

Black&Blue

Steakhouse

Breadboard £4 Nocellara Olives £4

starters

Butterfly Prawns in Crispy Breadcrumbs <i>Sweet Chilli Dip</i>	£8
Forestière Terrine <i>Chicken & Mushroom Pate, Sourdough Toast</i>	£8
Warm Artichoke, Cheese & Spinach Dip <i>Tortilla Chips</i>	£8
Crispy Chicken Wings <i>Salt, Lime</i>	£8
King Prawns <i>Garlic Butter</i>	£10

mains

Baked Field Mushroom <i>Grilled Vegetables, Goats' Cheese, Fries</i>	£17
Sausage, Mash, Green Beans <i>Peppercorn Sauce</i>	£17
Chicken and Friends <i>Bacon, 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

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

sides

Fries	£4
Green Beans	£4
Mashed Potato	£4
Baby Potatoes	£4
Sautéed Mushrooms <i>Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & Herbs</i>	£4
House Salad	£7

steaks

*Aged for up to 28 days.
Served with fries, house salad
and your choice of
Béarnaise, peppercorn sauce,
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

burgers

single £17, double £21

Bacon & Cheeseburger
Cheese, Bacon, Fries

Guacamole & Smokey Bacon
Guacamole, Smoked Streaky Bacon, Fries

La Parisienne
Foresters Pate, Sauteed Mushrooms, Fries

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

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

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

PRIX FIXE

Two courses £22
Three courses £26
Noon – 7pm

*Butterfly Prawns in Crispy Breadcrumbs
Sweet Chilli Dip*

*Warm Artichoke, Cheese & Spinach Dip
Tortilla Chips*

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

*Forestière Terrine
Chicken & Mushroom Pate, Sourdough Toast*

*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*

*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.
Customer notice - food allergies and intolerance - before ordering, please speak to our staff about your allergen requirements.*

blackbluerestaurants 
www.blackandbluerestaurants.com

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red wines

	175ml glass	375ml carafe	bottle
old world			
Flor de Penalva Reserva, Dao, Portugal	£8	£16.50	£32
Primitivo, Doppio Passo 'di Salento, Italy	£8.50	£17.50	£34
Rioja Crianza, Bodegas Azabache, Spain	£9	£18.50	£36
Château Le Breton, Bordeaux Supérieur, Bordeaux, France	£9.25	£19	£37
Côtes du Rhône, Domaine Amandine, Rhône Valley, France			£38
new world			
Merlot, The Barrel Jumper, Villiersdorp, South Africa	£6.75	£14	£27
Shiraz, The Impressionist 'Cosmic Cloud', South Africa			£28
Cabernet Sauvignon, Los Caminos, Chile	£7.25	£15	£29
Reserve Merlot, Block 10 Selection, Chile			£33
Malbec, Altosur 'Mendoza', Argentina	£9.50	£19.50	£38
Pinot Noir, Long Barn, 'California', USA			£40
Reserve Malbec, Finca Sopenia, Argentina	£11.50	£23.50	£46

rosé

	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)			£34
Provence Rosé, Chateau Paradis, France	£9.75	£20	£39
Whispering Angel, Provence Rosé, France			£50

white wines

	175ml glass	375ml carafe	bottle
old world			
Catarratto, Contrade Bellusa, Sicily, Italy (Organic)	£7.25	£15	£29
Vinho Verde, AB Valley Vineyards, 'Loureiro', Portugal	£8.25	£17	£33
Picpoul de Pinet, Sel et de Sable, Languedoc, France	£8.75	£18	£35
Gruner Veltliner, Heiderer-Mayer, Kamptal, Austria			£37
Albarino, Condes de Albarei, 'Rias Baixas', Galicia, Spain	£10.25	£21	£41
new world			
Chenin Blanc, Boatmans, South Africa	£6.75	£14	£27
Viognier, La Playa, Colchagua Valley, Chile			£31
Sauvignon Blanc, The Impressionist, Stellenbosch, South Africa			£32
Torrantes ES Vino, Finca Sopenia, 'Mendoza', Argentina			£37
Sauvignon Blanc, Wairau River Estate, Marlborough, NZ	£9.75	£20	£39

fizz

	125ml glass	bottle
Prosecco Brut Azzillo Extra Dry, Italy	£8	£35
Thomson & Scott, 'Noughty', Sparkling Chardonnay, Spain (0% Alcohol, Organic)	£8	£35
Prosecco Rose, Barocco, Italy	£8.25	£36
Laurent Perrier 'la Cuvée' Brut NV		£72

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