

# Black & Blue Steakhouse

Breadboard  
£4.50

Giovanna  
Olives  
£4.50

Smoked  
Almonds  
£4.50

## APPETISERS

<b>Soup of the day</b> Sourdough Bread	£ 8.50	<b>Chicken Skewers</b> Satay Sauce	£ 9
<b>Vegan Meze</b> Hummus, Guacamole, Giovanna Olives, Pitta bread	£ 9	<b>Warm Artichoke, Cheese &amp; Spinach Dip</b> Tortilla Chips	£ 9
<b>Butterfly Prawns in Crispy Breadcrumbs</b> Sweet Chilli Dip	£ 9	<b>Crispy Chicken Wings</b> Salt, Lime	£ 9
<b>Chicken Pate</b> Sourdough Toast	£ 9	<b>Crayfish and Prawn Salad</b> Guacamole, Seafood Sauce	£ 9.50
<b>Kale &amp; Quinoa Salad</b> Feta Cheese, Quinoa, Kale, Tomato, Pomegranate, Avocado	£ 9/£16	<b>King Prawns</b> Garlic Butter	£ 10.50

## CHARGRILLED CLASSICS

<b>Grilled Goats' Cheese Salad</b> Bacon, Avocado, Mixed Leaves, Radish, Fennel, Peas, Parsley, Champagne Vinaigrette	£10/£18	<b>Chicken and Friends</b> Bacon, Cheddar Cheese, Fries, House Salad	£21
<b>Chicken Caesar Salad</b> Chargrilled Chicken Breast Cos Lettuce, Croutons, Parmesan Cheese, Caesar Dressing	£10/£18	<b>Shetland Isles Salmon</b> Dill Crème Fraiche, Baby Potatoes, Green Beans	£23
<b>Baked Field Mushroom</b> Grilled Vegetables, Goats' Cheese, Fries	£19	<b>Smoked Baby Back Pork Ribs</b> Barbecue Sauce, Fries, House Salad	£25
<b>Chicken with Mushroom Sauce</b> Mushroom, Cream & Thyme sauce, Baby Potatoes, Green Beans	£21	<b>King Prawns</b> Garlic Butter, Fries, House Salad	£29

## BURGERS

	Single	Double		
<b>Bacon &amp; Cheeseburger</b> Cheddar Cheese, Bacon, Fries	£19	£23	<b>Vegan Cheeseburger</b> Superfoods Kale & Hemp Patties, Vegan Cheese, Veganaise, Fries	£19
<b>Guacamole &amp; Smoked Bacon</b> Smoked Streaky Bacon, Guacamole, Fries	£19	£23	<b>Burger Stack</b> Double Burger, Bacon, Cheddar Cheese, Guacamole, Field Mushroom, Fries	£25

## SIGNATURE STEAKS

<b>Steak Frites</b> Rump Steak, Béarnaise Sauce, Fries	£23
<b>Flat Iron(8oz)</b> Peppercorn Sauce, Fries	£28
<b>Ribeye (10oz)</b> Peppercorn Sauce, Fries, Sautéed Mushrooms	£36
<b>Fillet (6oz)</b> Béarnaise Sauce, Fries, House Salad	£39
<b>To Share</b>	
<b>Côte de Boeuf (22oz)</b> Peppercorn Sauce, Fries, Sautéed Mushrooms	£59

## SIDES

<b>Fries</b>	£5
<b>Green Beans</b>	£5
<b>Mashed Potato</b>	£5
<b>Baby Potatoes</b>	£5
<b>Sautéed Mushrooms</b> Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & Herbs	£5
<b>House Salad</b> Iceberg Lettuce, Emmenthal Cheese, Walnuts, Dijon Mustard Dressing	£8

## PRIX FIXE

TWO COURSES £26 | THREE COURSES £30

**Soup of the Day**  
Sourdough Toast

**Vegan Meze**  
Hummus, Guacamole,  
Giovanna Olives, Pitta bread

**Butterfly Prawns in  
Crispy Breadcrumbs**  
Sweet Chilli Dip

**Chicken Pate**  
Sourdough Toast

**Steak Frites**

Rump Steak, Béarnaise Sauce, Fries

**Baked Field Mushroom**

Grilled Vegetables, Goats' Cheese, Fries

**Vegan Cheeseburger**

Superfoods Kale & Hemp Patties,  
Vegan Cheese, Veganaise, Fries

**Sauage, Mash, Green Beans**

Peppercorn Sauce

**Kale & Quinoa Salad**

Feta Cheese, Quinoa, Kale, Tomato,  
Pomegranate, Avocado

**Warm Apple & Cinnamon Pie**  
Custard

**Cornish Brie, Grapes**

**Ice Cream Sundae**

Chocolate & Vanilla  
Ice Cream, Chocolate Sauce  
Whipped Cream

**Blood Orange Sorbet**

**Allergens** - before ordering, please speak to our staff  
about your food allergen and intolerance requirements.  
The above prices include VAT. We will add an optional  
12.5% service charge which is paid directly to our staff.

