



## WELCOME

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From the smart Mayfair mews and Park Lane boulevard, Bleu brings exclusive, West End London dining to the Garden of Kent, and her surrounding shires. Experience sublime, steak-filled moments. Set against a glowing cerulean interior and sleek, jet-black lines.

A gourmet taste for premium steaks and unique flavours is a lifelong pleasure. Whether a journey of discovery, from a rare, tender sirloin, rib-eye or fillet. To a joyous, medium rump or a plate-bulging, well-done T-bone.

Bleu offers the perfect experience with your favourite, best cut steak. Sourced and prepared from the finest farms around the world, specially dry-aged for 45 days.

Complete with tantalising, new and uniquely prepared sauces to excite every tastebud.

**Your culinary adventure begins.**

**Allergy Awareness | Some of our dishes may contain nuts or dairy products. If you suffer from any allergies, please enquire when ordering for full details.**



## ENTRÉE

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### **Buffalo Wings | 6.95**

Bone in flat wings cooked to perfection with our homemade buffalo dip

### **Steak Skewer | 9.95**

Grilled sirloin in skewers with our rich rosemary gravy

### **Crispy Korean Shrimps | 8.95**

A taste of Pan-Asia, crispy shrimps tossed in a Korean glaze

### **Halloumi Jam | 6.95**

Grilled halloumi served with our homemade blackcurrant jam

### **Roast Aubergine and Ratatouille | 6.95**

Sliced aubergine, roasted and filled with our homemade ratatouille

## SIGNATURE SAUCES

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<b>Chimichurri</b>	<b>2.95</b>
<b>Peppercorn</b>	<b>2.95</b>
<b>Mushroom</b>	<b>2.95</b>
<b>Bleú Truffle Mayo</b>	<b>2.95</b>
<b>Gravy</b>	<b>2.95</b>



# STEAKS

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Prime 45 day aged beef steaks all cooked with sea salt and topped with black truffle butter. All steaks are served with classic chips or rosemary fries and comes with a choice of sauce

## **Argentine Sirloin [250g] 29.95**

Known as “Bife de Chorizo” it has an edge of fat, light marbling throughout making it firmer with a more balanced flavour

## **Argentine Rib-eye [250g] 34.95**

Cut from the best part of the rib section, full of marbling, giving it tons of flavour

## **Argentine Fillet [250g] 39.95**

A meat lovers favourite, tender, juicy and all so meaty

## **Wagyu Rib-eye [250g] 59.95**

Carnivore bliss, the most tender meat Kent has to offer, the highest grade cut, marbled throughout giving it the most flavour

## **Bleu 24k Golden Rib-eye [250g] 59.95**

Ultimate cut for fine dining, taste of elegance with a sparkle.

## **Native T-Bone [500g] 39.95**

A cut from the short loin of our heritage breed beef, a meaty fillet on one side and cut of sirloin on the other, best of both worlds.

## **Chicken Breast Steak [300g] 19.95**

Chicken breast, grilled to perfection served with a mixed salad

# SIDES

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<b>Truffle Mash</b>	<b>5.95</b>	<b>Bleu-slaw</b>	<b>4.95</b>
<b>Portobello Mushrooms &amp; Chimichurri</b>	<b>4.95</b>	Unique homemade coleslaw	
<b>Classic Chips</b>	<b>3.95</b>		
<b>Rosemary Fries</b>	<b>3.95</b>		
<b>Sautéed Seasonal Veg</b>	<b>4.95</b>		
<b>Mac n Cheese</b>	<b>6.95</b>		



## BURGERS



### **Casual Chick | 12.95**

Grilled Chicken fillet, Creamy mayo, homemade slaw, mixed leaf salad

### **Classic Burger | 14.95**

8oz patty with beef tomato, homemade burger sauce and lettuce

### **Fat Chick | 15.95**

Two Grilled Chicken fillets, Creamy mayo, homemade slaw, mixed leaf salad

### **Fat Burger | 17.95**

Double beef patties with homemade burger sauce, cheddar cheese and salad

### **Bleu Steak Burger | 24.95**

Fine sirloin beef patty, cheddar cheese topped with a fried egg

### **Veggie Stack | 12.95**

Homemade veg patty served with ketchup, vegan cheese and mixed leaf salad



## THE BLEU TRADEMARK



### **Roasted Aubergine | 14.95**

Grilled aubergine and ratatouille, oven baked

### **Lambology | 19.95**

Grilled lamb chops and rosemary gravy

### **Sea Bass and Truffle Mash | 15.95**

Sea bass fillet, mash and spicy salsa, served with tartar sauce

### **Salmon Fillet | 15.95**

Grilled fillet on a bed of asparagus and mash



## SALADS



### **Chicken Caesar Salad | 13.95**

Grilled chicken slices, served on a bed of fresh mixed salad, caesar dressing topped with crunchy homemade croutons

