

# 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 &amp; 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>	£19
Sausage, Mash, Green Beans <i>Peppercorn Sauce</i>	£19
Chicken and Friends <i>Bacon, Cheddar Cheese, Fries, House Salad</i>	£21
Traditional Fish & Chips <i>Beer Battered Haddock, Tartar Sauce, Mushy Peas, Fries</i>	£21
Shetland Isles Salmon <i>Dill Crème Fraiche, 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

*Pavé Rump (6oz) Béarnaise sauce, fries*

### Ribeye (10oz) £36

*Peppercorn Sauce, Fries, Sautéed Mushrooms*

### Sirloin (10oz) £36

*Garlic & Herb Butter Fries, House Salad*

### Fillet (6oz) £39

*Béarnaise Sauce, Fries, House Salad*

### To Share

### Côte de Boeuf (22oz) £55

*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*

*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**

## sides

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

# Black&Blue

## Steakhouse

### red wines

<i>old world</i>	175ml glass	375ml carafe	bottle
Garnacha Tempranillo, Fuenteverde, <i>Bodegas Monfils, Spain</i>	£8.25	£17	£33
Flor de Penalva Reserva, <i>Dao, Portugal</i>	£9	£18.50	£36
Primitivo, Secondo Piano, <i>'Puglia', Italy</i>	£9.75	£20	£39
Rioja Crianza, Bodegas Azabache, <i>Spain</i>	£10	£20.50	£40
Pinot Noir 'Cuvee 1620', Famille Lorgeril, <i>France</i>	£10.25	£21	£41
Merlot, Château le Breton, <i>Bordeaux Supérieur, France</i>	£10.75	£22	£43
Côtes du Rhône Villages, Domaine Amandine 'Seguret', <i>Rhône Valley, France</i>			£50

### new world

	175ml glass	375ml carafe	bottle
Merlot, The Barrel Jumper, <i>Villiersdorp, South Africa</i>	£7.50	£15.50	£30
Shiraz, Hamilton Heights, <i>Australia</i>	£8.25	£17	£33
Carmenere, Ruta 90, <i>Chile</i>	£9.25	£19	£37
Malbec, Altosur <i>'Mendoza', Argentina</i>	£10.75	£22	£43
Pinot Noir, Long Barn, <i>'California', USA</i>			£46
Reserve Malbec, Finca Sopenia, <i>Argentina</i>	£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



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### white wines

	175ml glass	375ml carafe	bottle
Pinot Grigio/Catarratto, <i>IL Barco, Italy</i>	£7.75	£16	£31
Chenin Blanc, Boatmans, <i>South Africa</i>	£7.75	£16	£31
Chardonnay, RUTA 90, <i>Chile</i>	£8.50	£17.50	£34
Vinho Verde, Barrete, <i>Portugal</i>	£8.75	£18	£35
Sauvignon Blanc, The Impressionist, <i>Stellenbosch, South Africa</i>	£9	£18.50	£36
Picpoul de Pinet, Rocs Blancs, <i>Languedoc, France</i>	£10	£20.50	£40
Sauvignon Blanc, Wairau River Estate, <i>Marlborough, NZ</i>	£11	£22.50	£44
Albarino, Condes de Albarei, <i>'Rias Baixas', Galicia, Spain</i>			£47
Chardonnay, Willow Bridge 'Dragonfly' <i>Western Australia</i>			£47

### rosé

	175ml glass	375ml carafe	bottle
Pinot Grigio Rosé, <i>San Antini, Italy</i>	£7.75	£16	£31
Pale Rosé, Le Tuffeau, <i>Languedoc, France</i>	£9	£18.50	£36
Provence Rosé, Chateau Paradis, <i>France</i>	£11	£22.50	£44
Whispering Angel, <i>Provence Rosé, France</i>	£15.25	£31	£61

### sparkling & champagne

	125ml glass	bottle
Prosecco Brut Azzillo Extra Dry, <i>Italy</i>	£8.75	£38
Thomson & Scott, 'Noughty', <i>Sparkling Chardonnay, Spain (0% Alcohol, Organic)</i>	£8.75	£38
Prosecco Rose, Barocco, <i>Italy</i>	£9	£39
Nyetimber Classic Cuvee, <i>Multi Vintage, England</i>		£70
Laurent Perrier 'la Cuvée' Brut NV		£86