

Black&Blue

Steakhouse

Breadboard £4 Giovanna Olives £4 Smoked Almonds £4

starters

| | |
|---|-------|
| Vegan Meze <i>Hummus, Guacamole, Giovanna Olives, Pitta Bread</i> | £8 |
| Butterfly Prawns in Crispy Breadcrumbs <i>Sweet Chilli Dip</i> | £8.50 |
| Forestière Terrine <i>Chicken & Mushroom Pate, Sourdough Toast</i> | £8.50 |
| Chicken Skewers <i>Satay Sauce</i> | £8.50 |
| Warm Artichoke, Cheese & Spinach Dip <i>Tortilla Chips</i> | £8.50 |
| Crispy Chicken Wings <i>Salt, Lime</i> | £8.50 |
| Crayfish and Prawn Salad <i>Guacamole, Seafood Sauce</i> | £9 |
| King Prawns <i>Garlic Butter</i> | £10 |
| Smoked Salmon <i>Dill, Crème Fraîche, Capers, Brown Bread</i> | £10 |

mains

| | |
|---|-----|
| Baked Field Mushroom <i>Grilled Vegetables, Goats' Cheese, Fries</i> | £17 |
| Chicken with Mushroom Sauce <i>Mushroom, Cream & Thyme sauce, Baby Potatoes, Green Beans</i> | £19 |
| Chicken and Friends <i>Bacon, Cheddar Cheese, Fries, House Salad</i> | £19 |
| Shetland Isles Salmon <i>Dill Crème Fraîche, Baby Potatoes, Green Beans</i> | £21 |
| Smoked Baby Back Pork Ribs <i>Barbecue Sauce, Fries, House Salad</i> | £23 |
| King Prawns <i>Garlic Butter, Fries, House Salad</i> | £27 |

steak frites

Flat Iron (170g)
Peppercorn sauce, fries
£21

sides

| | |
|--|-------|
| Fries | £4.50 |
| Rice | £4.50 |
| Green Beans | £4.50 |
| Mashed Potato | £4.50 |
| Baby Potatoes | £4.50 |
| Sautéed Mushrooms <i>Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & Herbs</i> | £4.50 |
| House Salad <i>Iceberg Lettuce, Emmenthal Cheese, Walnuts, Dijon Mustard Dressing</i> | £7 |

steaks

*Aged for up to 28 days.
Served with fries, house salad or
sauteed mushrooms and your choice of
Bearnaise sauce, peppercorn sauce,
or one of homemade herb butters:
Stilton & chive, tarragon
& shallot, garlic & herb*

| | |
|----------------------|-----|
| Ribeye (280g) | £34 |
| Sirloin (280g) | £34 |
| Fillet (170g) | £37 |
| Côte de Boeuf (600g) | £49 |

For one or to share

burgers

single £17, double £21

Bacon & Cheeseburger
Cheddar Cheese, Bacon, Fries

Guacamole & Smoked Bacon
Guacamole, Smoked Streaky Bacon, Fries

Calorie Counter
*Burger Patty, Guacamole, Hummus,
Sliced Tomato, Mixed Leaves*

Burger Stack

£23
*Double Burger, Bacon, Cheddar Cheese,
Guacamole, Field Mushroom, fries*

Vegan Cheeseburger

£17
*Superfoods Kale & Hemp Patties,
Vegan Cheese, Veganaise, Fries*

Vegan Calorie Counter

£17
*Superfoods Kale & Hemp Patties,
Guacamole, Hummus,
Sliced Tomato, Mixed Leaves*

salads

Feta Cheese £7/£14
*Quinoa, Kale, Tomato,
Pomegranate, Avocado*

Grilled Goats' Cheese £8/£16
*Bacon, Avocado, Mixed Leaves,
Radish, Fennel, Peas, Parsley,
Champagne Vinaigrette*

Classic Caesar Salad £8/£16
*Chargrilled Chicken Breast, Cos Lettuce,
Parmesan Cheese, Caesar Dressing*

PRIX FIXE

Two courses £23
Three courses £27
Noon – 7pm

*Butterfly Prawns in
Crispy Breadcrumbs
Sweet Chilli Dip*

*Warm Artichoke, Cheese
& Spinach Dip
Tortilla Chips*

*Vegan Mezze
Hummus, Guacamole,
Giovanna Olives, Pitta Bread*

*Forestière Terrine
Chicken & Mushroom Pate,
Sourdough Toast*

*Steak Frites
Peppercorn Sauce*

*Baked Field Mushroom
Grilled Vegetables,
Goats' Cheese, Fries*

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

*Sausage, Mash, Green Beans
Peppercorn Sauce*

*Feta Cheese Salad
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

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

blackbluerestaurants 
www.blackandbluerestaurants.com

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Steakhouse

red wines

| | 175ml glass | 375ml carafe | bottle |
|---|----------------|-----------------|--------|
| old world | | | |
| Flor de Penalva Reserva, <i>Dao, Portugal</i> | £8.50 | £17.50 | £34 |
| Primitivo, Secondo Piano, <i>'Puglia', Italy</i> | £9.25 | £19 | £37 |
| Rioja Crianza, Bodegas Azabache, <i>Spain</i> | £9.50 | £19.50 | £38 |
| Pinot Noir 'Cuvee 1620', Famille Lorgeril, <i>France</i> | £9.75 | £20 | £39 |
| Château Le Breton, Bordeaux Supérieur, <i>Bordeaux, France</i> | £10.25 | £21 | £41 |
| Rosso di Montepulciano, <i>Crociani, 'Tuscany', Italy</i> | | | £42 |
| Barbera D'Asti 'Rossofuoco' <i>Piedmont, Italy (Organic)</i> | £11 | £22.50 | £44 |
| Côtes du Rhône Villages, Domaine Amandine 'Seguret', <i>Rhône Valley, France</i> | | | £48 |
| Rioja Reserva, Bodegas Taron <i>Rioja Alta, Spain</i> | | | £54 |