### **Bleu Steak and Pomegranate Salad | 15.95**

Fine cut steak, served on a bed of fresh mixed salad, balsamic dressing with a touch of pomegranate

# SOFT DRINKS, BEERS & CIDERS

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<b>Coca Cola 300ml</b>	<b>3.95</b>
Regular or Diet	
<b>Lemonade</b>	<b>2.95</b>
<b>Mineral Water 75cl</b>	<b>4.50</b>
Still or Sparkling	
<b>Juices</b>	<b>2.95</b>
Apple   Orange   Mango   Pineapple   Cranberry	
<b>Appletizer</b>	<b>3.50</b>
<b>Peroni 4.7%</b>	<b>4.00</b>
<b>Corona 4.5%</b>	<b>4.00</b>
<b>Heineken 5%</b>	<b>4.00</b>
<b>Becks Blue 0%</b>	<b>3.50</b>
<b>Koppaberg 4%</b>	<b>4.00</b>
Strawberry Lime   Mixed Fruits	

## PINK

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### **Pinot Grigio Blush DOC Delle Venezie, Ca Preella**

Delicate bouquet with hints of refreshing summer fruits.

Small [125ml] 5.50    Medium [175ml] 6.50    Large [250ml] 7.50    **23.00**

### **'Les Cerisiers', Côtes du Rhône Rosé**

**28.00**

A classic salmon pink rosé with delicate perfumed aromas

**FOR ABV AND VINTAGES PLEASE ASK YOUR WAITER**

## SPARKLING

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**Prosecco Doc Spumante Brut, Parini** **28.50**

appealing with natural residual sugar and a pleasant, aromatic aftertaste.

**Prosecco Rose Doc Spumante Brut, Parini** **28.50**

Fresh and delicate on the palate, with a fruity and floral finish

**Domaine de la Combe Muscadet Muscadet Sèvre & Maine Sur Lie** **4.95**

Crisp, flinty notes with a hint of yeasty lees on the nose.

## CHAMPAGNE

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House Champagne | Jacques Bardelot Brut | Bollinger non vintage  
Laurent perrier Rose | Dom Perignon

**PRICES AVAILABLE ON REQUEST**



# RED WINE

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Bottle [75cl]

## **Sangiovese del Rubicone IGT, Le Altane**

Bouquet recalling the violet scent; dry taste, balanced and lightly tannic, with a pleasantly fruity back taste

Small [125ml] 4.95    Medium [175ml] 5.50    Large [250ml] 6.50    19.95

## **Merlot Vistamar Brisa**

Deep red in colour with aromas of red fruit and plums. Fruity and soft on the palate with integrated tannins and a long fruity finish.

Small [125ml] 5.50    Medium [175ml] 6.50    Large [250ml] 7.50    22.00

## **Rioja Tinto Escena**

Modern style Rioja Joven with juicy fruit driven characters of black cherry and raspberry combined with subtle sweet vanilla spice.

Small [125ml] 5.50    Medium [175ml] 6.50    Large [250ml] 7.95    24.50

## **Malbec Nieto**

28.00

Notes of red fruits, plum and figs that blend with subtle spice and tobacco aromas. The finish is long and smooth with sweet and soft tannins.

## **Granaio Chianti Classico DOCG , Fattorie Melini**

29.00

Strong fruity notes and elegant touches of vanilla, irises and sweet violets; a strong, smooth but well-structured, aftertaste of preserves and almonds.

## **Les Coteaux Côtes du Rhône Villages**

29.00

Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice warm star anise with a touch of cinnamon.

## **Primitivo di Manduria DOP Lu Rappaio, Masca del Tacco**

31.50

Bouquet of Jam and ripe red fruit with hints of cinnamon. Full bodied, complex and generous on the palate.

