

# Black&Blue

## Steakhouse

Breadboard £4.50    Giovanna Olives £4.50    Smoked Almonds £4.50

### starters

Vegan Meze <i>Hummus, Guacamole, Giovanna Olives, Pitta Bread</i>	£8.50
Butterfly Prawns in Crispy Breadcrumbs <i>Sweet Chilli Dip</i>	£9
Forestière Terrine <i>Chicken &amp; Mushroom Pate, Sourdough Toast</i>	£9
Chicken Skewers <i>Satay Sauce</i>	£9
Warm Artichoke, Cheese & Spinach Dip <i>Tortilla Chips</i>	£9
Crispy Chicken Wings <i>Salt, Lime</i>	£9
Crayfish and Prawn Salad <i>Guacamole, Seafood Sauce</i>	£9.50
King Prawns <i>Garlic Butter</i>	£10.50
Smoked Salmon <i>Dill, Crème Fraîche, Capers, Brown Bread</i>	£10.50

### mains

Baked Field Mushroom <i>Grilled Vegetables, Goats' Cheese, Fries</i>	£18
Chicken with Mushroom Sauce <i>Mushroom, Cream &amp; Thyme sauce, Baby Potatoes, Green Beans</i>	£20
Chicken and Friends <i>Bacon, Cheddar Cheese, Fries, House Salad</i>	£20
Shetland Isles Salmon <i>Dill Crème Fraîche, Baby Potatoes, Green Beans</i>	£22
Smoked Baby Back Pork Ribs <i>Barbecue Sauce, Fries, House Salad</i>	£24
King Prawns <i>Garlic Butter, Fries, House Salad</i>	£28

### steak frites

Flat Iron (6oz)  
*Peppercorn sauce, fries*  
£22

### sides

Fries	£5
Rice	£5
Green Beans	£5
Mashed Potato	£5
Baby Potatoes	£5
Sautéed Mushrooms <i>Chestnut &amp; Portobello Mushrooms, Red Wine, Chicken Jus &amp; Herbs</i>	£5
House Salad <i>Iceberg Lettuce, Emmenthal Cheese, Walnuts, Dijon Mustard Dressing</i>	£7.50

### steaks

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

Ribeye (10oz)	£35
Sirloin (10oz)	£35
Fillet (6oz)	£38
Côte de Boeuf (22oz)	£50

*For one or to share*

### burgers

single £18, double £22

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

£24  
*Double Burger, Bacon, Cheddar Cheese,  
Guacamole, Field Mushroom, fries*

Vegan Cheeseburger

£18  
*Superfoods Kale & Hemp Patties,  
Vegan Cheese, Veganaise, Fries*

Vegan Calorie Counter

£18  
*Superfoods Kale & Hemp Patties,  
Guacamole, Hummus,  
Sliced Tomato, Mixed Leaves*

### salads

Feta Cheese £8/£15  
*Quinoa, Kale, Tomato,  
Pomegranate, Avocado*

Grilled Goats' Cheese £9/£17  
*Bacon, Avocado, Mixed Leaves,  
Radish, Fennel, Peas, Parsley,  
Champagne Vinaigrette*

Chicken Caesar Salad £9/£17  
*Chargrilled Chicken Breast, Cos Lettuce,  
Croutons, Parmesan Cheese, Caesar  
Dressing*

### PRIX FIXE

Two courses £24  
Three courses £28  
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

# Black&Blue

## Steakhouse

### red wines

<i>old world</i>	175ml glass	375ml carafe	bottle
Garnacha Tempranillo, Fuenteverde, Bodegas Monfils, Spain	£8	£16.50	£32
Flor de Penalva Reserva, Dao, Portugal	£8.75	£18	£35
Primitivo, Secondo Piano, 'Puglia', Italy	£9.50	£19.50	£38
Rioja Crianza, Bodegas Azabache, Spain	£9.75	£20	£39
Pinot Noir 'Cuvee 1620', Famille Lorgeril, France	£10	£20.50	£40
Merlot, Château le Breton, Bordeaux Supérieur, France	£10.50	£21.50	£42
Rosso di Montepulciano, Crociani, 'Tuscany', Italy			£44
Côtes du Rhône Villages, Domaine Amandine 'Seguret', Rhône Valley, France			£49
Rioja Reserva, Bodegas Taron Rioja Alta, Spain			£55

### perfect with steak

Old Vine Zinfandel, The Predator, Scott Family Vineyards, California, USA **£65**  
A classic Californian Zin. Sourced from 50+ year old vines that produce rich and intensely flavoured spicy wines

Margaux, Chateau De La Coste, Bordeaux, France **£78**  
Margaux wines are considered by many to be very elegant and aromatic, with silky smooth tannins. This is classic Margaux wine with great finesse and character.

Brunello di Montalcino, Donatella Colombini Tuscany, Italy **£95**  
The 'Brunello' clone of Sangiovese, which grows in the hills of Montalcino, near Siena, produces Tuscany's most intense and famed red wine.

<i>new world</i>	175ml glass	375ml carafe	bottle
Merlot, The Barrel Jumper, Villiersdorp, South Africa	£7.25	£15	£29
Shiraz, Hamilton Heights, Australia	£8	£16.50	£32
Carmenere, Ruta 90, Chile	£9	£18.50	£36
Malbec, Altosur 'Mendoza', Argentina	£10.50	£21.50	£42
Pinot Noir, Long Barn, 'California', USA			£45
Reserve Malbec, Finca Sopenia, Argentina	£13	£26.50	£52

### white wines

	175ml glass	375ml carafe	bottle
Pinot Grigio/Catarratto, IL Barco, Italy	£7.50	£15.50	£30
Chenin Blanc, Boatmans, South Africa	£7.50	£15.50	£30
Chardonnay, RUTA 90, Chile	£8.25	£17	£33
Vinho Verde, Barrete, Portugal	£8.50	£17.50	£34
Sauvignon Blanc, The Impressionist, Stellenbosch, South Africa	£8.75	£18	£35
Picpoul de Pinet, Rocs Blancs, Languedoc, France	£9.75	£20	£39
Sauvignon Blanc, Wairau River Estate, Marlborough, NZ	£10.75	£22	£43
Albarino, Condes de Albarei 'Rias Baixas', Galicia, Spain	£11.50	£23.50	£46
Chardonnay, Willow Bridge 'Dragonfly', Western Australia			£46
Sancerre 'La Garenne', Domaine Godon -Reverdy, Loire Valley, France			£58
Chablis, Domaine Alain Gautheron, Burgundy, France			£65

### rosé

	175ml glass	375ml carafe	bottle
Pinot Grigio Rosé, San Antini, Italy	£7.50	£15.50	£30
Pale Rosé, Le Tuffeau, Languedoc, France	£8.75	£18	£35
Provence Rosé, Chateau Paradis, France	£10.75	£22	£43
Whispering Angel, Provence Rosé, France	£15	£30.50	£60

### fizz & champagne

	125ml glass	bottle
Prosecco Brut Azzillo Extra Dry, Italy	£8.50	£37
Thomson & Scott, 'Noughty', Sparkling Chardonnay, Spain (0% Alcohol, Organic)	£8.50	£37
Prosecco Rosé Barocco, Italy	£8.75	£38
Cremant de Bourgogne Brut Classic Burgundy, France	£11	£55
Nyetimber Classic Cuvee, Multi Vintage, England		£69
Laurent Perrier 'la Cuvée' Brut NV	£17	£85
Laurent Perrier Brut Rosé, NV		£130

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