



Black & Blue

CLASSIC STEAKS AND WINES

Bread 1.5

Mixed olives 2

STARTERS

Homemade soup of the day with toasted brioche 5

Butterfly prawns in crispy breadcrumbs 6

Warm artichoke and spinach dip served with tortilla chips 6

Crispy chicken wings with salt and lime 6

King prawns chargrilled with garlic butter 8

Pâté of foie gras with toasted brioche 8

Crayfish and guacamole salad with crème fraiche 7

Asparagus spears with poached egg, parmesan and Hollandaise sauce 7

STEAKS

To serve you the perfect steak, we use prime Scottish beef, hung the traditional way and aged for 28 days. Grilled as black or as blue as you like and served with fries, house salad and your choice of Béarnaise, herb and garlic butter or peppercorn sauce.

Sirloin (200g) the classic cut 16

Ribeye (280g) marbled for maximum flavour 20

Bone in sirloin (400g) on the bone and untrimmed for maximum flavour 22

Fillet (200g) centre cut for tenderness 25

T-bone (400g) sirloin and fillet together 28

Côte de boeuf (600g) bone in forerib - for the ravenous or to share 33

Add king prawn 4 foie gras 4

BURGERS

Our classic hamburgers are prepared by our own butchers with prime Scottish beef and a recipe we've been using for more than 25 years, grilled to your taste and served with fries.

Add crispy bacon and melted cheese 2, guacamole 2, stilton 2, mushroom sauce 2, foie gras 4

Classic 11 **chicken breast** 11

Grilled goat's cheese and beef tomato salad 11

Chicken Caesar salad 12

Tuna Niçoise 14

Half rack of lamb cutlets served with mashed potatoes and green beans 20

Cold smoked chicken salad with asparagus, green beans and potatoes 14

Baked field mushroom and grilled vegetables topped with goat's cheese and served with fries 10

The following served with fries and our house salad of crisp leaves, grated emmental cheese and walnuts with our unique dressing:

Chicken breast with crispy bacon, mozzarella and pesto 13

King prawns chargrilled with garlic butter 20

Shetland Isles salmon with dill crème fraiche 15

SIDES

Fries 3.5 green beans 3.5 spinach 3.5 sautéed mushrooms 3.5

mashed potatoes 3.5 rocket and parmesan salad 5

BRANCHES AT:

WIGMORE STREET
KING'S ROAD
BOROUGH MARKET
GLOUCESTER ROAD
MORTIMER STREET
NOTTING HILL GATE
SOUTHBANK

The above prices include VAT. We will add an optional 12.5% service charge which is paid directly to our staff.

www.blackandbluerestaurants.com



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CLASSIC STEAKS AND WINES

BEERS AND SPIRITS

Heineken / Tiger / Sol, 330ml 3.75
Wyld Wood Organic Cider /
Black Sheep Ale, 500ml 4.25

House spirit 3 Premium 4 Luxury 5

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WHITE WINE

CRISP AND AROMATIC

Il Banchetto Trebbiano Chardonnay, Italy 5/15
Pinot Grigio Conto Vecchio, Italy 6.5/19
Ceps du Sud Viognier Vin de Pays d'Oc, France 20
Saam Mountain Paarl Chenin Blanc, South Africa 7/21
Gavi Riva Leone, Italy 8.5/25

SAUVIGNON

Les Nuages Touraine Sauvignon Blanc, Loire 8/24
Wairau River Sauvignon, New Zealand 9/27
Sancerre Domaine Andre Neveu, Loire 35

CHARDONNAY

Alto Bajo Chardonnay, Valle Central, Chile 6/18
Macon Villages Domaine Bel Air, Burgundy 26
Journey's End Haystack Chardonnay, South Africa 28
Saint Veran 'Moulin du Pont' Domaine Auvigue,
Burgundy 29
Chablis Jean Defaix, Burgundy 10/30

RED WINE

SOFT AND FRUIT DRIVEN

Terre Forti Sangiovese, Italy 5/15
Solarena Tempranillo, Spain 6/18
E S Vino Cabernet Sauvignon, Argentina 7/20
Merlot Tulbagh, South Africa 7/20
Castillo de Clavijo Rioja Crianza, Spain 8/24
Marques de Caceres Crianza Rioja, Spain 10/30

NEW WORLD

Geoff Merrill Shiraz Pimpala Road, Australia 9/26
Gnarly Head Old Vine Lodi Zinfandel, USA 29
Spy Valley Pinot Noir, New Zealand 33

CLASSIC STEAK WINES

Tilia Malbec, Argentina 8.5/25
Catena Malbec, Argentina 11/32
Dinastia Vivanco Rioja Reserva, Spain 39
First Press Napa Valley Cabernet Sauvignon, Napa Valley 40
Villa Belvedere Amarone della Valpolicella Classico, Italy 55
Catena Alta Malbec, Argentina 60

OLD WORLD

Cotes du Rhone Domaine de l'Amandine, Rhone 22
Beaujolais Villages Chateau Netty, Beaujolais 23
Pinot Noir de l'Hospitalet, Languedoc 9/27
St Emilion Grand Cru, Haut Badon, St Emilion 35
Chateaneuf du Pape St Jean, Rhone 45

ROSÉ

Conto Vecchio Pinot Grigio Rosé, Italy 7/21
Chateau d'Astros Rosé Cotes de Provence 8.5/25

CHAMPAGNE AND SPARKLING

Borgo del Col Alto Prosecco Brut Spumante, Argeo 6/25
Brut di Nero Spumante Rosé, Italy 6/25
Mumm Brut NV 8/40
Mumm Rosé 9/45
Perrier Jouët Grand Brut NV 50
Bollinger Brut NV 68
Laurent Perrier Rosé 78

The above prices include VAT. We will add an optional 12.5% service charge which is paid directly to our staff. Wines by the (250ml) glass are 12-15% ABV, spirits (25ml) are 37.5-40% ABV. Champagne and Prosecco are served in 125ml glasses. All our pouring wines are available in 125ml measures.