

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
King Prawns <i>Garlic Butter</i>	£10.50

mains

Baked Field Mushroom <i>Grilled Vegetables, Goats' Cheese, Fries</i>	£18
Sausage, Mash, Green Beans <i>Peppercorn Sauce</i>	£18
Chicken and Friends <i>Bacon, Cheddar Cheese, Fries, House Salad</i>	£20
Traditional Fish & Chips <i>Beer Battered Haddock, Tartar Sauce, Mushy Peas, Fries</i>	£20
Shetland Isles Salmon <i>Dill Crème Fraîche, Baby Potatoes, Green Beans</i>	£22
Smoked Baby Back Pork Ribs <i>Barbecue Sauce, Fries, House Salad</i>	£24
King Prawns <i>Garlic Butter, Fries, House Salad</i>	£28

steak frites

Pavé rump (6oz)
Béarnaise sauce, fries
£22

sides

Fries	£5
Rice	£5
Green Beans	£5
Mashed Potato	£5
Baby Potatoes	£5
Sautéed Mushrooms <i>Chestnut & Portobello Mushrooms, Red Wine, Chicken Jus & Herbs</i>	£5
House Salad <i>Iceberg Lettuce, Emmenthal Cheese, Walnuts, Dijon Mustard Dressing</i>	£7.50

steaks

*Aged for up to 28 days.
Served with fries, house salad or
sauteed mushrooms and your choice of
Béarnaise sauce, peppercorn sauce,
or one of our homemade herb butters:
Stilton & chive, tarragon
& shallot, garlic & herb*

Ribeye (10oz)	£35
Sirloin (10oz)	£35
Fillet (6oz)	£38
Côte de Boeuf (22oz)	£50

For one or to share

burgers

single £18, double £22

Bacon & Cheeseburger
Cheddar Cheese, Bacon, Fries

Guacamole & Smoked Bacon
Guacamole, Smoked Streaky Bacon, Fries

Calorie Counter

*Burger Patty, Guacamole, Hummus,
Sliced Tomato, Mixed Leaves*

Burger Stack

£24

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

Vegan Cheeseburger

£18

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

Vegan Calorie Counter

£18

*Superfoods Kale & Hemp Patties,
Guacamole, Hummus,
Sliced Tomato, Mixed Leaves*

salads

Feta Cheese <i>Quinoa, Kale, Tomato, Pomegranate, Avocado</i>	£8/£15
Grilled Goats' Cheese <i>Bacon, Avocado, Mixed Leaves, Radish, Fennel, Peas, Parsley, Champagne Vinaigrette</i>	£9/£17
Chicken Caesar Salad <i>Chargrilled Chicken Breast, Cos Lettuce, Croutons, Parmesan Cheese, Caesar Dressing</i>	£9/£17

PRIX FIXE

Two courses £24

Three courses £28

*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.*

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www.blackandbluerestaurants.com

Black&Blue

Steakhouse

red wines

<i>old world</i>	175ml glass	375ml carafe	bottle
Garnacha Tempranillo, Fuenteverde, <i>Bodegas Monfils, Spain</i>	£8	£16.50	£32
Flor de Penalva Reserva, <i>Dao, Portugal</i>	£8.75	£18	£35
Primitivo, Secondo Piano, <i>'Puglia', Italy</i>	£9.50	£19.50	£38
Rioja Crianza, Bodegas Azabache, <i>Spain</i>	£9.75	£20	£39
Pinot Noir 'Cuvee 1620', Famille Lorgeril, <i>France</i>	£10	£20.50	£40
Merlot, Château le Breton, <i>Bordeaux Supérieur, France</i>	£10.50	£21.50	£42
Côtes du Rhône Villages, Domaine Amandine 'Seguret', <i>Rhône Valley, France</i>			£49

new world

	175ml glass	375ml carafe	bottle
Merlot, The Barrel Jumper, <i>Villiersdorp, South Africa</i>	£7.25	£15	£29
Shiraz, Hamilton Heights, <i>Australia</i>	£8	£16.50	£32
Carmenere, Ruta 90, <i>Chile</i>	£9	£18.50	£36
Malbec, Altosur <i>'Mendoza', Argentina</i>	£10.50	£21.50	£42
Pinot Noir, Long Barn, <i>'California', USA</i>			£45
Reserve Malbec, Finca Sopenia, <i>Argentina</i>	£13	£26.50	£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



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white wines

	175ml glass	375ml carafe	bottle
Pinot Grigio/Catarratto, <i>IL Barco, Italy</i>	£7.50	£15.50	£30
Chenin Blanc, Boatmans, <i>South Africa</i>	£7.50	£15.50	£30
Chardonnay, RUTA 90, <i>Chile</i>	£8.25	£17	£33
Vinho Verde, Barrete, <i>Portugal</i>	£8.50	£17.50	£34
Sauvignon Blanc, The Impressionist, <i>Stellenbosch, South Africa</i>	£8.75	£18	£35
Picpoul de Pinet, Rocs Blancs, <i>Languedoc, France</i>	£9.75	£20	£39
Sauvignon Blanc, Wairau River Estate, <i>Marlborough, NZ</i>	£10.75	£22	£43
Albarino, Condes de Albarei, <i>'Rias Baixas', Galicia, Spain</i>			£46
Chardonnay, Willow Bridge 'Dragonfly' <i>Western Australia</i>			£46

rosé

	175ml glass	375ml carafe	bottle
Pinot Grigio Rosé, <i>San Antini, Italy</i>	£7.50	£15.50	£30
Pale Rosé, Le Tuffeau, <i>Languedoc, France</i>	£8.75	£18	£35
Provence Rosé, Chateau Paradis, <i>France</i>	£10.75	£22	£43
Whispering Angel, <i>Provence Rosé, France</i>	£15	£30.50	£60

fizz & champagne

	125ml glass	bottle
Prosecco Brut Azzillo Extra Dry, <i>Italy</i>	£8.50	£37
Thomson & Scott, 'Noughty', <i>Sparkling Chardonnay, Spain (0% Alcohol, Organic)</i>	£8.50	£37
Prosecco Rose, Barocco, <i>Italy</i>	£8.75	£38
Nyetimber Classic Cuvee, <i>Multi Vintage, England</i>		£69
Laurent Perrier 'la Cuvée' Brut NV		£85