 blackbluerestaurants  
www.blackandbluerestaurants.com

# Black & Blue

## Steakhouse

### RED WINES

	175ml glass	375ml carafe	Bottle
<b>Merlot, Whale Point,</b> Western Cape, South Africa	£7.50	£15.50	£30
<b>Tempranillo, 'Arbol de Vida',</b> Parra Jimenez, Spain (Organic)	£8.25	£17	£33
<b>Flor de Penalva Reserva,</b> Dao, Portugal	£9	£18.50	£36
<b>Malbec, Highest Point,</b> 'Mendoza', Argentina	£9.50	£19.50	£38
<b>Primitivo, Secondo Piano,</b> 'Puglia', Italy	£9.75	£20	£39
<b>Rioja Crianza, Bodegas Azabache,</b> Spain	£10	£20.50	£40
<b>Pinot Noir 'Cuvee 1620', Famille Lorgeril,</b> France	£10.25	£21	£41
<b>Merlot, Château le Breton,</b> Bordeaux Supérieur, France	£10.75	£22	£43
<b>Malbec, Altosur,</b> 'Mendoza', Argentina	£11.25	£23	£45
<b>Pinot Noir, Long Barn,</b> 'California', USA			£46
<b>Côtes du Rhône, Domaine Amandine,</b> Rhône Valley, France (Organic)			£49
<b>Reserve Malbec, Finca Sopenia,</b> Argentina	£13.25	£27	£53
<b>Rioja Reserva, Bodegas Taron,</b> Rioja Alta, Spain			£56

### ROSÉ WINES

	175ml glass	375ml carafe	Bottle
<b>Pinot Grigio Rosé,</b> San Antini, Italy	£ 7.75	£16	£31
<b>Pale Rosé, La Belle Eternelle,</b> Languedoc, France	£9.75	£20	£39
<b>Whispering Angel,</b> Provence Rosé, France	£15	£30.50	£60

### WHITE WINES

	175ml glass	375ml carafe	Bottle
<b>Pinot Grigio/Catarratto,</b> IL Barco, Italy	£7.75	£16	£31
<b>Chenin Blanc, Boatmans,</b> South Africa	£8	£16.50	£32
<b>Chardonnay, Paraiso Sur,</b> Chile (Organic)	£8.50	£17.50	£34
<b>Sauvignon Blanc,</b> <b>The Impressionist,</b> Stellenbosch, South Africa	£9	£18.50	£36
<b>Vinho Verde, 'Loureiro',</b> AB Valley Vineyards, Portugal	£9.25	£19	£37
<b>Picpoul de Pinet, Rocs Blancs,</b> Languedoc, France	£10	£20.50	£40
<b>Sauvignon Blanc,</b> <b>Wairau River Estate,</b> Marlborough, NZ	£11	£22.50	£44
<b>Albarino, Condes de Albarei,</b> 'Rias Baixas', Galicia, Spain	£11.75	£24	£47
<b>Sancerre 'La Garenne',</b> <b>Domaine, Godon - Reverdy,</b> Loire Valley, France			£59
<b>Chablis, Domaine Alain Gautheron,</b> Burgundy, France			£66

### SPARKLING & CHAMPAGNE

	125ml glass	Bottle
<b>Prosecco Brut Azzillo Extra Dry,</b> Italy	£ 8.75	£ 38
<b>Thomson &amp; Scott, 'Noughty',</b> Sparkling Chardonnay, Spain (0% Alcohol, Organic)	£ 8.75	£ 38
<b>Prosecco Rosé Barocco,</b> Italy	£ 9	£ 39
<b>Cremant de Bourgogne Brut Classic ,</b> Burgundy, France	£ 11.25	£ 56
<b>Nyetimber Classic Cuvee,</b> Multi Vintage, England		£ 70
<b>Laurent Perrier 'la Cuvée' Brut NV</b>	£18	£ 85

### SOMMELIER SELECTS

#### Cava Brut Tradicional 'Pupitre' £ 45 Castell D'Or, Spain

An authentic Cava. Pupitre captures the magical essence of Barcelona. A classic, refreshing and dry sparkling wine with a fine mousse.

#### Vinho Verde 'Loureiro' £37 AB Valley Vineyards, Portugal

An aromatic and zesty fresh white displaying notes of honeysuckle, orange blossom, green apple and slight spritzzy tingle on the tongue to finish.

#### Pale Rose, La Belle Eternelle, £39 South of France

An excellent 'Provence style' rose with a light pale colour and juicy red fruit characteristics. Creamy, fresh and easy drinking.

#### Regarde d'Artiste Rouge Clair, £36 Languedoc, France

A blend of Grenache noir, Cinsault and Merlot. This light red is soft and juicy, with flavours of cherry & raspberry, a touch of spice, and a delicate smooth finish. Served chilled.

#### Margaux, Chateau De La Coste, £78 Bordeaux, France

Margaux wines are considered by many to be very elegant and aromatic, with silky smooth tannins. This classic Claret has great finesse and character.

#### Brunello di Montalcino, £ 95 Donatella Colombini, Tuscany, Italy

The 'Brunello' clone of Sangiovese, which grows in the hills of Montalcino, near Siena, produces Tuscany's most intense and famed red wine.