

# Black&Blue

## Steakhouse

Breadboard £4 Nocellara Olives £4 Smoked Almonds £4

### starters

Vegan Meze Hummus, Sundried Tomatoes, Olives, Pitta Bread	£8
Butterfly Prawns in Crispy Breadcrumbs Sweet Chilli Dip	£8.50
Forestière Terrine Chicken & Mushroom Pate, Sourdough Toast	£8.50
Chicken Skewers Satay Sauce	£8.50
Warm Artichoke, Cheese & Spinach Dip Tortilla Chips	£8.50
Crispy Chicken Wings Salt, Lime	£8.50
King Prawns Garlic Butter	£10

### mains

Baked Field Mushroom Grilled Vegetables, Goats' Cheese, Fries	£17
Sausage, Mash, Green Beans Peppercorn Sauce	£17
Chicken and Friends Bacon, Cheddar Cheese, Fries, House Salad	£19
Shetland Isles Salmon Dill Crème Fraîche, Baby Potatoes, Green Beans	£21
Smoked Baby Back Pork Ribs Barbecue Sauce, Fries, House Salad	£23
King Prawns Garlic Butter, Fries, House Salad	£27

### steak frites

Pavé rump (170g)  
Béarnaise sauce, fries  
£21

### sides

Fries	£4.50
Rice	£4.50
Green Beans	£4.50
Mashed Potato	£4.50
Baby Potatoes	£4.50
Sautéed Mushrooms Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & Herbs	£4.50
House Salad Iceberg Lettuce, Emmenthal Cheese, Walnuts, Dijon Mustard Dressing	£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)	£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  
Double Kale & Hemp Patties,  
Vegan Cheese, Veganaise, Fries

### salads

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

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www.blackandbluerestaurants.com

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## Steakhouse

### red wines

<i>old world</i>	175ml glass	375ml carafe	bottle
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
Côtes du Rhône Villages, Domaine Amandine 'Seguret', <i>Rhône Valley, France</i>			£48

### 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, <i>San Antini, 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>			£52

### white wines

<i>old world</i>	175ml glass	375ml carafe	bottle
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
Gruner Veltliner, Heiderer-Mayer, <i>Kamptal, Austria</i>			£39
Albarino, Condes de Albarei, <i>'Rias Baixas', Galicia, Spain</i>			£44

### 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

### 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 Rose, Barocco, <i>Italy</i>	£8.50	£37
Nyetimber Classic Cuvee, <i>Multi Vintage, England</i>		£65
Laurent Perrier 'la Cuvée' Brut NV		£80

### dessert wine

Fonseca 10 Year Old Tawny Port, <i>Portugal</i> , 500ml Bottle <b>£55</b>
Monbazillac, Chateau Ramon, <i>Bergerac, France</i> , (100ml/375ml) <b>£10 - £27</b>

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

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