

Black&Blue

Steakhouse

Breadboard £4 Giovanna Olives £4 Smoked Almonds £4

starters

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|---|-------|
| 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 & 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 |
| King Prawns <i>Garlic Butter</i> | £10 |

mains

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| 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, Cheddar Cheese, Fries, House Salad</i> | £19 |
| Shetland Isles Salmon <i>Dill Crème Fraiche, Baby Potatoes, Green Beans</i> | £21 |
| Jumbo Wholetail Scampi & Chips <i>Tartar Sauce, Mushy Peas</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 (170g)
Béarnaise sauce, fries
£21

sides

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|--|-------|
| Fries | £4.50 |
| Rice | £4.50 |
| Green Beans | £4.50 |
| Mashed Potato | £4.50 |
| Baby Potatoes | £4.50 |
| Sautéed Mushrooms <i>Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & 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
Béarnaise sauce, peppercorn sauce,
or one of homemade herb butters:
Stilton & chive, tarragon
& shallot, garlic & herb*

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|----------------------|-----|
| 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, Sautéed 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

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|--|--------|
| 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
Béarnaise 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

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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

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|---|--------|--------|-----|
| 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 |

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

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

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|--|--------|--------|-----|
| 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 |

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 so that
the yeast sediment remains*