

The Story of Black and Green

Thank you for visiting Black & Green, at Black and Green we are passionate about all things British & invoking nostalgic flavours.

We have a passion for guests dining in a live kitchen environment and this is a theme carried through many of our restaurants.

Black & Green is named after the local villages of Barnt Green and Blackwell the neighbouring village and home of our owners, Sam & Emma Morgan

Outside of these colours represent cooking styles black is classical and green is sustainable, in keeping with that theme our food is classically produced utilising sustainable British produce.

This is also why our menu is accessible via QR code, to be as sustainable as possible we place our menu online to avoid paper use. Please also note remaining with this theme our bills at the end are visible on screen & can be sent to you electronically, again to save paper.

This leaves me to say sit back and I hope you enjoy our menu.

*Sean, Josh, Joe, Lilly & Hope
Black and Green Brigade*

BLACK & GREEN
IN
BARNT GREEN

Menu

Chefs Snack

Beef and Oyster

Miso Soda Bread & Cultured Butter

Jersey Royal Potato, Wild Garlic

Cod, Mango & Coconut

Pork, Aubergine & Bulger Wheat

Chocolate, Artichoke & Salted Caramel

Tunworth Cheese, Damson & Treacle Bread