Black & Blue
Steakhouse

Breadboard £4.50 | **Giovanna Olives £4.50** | **Smoked Almonds £4.50**

APPETISERS

Soup of the day £ 8.50
Sourdough Bread

Vegan Meze £ 9
Hummus, Guacamole, Giovanna Olives, Pitta bread

Butterfly Prawns in Crispy Breadcrumbs £ 9
Sweet Chilli Dip

Chicken Pate £ 9
Sourdough Toast

Goats' Cheese & Beetroot Salad £ 9
Mixed Leaves, Tomato, Olive Oil

Chicken Skewers £ 9
Satay Sauce

Warm Artichoke, Cheese & Spinach Dip £ 9
Tortilla Chips

Crispy Chicken Wings £ 9
Salt, Lime

Crayfish and Prawn Salad £ 9.50
Guacamole, Seafood Sauce

Smoked Salmon £ 10.50
Dill Crème Fraiche, Capers, Brown Bread

King Prawns £ 11
Garlic Butter

CHARGRILLED CLASSICS

Smoked Baby Back Pork Ribs £22
Barbecue Sauce, Fries,

Grilled Goats' Cheese Salad £10/£18
Bacon, Avocado, Mixed Leaves, Radish, Fennel, Peas, Parsley, Champagne Vinaigrette

King Prawns £30
Garlic Butter, Grilled Peppers, Fries

Chicken and Friends £21
Bacon, Cheddar Cheese, Fries,

Baked Field Mushroom £20
Grilled Vegetables, Goats' Cheese, Chunky Chips

Kale & Quinoa Salad £10/£18
Feta Cheese, Quinoa, Kale, Tomato, Pomegranate, Avocado

Shetland Isles Salmon £24
Dill Créme Fraiche, Baby Potatoes, Green Beans

Chicken Caesar Salad £11/£21
Chargrilled Chicken Breast
Cos Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

Traditional Fish & Chips £22
Beer Battered Haddock, Tartar Sauce, Mushy Peas, Chunky Chips

BURGERS

	Single	Double
Bacon & Cheeseburger Cheddar Cheese, Bacon, Fries	£20	£24
Guacamole & Smoked Bacon Smoked Streaky Bacon, Guacamole, Fries	£20	£24

Burger Stack £26
Double Burger, Bacon, Cheddar Cheese, Guacamole, Field Mushroom, Chunky Chips

Vegan Cheeseburger £20
Vegan Garden Burger, Vegan Cheese, Veganaise, Fries

SIGNATURE STEAKS

There's no secret to great steak. Simply use prime beef, grass fed, and aged the traditional way for a minimum of 21 days. Chargrilled as black or as blue as you like.

Steak Frites £24
Rump steak, Béarnaise Sauce, Fries

Flat Iron (6oz) £28
Lean, Bold & Beefy Peppercorn Sauce, Fries

Ribeye (10oz) £33
Marbled for maximum flavour Peppercorn Sauce, Fries

Fillet (6oz) £36
Melt in the mouth tender, Béarnaise Sauce, Fries

Côte de Boeuf (22oz) £59
Bone in Forerib, for the ravenous or to share, Peppercorn Sauce, Chunky Chips

SIDES £5

Fries

Chunky Chips

Green Beans

Mashed Potato

Baby Potatoes

Sautéed Mushrooms
Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & Herbs

Mixed Salad
Mixed Leaves, Cucumber, Tomato, Vinaigrette Dressing

House Salad £8
Iceberg Lettuce, Emmenthal Cheese, Walnuts, Dijon Mustard Dressing

PRIX FIXE

TWO COURSES £28 | THREE COURSES £32

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, Chunky Chips

Vegan Cheeseburger
Vegan Garden Burger, Vegan Cheese, Veganaise, Fries

Sausage, Mash, Green Beans
Peppercorn Sauce

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

Apple Flan
Vanilla Ice Cream

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 12.5% service charge which is paid directly to our staff.
The above prices include VAT. We will add an optional about your food allergen and intolerance requirements.

