

# Black & Blue Steakhouse

Breadboard £4 Nocellara Olives £4

## starters

Butterfly Prawns <i>in Crispy Breadcrumbs</i>	£8
Chicken Skewers <i>Satay Sauce</i>	£8
Warm Artichoke, <i>Cheese and Spinach Dip Tortilla Chips</i>	£8
Crispy Chicken Wings <i>Salt, Lime</i>	£8
Crayfish and Prawn Salad <i>Guacamole, Crème Fraîche</i>	£9
King Prawns <i>Garlic Butter</i>	£10

## mains

Baked Field Mushroom <i>Grilled Vegetables, Goats' Cheese, Fries</i>	£16
Chicken and Friends <i>Bacon, Cheese, Fries, House Salad</i>	£18
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

## sides

Fries	£4
Rice	£4
Green Beans	£4
Mashed Potato	£4
Baby Potatoes	£4
Sautéed Mushrooms	£4
House Salad	£7

## steaks

*Aged for up to 28 days.  
Served with fries, house salad and your  
choice of Béarnaise, peppercorn sauce or  
herb butter: Stilton & chive, tarragon &  
shallot, herb & garlic*

Ribeye (280g)	£33
Sirloin (280g)	£33
Fillet (170g)	£36
Côte de Boeuf (600g)	£48

*For one or to share*

## steak frites

Pavé rump (180g)  
*Béarnaise sauce and fries*  
£21

## burgers

Classic Burger single £16, double £20 <i>Cheese, Bacon, Fries</i>
Vegan Cheeseburger £16 <i>Double Kale &amp; Hemp Patties, Vegan Cheese, Veganaise, Fries</i>

## salads

Grilled Goats' Cheese <i>Bacon, Avocado, Mixed Leaves, Radish, Fennel, Peas, Parsley, Champagne Vinaigrette</i>	£8/£16
Chicken Caesar	£8/£16
Feta Cheese <i>Quinoa, Kale, Pomegranate</i>	£7/£14

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

## Fixed Lunch Menu

Two courses £21  
Three courses £25  
Noon – 7pm

Butterfly Prawns  
*in Crispy Breadcrumbs*

Warm Artichoke  
*Cheese & Spinach Dip  
Tortilla Chips*

Vegan Mezze  
*Hummus, Olives, Sundried  
Tomatoes, Pitta Bread*

Crispy Chicken Wings  
*Salt, Lime*

Steak Frites  
*Béarnaise Sauce*

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

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

Sausage & Mash  
*Peppercorn Sauce*

Feta Cheese Salad  
*Quinoa, Kale, Pomegranate*

New York Cheesecake  
*Vanilla Ice Cream*

Cornish Brie, Grapes

Ice Cream Sundae  
*Chocolate & Vanilla  
Ice Cream, Chocolate Sauce,  
Whipped Cream*

Blood Orange Sorbet

# WINE LIST

## red wines

175ml glass 375ml carafe bottle

### Soft, Smooth and Juicy

Merlot, The Barrel Jumper, Villiersdorp, South Africa	£6.75	£14	£27
Cabernet Sauvignon, Los Caminos, Chile	£7.25	£15	£29
Reserve Merlot, Block 10 Selection, Chile	£8.25	£17	£33
Château Le Breton Bordeaux Supérieur, Bordeaux, France	£9	£18.50	£36
Malbec, Altosur 'Mendoza', Argentina	£9.25	£19	£37
Barbera D'Asti 'Rossofuoco' Piedmont, Italy (Organic)	£10.50	£21.50	£42
Fleurie, Domaine Patrick Tranchard, Cru Beaujolais, France			£49

### Spicy, Complex and Intense

Shiraz, The Impressionist 'Cosmic Cloud', South Africa	£7	£14.50	£28
Primitivo, Doppio Passo 'di Salento, Italy	£7.75	£16	£31
Flor de Penalva Reserva Tinto, Dao, Portugal	£8	£16.50	£32
Rioja Crianza, Bodegas Azabache, Spain	£8.75	£18	£35
Côtes du Rhône, Domaine Amandine, Rhône Valley, France			£37
Rosso di Montepulciano, Crociani, 'Tuscany', Italy			£39
Pinot Noir, Long Barn, 'California', USA	£10	£20.50	£40
Reserve Malbec, Finca Sopenia, Argentina	£11.50	£23.50	£46
Rioja Reserva, Bodegas Taron Rioja Alta, Spain			£50

## white wines

175ml glass 375ml carafe bottle

### Aromatic and Fragrant

Trebbiano Bianco 'Rubicone', Emilia Romagna, Italy	£6.50	£13.50	£26
Chenin Blanc, Boatmans, South Africa	£6.75	£14	£27
Sauvignon Blanc, The Impressionist, Stellenbosch, South Africa			£30
Picpoul de Pinet, Sel et de Sable, Languedoc, France	£8.75	£18	£35
Muscadet La Pecherie, Loire Valley, France			£36
Sauvignon Blanc, Wairau River Estate, Marlborough, NZ	£9.50	£19.50	£38
Sancerre 'les Longues Fins, Domaine André Neveu, Loire Valley, France			£52

### Elegant and Flavoured

Viognier, The Barrel Jumper, Villiersdorp, South Africa			£28
Catarratto, Contrade Bellusa, Sicily, Italy (Organic)	£7.25	£15	£29
Vinho Verde, AB Valley Vineyards, 'Loureiro', Portugal	£8.25	£17	£33
Gruner Veltliner Heiderer-Mayer, Wagram, Austria	£9	£18.50	£36
Albarino, Condes de Albarei 'Rias Baixas', Galicia, Spain	£10	£20.50	£40
Gavi di Gavi, Conti Speroni, Piedmont, Italy			£43
Bourgogne Chardonnay, Nuiton-Beaunoy, Burgundy, France			£45

## premium selection

bottle

Geoff Merrill Cabernet Sauvignon, G&W, Coonawarra, Australia	£58
Schubert 'Selection S' Pinot Noir, Martinborough, New Zealand	£63
Margaux, Château de La Coste, Bordeaux, France	£70
Saint Joseph, Domaine des Remizieres, Northern Rhone, France	£78
Barolo 'Serralunga' Rivetto, Piedmont, Italy	£100
Chablis 1er Cru Montmains - Domaine Dauvissat, Burgundy, France	£80

## rosé wines

175ml glass 375ml carafe bottle

Pinot Grigio Rosé, Il Barco, Italy	£6.75	£14	£27
Pale Rosé, Domaine de la Grande Courtade Rosé Languedoc, France (Organic)	£8.50	£17.50	£34
Provence Rosé, Chateau Paradis, France	£9.75	£20	£39
Whispering Angel, Provence Rosé, France	£12.50	£25.50	£50

## fizz

125ml glass bottle

### SPARKLING

Prosecco Brut Azzillo Extra Dry, Italy	£7.75	£34
Prosecco Rosé Barocco, Italy	£8	£35
Blanquette de Limoux 'Cuvée ma Maison', France		£42
Bluebell Vineyards 'Hindleap' Classic Cuvée, Sussex, England		£52

125ml glass bottle

### CHAMPAGNE

Laurent Perrier 'la Cuvée' Brut NV	£14	£72
Bollinger 'Special Cuvée' Brut NV		£95
Laurent Perrier Brut Rosé, NV		£110

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 12-15% 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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