

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS
9.75 / 14

HOT SPINACH & ARTICHOKE DIP (V)
9.25

SZECHUAN CHICKEN WINGS
9.75 / 14

SMASHED AVOCADO TOSTADA (VG)
7.75

POPCORN SQUID
9.75

WATERMELON & GOATS CHEESE (V)
8.50

BRUNCH

BUTTERMILK PANCAKES
BACON & MAPLE SYRUP
10.50

BREAKFAST BURRITO
EGG, CHEESE, PANCETTA
12

STEAK & EGGS
FRIED EGGS, HOME FRIES, CHIMICHURRI
18

VEGGIE BREAKFAST BURRITO (V)
EGG, CHEESE, RED PEPPER
12

SMOKED SALMON & EGGS
CRISPY POTATO, SOUR CREAM
12.50

• PLATES & BOWLS •

BLACKENED SALMON
CRISPY POTATOES, MANGO SALSA, BROCCOLI
18.50

SWEET POTATO & PUMPKIN CURRY (VG)
PEANUTS, PICKLES, RICE
15.50

FRIED CHICKEN & GRAVY
SERVED WITH FRIES OR SALAD
15.50

TACO BOWL (VG)

GREEN GODDESS, BASMATI, ICEBERG, HISPI, BEANS
CHOOSE AVOCADO, CHICKEN OR SHRIMP
14.75 / 15.75

ST LOUIS PORK RIB
SMOKED BELLY RIB, BBQ SAUCE
16.75

• BURGERS •

ALL SERVED WITH FRIES OR SALAD

CHEESEBURGER
PICKLES, CARAMELISED ONIONS, HOUSE SAUCE
ADD BACON FOR 1.50
15

CRISPY CHICKEN SANDWICH
HOT HONEY, KEWPIE, SLAW, PICKLES
14.50

BIG BOSS BURGER
BRISKET, ONION RING, SMOKED CHEDDAR, CAROLINA SAUCE
16.50

SHRIMP SANDWICH
BABY GEM, TOMATO, SLAW, RED EYE MAYO
15

VEGAN CHEESEBURGER (VG)
CRISPY SHALLOTS, PICKLES, BURGER SAUCE
15

• SIDES •

MAC 'N' CHEESE
5.50

TENDERSTEM BROCCOLI
5.50

FRIES
4.75

HOUSE SALAD
5

CORN RIBS
4.75

CORN BREAD
4.75

BRUNCH COCKTAILS



BLOODY MARY
11.50

RHUBARB GIN FIZZ
12.50

ESPRESSO MARTINI
12.50

SKINNY MARGARITA
11.50

SPICY MARGARITA
11.50

ZERO PROOF

VIRGIN MARY
7

BOTIVO GINGER SPRITZ
7

SOBER PALOMA
7

PHONY NEGRONI
7

BOTTOMLESS BRUNCH

CHOOSE ONE MAIN AND ADD YOUR 90 MINUTES UNLIMITED DRINKS PACKAGE FOR £35 PER PERSON.

CHOOSE FROM PROSECCO, RUM PUNCH OR MIMOSAS.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF STAFF. WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR FOOD AND DRINKS, DUE TO BEING PRODUCED IN AN ENVIRONMENT THAT CONTAINS ALLERGENS.

THE Blues Kitchen

WINE • RED •

MONASTRELL <i>MOLINICO LOCO - SPAIN 2022</i>	7.5 / 10 / 29
MERLOT <i>GA' DI ALTE - ITALY 2021</i>	8.5 / 11 / 32
MALBEC <i>MENDOZA KAIKEN - ARGENTINA 2021</i>	9 / 12 / 35
RIOJA <i>EL COTO - SPAIN 2019</i>	10 / 13 / 38
CHIANTI <i>POGGIOTONDO - ITALY 2021</i>	45
PINOT NOIR <i>DE LOACH HERITAGE COLLECTION - USA 2020</i>	50
LE CIGARE VOLANT <i>BONNY DOON - USA 2019</i>	55

• WHITE •

MACABEO <i>MOLINICO LOCO - SPAIN 2022</i>	7.5 / 10 / 29
VINHO VERDE <i>CHIN CHIN - PORTUGAL 2023</i>	8.5 / 11 / 32
PINOT GRIGIO <i>ALPHA ZETA - ITALY 2022</i>	9.5 / 12.5 / 36
SAUVIGNON BLANC <i>HOLDAWAY ESTATE - NEW ZEALAND 2022</i>	10 / 13.7 / 40
CHARDONNAY <i>DE LOACH - USA 2021</i>	47

• ROSÉ & ORANGE •

PINOT GRIGIO ROSATO <i>CANTINA DI MONTEFORTE - ITALY 2022</i>	8 / 11 / 32
SAUVIGNON BLANC VIN ORANGE <i>DOMAINE JOEL DELAUNAY - FRANCE 2021</i>	49

• SPARKLING •

PROSECCO <i>GA' DI ALTE SPUMANTE DOC</i>	8 / 40
PROSECCO ROSE' <i>GA' DI ALTE</i>	8.5 / 46
LAURENT PERRIER NV BRUT	14.5 / 79
LAURENT PERRIER NV ROSE'	105
LAURENT PERRIER BLANC DE BLANCS	135

BEER • DRAUGHT •

CAMDEN HELLS <i>LAGER - ENGLAND - 4.6%</i>	6.5
VIA ROMA <i>LAGER - ITALY - 4.5%</i>	6.5
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	6.5
GOOSE ISLAND IPA <i>IPA - USA - 5.9%</i>	6.7
GOOSE ISLAND MIDWAY <i>SESSION IPA - USA - 4.1%</i>	6.7
GUINNESS <i>DRY STOUT - IRELAND - 4.2%</i>	6.6
ORCHARD PIG <i>APPLE CIDER - ENGLAND - 4.5%</i>	6.1
MADRI <i>LAGER - ENGLAND - 4.6%</i>	6.5

• BOTTLES & CANS •

MODELO ESPECIAL <i>MEXICAN LAGER - MEXICO - 4.5%</i>	6
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	6.2
REKORDERLIG <i>CIDER - SWEDEN - 4%</i>	6.4
ASAHI 0.0% <i>SUPER DRY LAGER - JAPAN - 0.0%</i>	5.8
WHITE CLAW <i>RASPBERRY / LIME / MANGO</i> <i>HARD SELTZER - CANADA - 4.5%</i>	6

• MILKSHAKES •

BANANA NUT BUTTER	6
VANILLA MALT	6.5
OREO COOKIE	6
OREO & PEANUT BUTTER (VG)	6

