

Black&Blue

Warm Bread £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</i> <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>	£14
Sausage, Mash, Green Beans <i>Peppercorn Sauce</i>	£14
Chicken and Friends <i>Bacon, Cheese, Fries, House Salad</i>	£15
Shetland Isles Salmon <i>Dill Crème Fraiche, Baby Potatoes, House Salad</i>	£19
Baby Back Pork Ribs <i>Barbecue Sauce, Fries, House Salad</i>	£21
King Prawns <i>Garlic Butter, Fries, House Salad</i>	£26

sides

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

*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.*

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www.blackandbluerestaurants.com

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)	£32
Fillet (170g)	£35
Côte de Boeuf (600g) <i>For one or to share</i>	£47

steak frites

Pavé rump (180g)
Béarnaise sauce and fries
£20

burgers

Classic Burger
single £15, double £19
Cheese, Bacon, Fries

Vegan Cheeseburger
£15
*Double Kale & Hemp Patties,
Vegan Cheese, Veganaise, Fries*

salads

Grilled Goats' Cheese £8/£15
*Bacon, Avocado, Mixed Leaves,
Radish, Fennel, Peas, Parsley,
Champagne Vinaigrette*

Chicken Caesar £8/£15

Feta Cheese £7/£13
Quinoa, Kale, Pomegranate

desserts

Chocolate Fondant £8
Vanilla Ice Cream

New York Cheesecake £8
Vanilla Ice Cream

Ice Cream Sundae £7
*Chocolate & Vanilla Ice Cream,
Chocolate Sauce, Whipped Cream*

Warm Apple & Cinnamon Pie £8
Custard

Blood Orange Sorbet £7

Cheeseboard £13
selection of English cheeses

Fixed Lunch Menu

Two courses £20
Three courses £24
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

Warm Apple & Cinnamon Pie
Custard

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, <i>Villiersdorp, South Africa</i>	£6.50	£13.50	£26
Cabernet Sauvignon, <i>Los Caminos, Chile</i>	£7	£14.50	£28
Reserve Merlot, <i>Block 10 Selection, Chile</i>	£8	£16.50	£32
Malbec, Altosur <i>'Mendoza', Argentina</i>	£9	£18.50	£36

Spicy, Complex and Intense

Shiraz, The Impressionist <i>'Cosmic Cloud', South Africa</i>	£6.75	£14	£27
Primitivo, <i>Doppio Passo 'di Salento, Italy</i>	£7.50	£15.50	£30
Flor de Penalva Reserva Tinto, <i>Dao, Portugal</i>	£7.75	£16	£31
Rioja Crianza, <i>Bodegas Azabache, Spain</i>	£8.25	£17	£33
Côtes du Rhône, Domaine Amandine, <i>Rhône Valley, France</i>			£35
Pinot Noir, Long Barn, <i>'California', USA</i>	£9.50	£19.50	£38
Reserve Malbec, <i>Finca Sopenia, Argentina</i>			£45

rosé wines

175ml
glass 375ml
carafe bottle

Pinot Grigio Rosé, Il Barco, <i>Italy</i>	£6.50	£13.50	£26
Pale Rosé, Domaine de la Grande <i>Courtade Rosé Languedoc, France (Organic)</i>			£32
Provence Rosé, Chateau Paradis, <i>France</i>	£9.25	£19	£37
Whispering Angel, <i>Provence Rosé, France</i>			£47

white wines

175ml
glass 375ml
carafe bottle

Aromatic and Fragrant

Trebbiano Bianco 'Rubicone', <i>Emilia Romagna, Italy</i>	£6.25	£13	£25
Chenin Blanc, <i>Boatmans, South Africa</i>	£6.50	£13.50	£26
Sauvignon Blanc, <i>La Playa Estate, Chile</i>			£29
Picpoul de Pinet, Sel et de Sable, <i>Languedoc, France</i>	£8	£16.50	£32
Sauvignon Blanc, Wairau River Estate, <i>Marlborough, NZ</i>	£9	£18.50	£36

Elegant and Flavoured

Catarratto, Contrade Bellusa, <i>Sicily, Italy (Organic)</i>	£7	£14.50	£28
Vinho Verde, AB Valley Vineyards, <i>'Loureiro', Portugal</i>	£7.75	£16	£31
Albarino, Condes de Albarei <i>'Rias Baixas', Galicia, Spain</i>			£38
Gavi di Gavi, Conti Speroni, <i>Piedmont, Italy</i>			£40

fizz

125ml
glass bottle

Prosecco Brut Azzillo Extra Dry, <i>Italy</i>	£7.50	£32
Prosecco Rose, Barocco, <i>Italy</i>	£7.75	£33
Laurent Perrier 'la Cuvée' Brut NV		£68

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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