

# 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 &amp; 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 &amp; 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 &amp; Portobello Mushrooms, Red Wine, Chicken Jus &amp; 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  
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*

**La Parisienne**  
*Forestière Terrine, Sauteed Mushrooms,  
Fries*

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

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

### salads

Feta Cheese <i>Quinoa, Kale, Tomato, Pomegranate, Avocado</i>	£7/£14
Grilled Goats' Cheese <i>Bacon, Avocado, Mixed Leaves, Radish, Fennel, Peas, Parsley, Champagne Vinaigrette</i>	£8/£16
Classic Caesar Salad <i>Chargrilled Chicken Breast, Cos Lettuce, Parmesan Cheese, Caesar Dressing</i>	£8/£16

### 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

# Black&Blue

## Steakhouse

### red wines

	175ml glass	375ml carafe	bottle
<b>old world</b>			
Flor de Penalva Reserva, <i>Dao, Portugal</i>	£8.50	£17.50	£34
Primitivo, <i>Doppio Passo 'di Salento, 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	£20.50	£40
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, <i>Block 10 Selection, 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



blackbluerestaurants

www.blackandbluerestaurants.com

### white wines

	175ml glass	375ml carafe	bottle
<b>old world</b>			
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, Sel et de Sable, <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 'les Longues Fins', Domaine André Neveu, <i>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