

Black&Blue Steakhouse

Breadboard £4.50 Giovanna Olives £4.50 Smoked Almonds £4.50

starters

Soup of the Day <i>Sourdough Bread</i>	£8.50
Vegan Meze <i>Hummus, Guacamole, Giovanna Olives, Pitta Bread</i>	£9
Butterfly Prawns in Crispy Breadcrumbs <i>Sweet Chilli Dip</i>	£9
Forestière Terrine <i>Chicken & Mushroom Pate, Sourdough Toast</i>	£9
Chicken Skewers <i>Satay Sauce</i>	£9
Warm Artichoke, Cheese & Spinach Dip <i>Tortilla Chips</i>	£9
Crispy Chicken Wings <i>Salt, Lime</i>	£9
Crayfish and Prawn Salad <i>Guacamole, Seafood Sauce</i>	£9.50
King Prawns <i>Garlic Butter</i>	£10.50

mains

Baked Field Mushroom <i>Grilled Vegetables, Goats' Cheese, Fries</i>	£19
Chicken with Mushroom Sauce <i>Mushroom, Cream & Thyme sauce, Baby Potatoes, Green Beans</i>	£21
Chicken and Friends <i>Bacon, Cheddar Cheese, Fries, House Salad</i>	£21
Shetland Isles Salmon <i>Dill Crème Fraîche, Baby Potatoes, Green Beans</i>	£23
Smoked Baby Back Pork Ribs <i>Barbecue Sauce, Fries, House Salad</i>	£25
King Prawns <i>Garlic Butter, Fries, House Salad</i>	£29

salads

Feta Cheese <i>Quinoa, Kale, Tomato, Pomegranate, Avocado</i>	£9/£16
Grilled Goats' Cheese <i>Bacon, Avocado, Mixed Leaves, Radish, Fennel, Peas, Parsley, Champagne Vinaigrette</i>	£10/£18
Chicken Caesar Salad <i>Chargrilled Chicken Breast, Cos Lettuce, Croutons, Parmesan Cheese, Caesar Dressing</i>	£10/£18

steaks

All our steaks are
aged for up to 28 days

Steak Frites £23

Pave Rump, Béarnaise Sauce, Fries

Flat Iron (8oz) £28

Peppercorn Sauce, Fries

Ribeye (10oz) £36

Garlic & Herb Butter, Fries, Sautéed Mushrooms

Fillet (6oz) £39

Béarnaise Sauce, Fries, House Salad

To Share

Côte de Boeuf (22oz) £57

Peppercorn Sauce, Fries, Sautéed Mushrooms

burgers

single £19, double £23

Bacon & Cheeseburger

Cheddar Cheese, Bacon, Fries

Guacamole & Smoked Bacon

Guacamole, Smoked Streaky Bacon, Fries

Burger Stack

£25

*Double Burger, Bacon, Cheddar Cheese,
Guacamole, Field Mushroom, fries*

Vegan Cheeseburger

£19

*Superfoods Kale & Hemp Patties,
Vegan Cheese, Veganaise, Fries*

PRIX FIXE

Two courses £26

Three courses £30

Butterfly Prawns in
Crispy Breadcrumbs
Sweet Chilli Dip

Soup of the Day
Sourdough Bread

Vegan Mezze
*Hummus, Guacamole,
Giovanna Olives, Pitta Bread*

Forestière Terrine
*Chicken & Mushroom Pate,
Sourdough Toast*

Steak Frites
Pave Rump, Béarnaise Sauce, Fries

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

sides

Fries	£5
Green Beans	£5
Mashed Potato	£5
Baby Potatoes	£5
Sautéed Mushrooms	£5
<i>Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & Herbs</i>	
House Salad	£8
<i>Iceberg Lettuce, Emmenthal Cheese, Walnuts, Dijon Mustard Dressing</i>	

blackbluerestaurants 

www.blackandbluerestaurants.com

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.