new world

| | | | |
|---|--------|--------|-----|
| Merlot, The Barrel Jumper, <i>Villiersdorp, South Africa</i> | £7 | £14.50 | £28 |
| Shiraz, Hamilton Heights, <i>Australia</i> | £7.75 | £16 | £31 |
| Reserve Merlot, Block 10 Selection, <i>Chile</i> | | | £35 |
| Malbec, Altosur <i>'Mendoza', Argentina</i> | £10.25 | £21 | £41 |
| Pinot Noir, Long Barn, <i>'California', USA</i> | £11 | £22.50 | £44 |
| Reserve Malbec, Finca Sopenia, <i>Argentina</i> | £12.75 | £26 | £51 |

rosé

| | 175ml glass | 375ml carafe | bottle |
|--|----------------|-----------------|--------|
| Pinot Grigio Rosé, San Antini, <i>Italy</i> | £7.25 | £15 | £29 |
| Pale Rosé, Le Tuffeau, <i>Languedoc, France</i> | £8.50 | £17.50 | £34 |
| Provence Rosé, Chateau Paradis, <i>France</i> | £10.50 | £21.50 | £42 |
| Whispering Angel, <i>Provence Rosé, France</i> | £13 | £26.50 | £52 |

fizz

| | 125ml glass | bottle |
|---|----------------|--------|
| Prosecco Brut Azzillo Extra Dry, <i>Italy</i> | £8.25 | £36 |
| Thomson & Scott, 'Noughty', <i>Sparkling Chardonnay, Spain (0% Alcohol, Organic)</i> | £8.25 | £36 |
| Prosecco Rosé Barocco, <i>Italy</i> | £8.50 | £37 |
| Blanquette de Limoux <i>'Cuvée ma Maison', France</i> | | £42 |
| Nyetimber Classic Cuvee, <i>Multi Vintage, England</i> | | £65 |

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 11-15% 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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white wines

| | 175ml glass | 375ml carafe | bottle |
|---|----------------|-----------------|--------|
| old world | | | |
| Pinot Grigio/Catarratto, <i>IL Barco, Italy</i> | £7.25 | £15 | £29 |
| Vinho Verde, AB Valley Vineyards, <i>'Loureiro', Portugal</i> | £8.75 | £18 | £35 |
| Picpoul de Pinet, Rocs Blancs, <i>Languedoc, France</i> | £9.50 | £19.50 | £38 |
| Gruener Veltliner, Heiderer-Mayer, <i>Kamptal, Austria</i> | £9.75 | £20 | £39 |
| Albarino, Condes de Albarei <i>'Rias Baixas', Galicia, Spain</i> | £11 | £22.50 | £44 |
| Bourgogne Chardonnay, Nuiton-Beaunoy, <i>Burgundy, France</i> | | | £51 |
| Sancerre 'La Garenne', Domaine Godon <i>-Reverdy, Loire Valley, France</i> | | | £57 |

new world

| | | | |
|--|--------|--------|-----|
| Chenin Blanc, Boatmans, <i>South Africa</i> | £7.25 | £15 | £29 |
| Viognier, La Playa, <i>Colchagua Valley, Chile</i> | | | £33 |
| Sauvignon Blanc, The Impressionist, <i>Stellenbosch, South Africa</i> | | | £34 |
| Sauvignon Blanc, Wairau River Estate, <i>Marlborough, NZ</i> | £10.50 | £21.50 | £42 |
| Chardonnay, Ca Momi, <i>Napa Valley, California, USA</i> | | | £54 |

premium selection

| | bottle |
|--|--------|
| Geoff Merrill Cabernet Sauvignon, G&W, <i>Coonawarra, Australia</i> | £60 |
| Schubert 'Selection S' Pinot Noir, <i>Martinborough, New Zealand</i> | £64 |
| Margaux, Château de La Coste, <i>Bordeaux, France</i> | £75 |
| Crozes Hermitage, Domaine des Remizieres, <i>Northern Rhone, France</i> | £70 |
| Barolo 'Serralunga' Rivetto, <i>Piedmont, Italy</i> | £100 |
| Chablis 1er Cru Fourchaume, - <i>Domaine du Roy, Burgundy, France</i> | £80 |

champagne

| | 125ml glass | bottle |
|---|----------------|--------|
| Laurent Perrier 'la Cuvée' Brut NV | £16 | £80 |
| Louis Roederer, Collection '243', Brut NV | | £90 |
| Laurent Perrier Brut Rosé, NV | | £125 |

unfiltered wines

PET NAT Organic Domaine Grand Courtade, £49
France

An unfiltered sparkling wine made from Sauvignon and
Colombard grapes.

Harvested at midnight and fermented using their wild yeasts leaving a
sediment which gives a richness and roundness to the wine

PYREN LITTLE RA RA RED, £12.25/£25/£49
'Victoria', Australia

This early picked Shiraz has just two hours skin contact before
being pressed and then blended with whole bunch Shiraz and a little
Sauvignon Blanc. The wine is then bottled unfiltered and unfiltered so that
the yeast sediment remains