blackbluerestaurants
www.blackandbluerestaurants.com

Black & Blue
Steakhouse

RED WINES

	175ml glass	375ml carafe	Bottle
House Wine, Vina Adela, Vina Espana Tinto, Spain	£6.75	£14	
Merlot, Whale Point, Western Cape, South Africa	£8	£16.50	£32
Tempranillo, 'Arbol de Vida', Parra Jiminez, Spain (Organic)	£8.50	£17.50	£34
Flor de Penalva Reserva, Dao, Portugal			£37
Malbec, Highest Point, 'Mendoza', Argentina	£9.75	£20	£39
Primitivo, Secondo Piano, 'Puglia', Italy	£10	£20.50	£40
Rioja Crianza, Bodegas Azabache, Spain	£10.25	£21	£41
Pinot Noir, L'Artiste, Loire Valley, France	£10.75	£22	£43
Merlot, Château le Breton, Bordeaux Supérieur, France			£44
Malbec, Altosur, 'Mendoza', Argentina	£11.50	£23.50	£46
Pinot Noir, Long Barn, 'California', USA			£48
Malbec, Saurus Select 'Patagonia' Schroeder, Argentina			£55
Rioja Reserva, Bodegas Taron, Rioja Alta, Spain			£58

ROSÉ WINES

	175ml glass	375ml carafe	Bottle
House Wine, Vina Adela, Vina Espana Rosado, Spain	£ 6.75	£14	
Pinot Grigio Rosé, San Antini, Italy	£8	£16.50	£32
Pale Rosé, La Belle Eternelle, Languedoc, Franc	£9.75	£20	£39
Whispering Angel, Provence Rosé, France	£15.25	£30.75	£61

WHITE WINES

	175ml glass	375ml carafe	Bottle
House Wine, Vina Adela, Vina Espana Blanco, Spain	£6.75	£14	
Pinot Grigio/Catarratto, IL Barco, Italy	£8	£16 .50	£32
Chenin Blanc, Boatmans, South Africa			£33
Viognier Marsanne, Roche de Belanne, Languedoc, France	£8.75	£18	£35
Chardonnay, Paraiso Sur, Chile (Organic)	£9	£18.50	£36
Vinho Verde, 'Loureiro', AB Valley Vineyards, Portugal	£9.50	£19.50	£38
Picpoul de Pinet, Rocs Blancs, Languedoc, France			£41
Sauvignon Blanc, Wairau River Estate, Marlborough, NZ	£11.25	£23	£45
Albarino, Condes de Albarei, 'Rias Baixas', Galicia, Spain	£12	£24.50	£48
Gavi di Gavi , 'Ca do Bosio Single Vineyard', Piedmont, Italy			£56
Sancerre, Domaine Merlin-Cherrier, Loire Valley, France			£62

SPARKLING & CHAMPAGNE

	125ml glass	Bottle
Prosecco Brut Azzillo Extra Dry, Italy	£ 9	£ 39
Thomson & Scott, 'Noughty', Sparkling Chardonnay, Spain (0% Alcohol, Organic)	£ 9	£ 39
Prosecco Rosé Barocco, Italy	£ 9.25	£ 40
Cremant de Bourgogne 'Blanc de Blancs' Deux Roches, Burgundy, France		£ 58
Nyetimber Classic Cuvee, Multi Vintage, England		£ 72
Laurent Perrier 'la Cuvée' Brut NV	£19	£ 88

SOMMELIER SELECTS

Cava Brut Tradicional 'Pupitre' Castell D`Or, Spain £ 45
An authentic Cava. Pupitre captures the magical essence of Barcelona. A classic, refreshing and dry sparkling wine with a fine mousse.

Chablis 1er Cru Mont Milleu, Domain Alain Gautheron, Burgundy, France £89
This traditional Chablis from a top premier cru vineyard has a fresh steely flavour from the influence of the chalky vineyard soils. The palate is expressive with delightful flavours and yet is crisp and dry, with an elegant minerality.

Margaux, Chateau De La Coste, Bordeaux, France £79
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, Donatella Colombini, Tuscany, Italy £ 97
The 'Brunello' clone of Sangiovese, which grows in the hills of Montalcino, near Siena, produces Tuscany's most intense and famed red wine.

HOUSE WINES

175ml Glass £6.75
375ml Carafe £14

Introducing our easy drinking house wines

Crisp White,
Soft & Fruity Rose
or Smooth Red

blackbluerestaurants
www.blackandbluerestaurants.com

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