Black&Blue

Steakhouse

red wines

<i>old world</i>	175ml glass	375ml carafe	bottle
Tempranillo, 'Arbol de Vida', Parra Jimenez, Spain (organic)	£8.25	£17	£33
Flor de Penalva Reserva, Dao, Portugal	£9	£18.50	£36
Primitivo, Secondo Piano, 'Puglia', Italy	£9.75	£20	£39
Rioja Crianza, Bodegas Azabache, Spain	£10	£20.50	£40
Pinot Noir 'Cuvee 1620', Famille Lorgeril, France	£10.25	£21	£41
Merlot, Château le Breton, Bordeaux Supérieur, France	£10.75	£22	£43
Côtes du Rhône, Domaine Amandine Rhône Valley, France (organic)			£49
Rioja Reserva, Bodegas Taron Rioja Alta, Spain			£56

white wines

	175ml glass	375ml carafe	bottle
Pinot Grigio/Catarratto, IL Barco, Italy	£7.75	£16	£31
Chenin Blanc, Boatmans, South Africa	£7.75	£16	£31
Chardonnay, Paraiso Sur, Chile (Organic)	£8.50	£17.50	£34
Sauvignon Blanc, The Impressionist, Stellenbosch, South Africa	£9	£18.50	£36
Vinho Verde, 'Loureiro', AB Valley Vineyards, Portugal	£9.25	£19	£37
Picpoul de Pinet, Rocs Blancs, Languedoc, France	£10	£20.50	£40
Sauvignon Blanc, Wairau River Estate, Marlborough, NZ	£11	£22.50	£44
Albarino, Condes de Albarei 'Rias Baixas', Galicia, Spain	£11.75	£24	£47
Chardonnay, Willow Bridge 'Dragonfly', Western Australia			£47
Sancerre 'La Garenne', Domaine Godon -Reverdy, Loire Valley, France			£59
Chablis, Domaine Alain Gautheron, Burgundy, France			£66

fine wines

Old Vine Zinfandel, The Predator, Scott Family Vineyards, California, USA **£65**
A classic Californian Zin. Sourced from 50+ year old vines that produce rich and intensely flavoured spicy wines

Margaux, Chateau De La Coste, Bordeaux, France **£78**
Margaux wines are considered by many to be very elegant and aromatic, with silky smooth tannins. This is classic Margaux wine with great finesse and character.

Brunello di Montalcino, Donatella Colombini Tuscany, Italy **£95**
The 'Brunello' clone of Sangiovese, which grows in the hills of Montalcino, near Siena, produces Tuscany's most intense and famed red wine.

rosé wines

	175ml glass	375ml carafe	bottle
Pinot Grigio Rosé, San Antini, Italy	£7.75	£16	£31
Pale Rosé, Le Tuffeau, Languedoc, France	£9	£18.50	£36
Provence Rosé, Chateau Paradis, France	£11	£22.50	£44
Whispering Angel, Provence Rosé, France	£15	£30.50	£60

sparkling & champagne

	125ml glass	bottle
Prosecco Brut Azzillo Extra Dry, Italy	£8.75	£38
Thomson & Scott, 'Noughty', Sparkling Chardonnay, Spain (0% Alcohol, Organic)	£8.75	£38
Prosecco Rosé Barocco, Italy	£9	£39
Cremant de Bourgogne Brut Classic Burgundy, France	£11.25	£56
Nyetimber Classic Cuvee, Multi Vintage, England		£70
Laurent Perrier 'la Cuvée' Brut NV	£18	£85
Laurent Perrier Brut Rosé, NV		£130

new world

	175ml glass	375ml carafe	bottle
Merlot, Whale Point, Western Cape, South Africa	£7.50	£15.50	£30
Shiraz, Hamilton Heights, Australia	£8.25	£17	£33
Carmenere, Ruta 90, Chile	£9.25	£19	£37
Malbec, Altosur 'Mendoza', Argentina	£10.75	£22	£43
Pinot Noir, Long Barn, 'California', USA			£46
Reserve Malbec, Finca Sopenia, Argentina	£13.25	£27	£53

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