel et de Sable', Languedoc	£7	£14.50	£28
Sancerre Blanc 'Longues Fines' André Neveu, Loire	£11.75	£22	£43
Chablis, Domaine Alain Gautheron, Burgundy	£12.50	£24.50	£47
NEW WORLD			
Backsberg Estate Chenin Blanc, South Africa	£6	£12.50	£24
Dewetshof Unoaked Chardonnay, South Africa	£7.25	£15	£29
Wairau River 'Marlborough' Sauvignon Blanc, NZ	£8.25	£16.50	£32
ITALY & SPAIN			
El Zafiro Extremadura Blanco, Spain	£5.25	£11	£21
Ca' Luca Pinot Grigio del Veneto, Italy	£5.75	£12	£23
Viento Aliseo 'Biodynamic' Viognier, Spain	£6.50	£13.50	£26
Bianco di Custoza, 'Trebiano & Garganega' Gorgo, Italy	£7	£14.50	£28
Albarino 'Rias Baixas' Condes de Albarei, Spain	£8.75	£17.50	£34
Gavi di Gavi, Cà da Bosio, Italy	£12	£22.50	£44

ROSÉ

	175ML GLASS	375ML CARAFE	BTL
Il Barco Pinot Grigio Rosé, Italy	£5.75	£12	£23
Kintu Maule Valley Rosé, Chile	£6.50	£13.50	£26
Château Paradis Provence Rosé, France	£8.25	£16.50	£32

FIZZ

SPARKLING

Prosecco Brut Extra Dry Azzillo, Italy	£7 / £29
Cava Rosado Reserva Brut, Mont Marcal, Spain	£7 / £29
Bluebell Vineyards 'Blanc de Blancs' Vintage Sussex, England	£42

CHAMPAGNE

Mumm Brut Champagne	£12 / £55
Mumm Rosé Champagne	£13.50 / £65
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
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

FEATURED COCKTAIL

FROZEN MARGARITA

Tequila, triple sec, lime

£5

WE RECOMMEND

Our flat iron steak served medium rare with a carafe of Cabernet Merlot, Boatman's Drift

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.