## **Château Milon, Saint-Émilion Grand Cru**

45.95

notes of damsons, bramble and blackberry. Nicely balanced with good concentration and depth which carries through to the long finish.

## **Amarone della Valpolicella DOCG riserva Rocca Sveva, Cantina di Soave**

65.00

an intensely fruity bouquet, with hints of cherry, vanilla, raisins and tropical fruit. warm and smooth with well-balanced tannins.



# WHITE WINE

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Bottle [75cl]

## Trebbiano del Rubicone IGT, Le Altane

Fragrant and lingering bouquet. The flavour is dry and fruity.

Small [125ml] 4.95 Medium [175ml] 5.50 Large [250ml] 6.50 19.95

## Chardonnay Trevenezie, Le Torri Lamberti

Fragrant and lingering bouquet and balanced and fruity flavour.

Small [125ml] 5.50 Medium [175ml] 6.50 Large [250ml] 7.50 22.00

## Pinot Grigio Delle Venezie DOC Ca' Preella, Lamberti

Hints of wild flowers, honey and bananas with a lasting taste of ripe pears.

Small [125ml] 5.50 Medium [175ml] 6.50 Large [250ml] 7.50 23.00

## Cape Hights Chenin Blanc

23.50

Intense tropical flavours of guava, ripe apple and pear on the palate.

Fresh clean crisp acidity balanced with the vibrant fruit flavours.

## Domaine de la Combe Muscadet Muscadet Sèvre & Maine Sur Lie 28.50

Crisp, flinty notes with a hint of yeasty lees on the nose. Lean acidity with a slight spritz, bready and almost savoury citrus aromas.

## Sauvignon Blanc Mirror Lake

28.50

This fresh, crisp Marlborough New Zealand Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes.

## Gavi DOCG del Comune di Gavi, Marco Bonfante

35.50

A delicate and fruity bouquet. The flavour is dry with a pleasant, acidulous freshness.

## Domaine de la Motte Chablis

39.50

Fruit aromas and hot stones on the nose. Followed by generous, pronounced fruit on the palate with nectarine skins and a soft acidity

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## WHISKEY / WHISKY

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Johnny Walker 40%	3.95
Black Label	
Jack Daniels 40%	3.50
Jameson 40%	3.50
Bells 40%	3.50
Southern Comfort 35%	3.50

## BRANDY

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Courvoisier 40%	3.50
Hennesy XO 40%	9.95
Remy Martin 40%	3.95
Martell 40%	3.50
Grand Armagnac 40%	3.50

## VODKA

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Grey Goose 40%	3.95
Smirnoff 37.5%	3.50
Absolut 40%	3.50

## RUM

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Captain Morgan Spice 35%	3.50
Captain Morgan Dark 40%	3.50
Captain Morgan 37.5%	3.50

## GIN

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Whitley Neil 43%	3.95
Pink Grapefruit	
Rhubarb & Ginger	
Parma Violet	
Blood Orange	
Blackberry	
Japanese Roku 43%	3.95
Hendricks	3.95
Gordons Dry Gin 37.5%	3.95
Gordons Premium Pink 37.5%	3.95
Bombay Sapphire 40%	3.95
Bombay London Dry Gin 37.5%	3.95
Fever-Tree	2.50
Slimline, Elderflower, Tonic	

## SPIRITS

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Tequila	3.25
Sambuca	3.25
Jager	3.25
Disaronno	3.25
Archers 18%	3.25
Malibu 21%	3.25
Bacardi 37.5%	3.25
Baileys 17%	3.25
Tia Maria	3.25

Assorted Mixers 1.95





# DESSERTS

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## **Ricotta & Chocolate | 7.95**

## **Cream Pistachio Cheesecake | 7.95**

Creamy pistachio, on a home made biscuit base, topped with a nutty delight

## **Red Berry Cheesecake | 7.95**

Cheesecake cream, raspberry and strawberry jelly butter crumble

## **Lemon Nonna | 7.95**

Lemon custard, vanilla mousse butter crumble

## **Scoops**

Vanilla, Chocolate, Strawberry

**2 | 4.95**

**3 | 6.95**

**HOT DRINKS AVAILABLE ON REQUEST**