

Black & Blue Steakhouse

Breadboard
£4.50

Giovanna
Olives
£4.50

Smoked
Almonds
£4.50

APPETISERS

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

CHARGRILLED CLASSICS

Grilled Goats' Cheese Salad Bacon, Avocado, Mixed Leaves, Radish, Fennel, Peas, Parsley, Champagne Vinaigrette	£10/£18	Chicken and Friends Bacon, Cheddar Cheese, Fries, House Salad	£21
Chicken Caesar Salad Chargrilled Chicken Breast Cos Lettuce, Croutons, Parmesan Cheese, Caesar Dressing	£10/£18	Shetland Isles Salmon Dill Crème Fraiche, Baby Potatoes, Green Beans	£23
Baked Field Mushroom Grilled Vegetables, Goats' Cheese, Fries	£19	Smoked Baby Back Pork Ribs Barbecue Sauce, Fries, House Salad	£25
Sausage, Mash, Green Beans Peppercorn Sauce	£19	King Prawns Garlic Butter, Fries, House Salad	£29
Traditional Fish & Chips Beer Battered Haddock, Tartar Sauce, Mushy Peas, Fries	£21		

BURGERS

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

SIGNATURE STEAKS

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

SIDES

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

PRIX FIXE

TWO COURSES £26 | THREE COURSES £30

Soup of the Day Sourdough Toast	Steak Frites Rump Steak, Béarnaise Sauce, Fries	Warm Apple & Cinnamon Pie Custard
Vegan Meze Hummus, Guacamole, Giovanna Olives, Pitta bread	Baked Field Mushroom Grilled Vegetables, Goats' Cheese, Fries	Cornish Brie, Grapes
Butterfly Prawns in Crispy Breadcrumbs Sweet Chilli Dip	Vegan Cheeseburger Superfoods Kale & Hemp Patties, Vegan Cheese, Veganaise, Fries	Ice Cream Sundae Chocolate & Vanilla Ice Cream, Chocolate Sauce Whipped Cream
Chicken Pate Sourdough Toast	Sauage, Mash, Green Beans Peppercorn Sauce	Blood Orange Sorbet
	Kale & Quinoa Salad Feta Cheese, Quinoa, Kale, Tomato, Pomegranate, Avocado	

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

ROSÉ WINES

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

WHITE WINES

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

SPARKLING & CHAMPAGNE

	125ml glass	Bottle
Prosecco Brut Azzillo Extra Dry, Italy	£ 8.75	£ 38
Thomson & Scott, 'Noughty', Sparkling Chardonnay, Spain (0% Alcohol, Organic)	£ 8.75	£ 38
Prosecco Rosé, Barocco, Italy	£ 9	£ 39
Nyetimber Classic Cuvee, Multi Vintage, England		£ 70
Laurent Perrier 'la Cuvée' Brut NV		£ 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.