

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 •

BLACKENED SALMON
CRISPY POTATOES, MANGO SALSA, BROCCOLI
19.25

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

FRIED CHICKEN & GRAVY
SERVED WITH FRIES OR SALAD
16.25

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 ENVIROMENT THAT CONTAINS ALLERGENS.

THE Blues Kitchen

WINE

• RED •

MONASTRELL

MOLINICO LOCO - SPAIN 2022 7.5 / 10 / 29

MERLOT

GA' DI ALTE - ITALY 2021 8.5 / 11 / 32

MALBEC

MENDOZA KAIKEN - ARGENTINA 2021 9 / 12 / 35

RIOJA

EL COTO - SPAIN 2019 10 / 13 / 38

CHIANTI

POGGIOTONDO - ITALY 2021 45

PINOT NOIR

DE LOACH HERITAGE COLLECTION - USA 2020 50

LE CIGARE VOLANT

BONNY DOON - USA 2019 55

• WHITE •

MACABEO

MOLINICO LOCO - SPAIN 2022 7.5 / 10 / 29

VINHO VERDE

CHIN CHIN - PORTUGAL 2023 8.5 / 11 / 32

PINOT GRIGIO

ALPHA ZETA - ITALY 2022 9.5 / 12.5 / 36

SAUVIGNON BLANC

HOLDAWAY ESTATE - NEW ZEALAND 2022 10 / 13.7 / 40

CHARDONNAY

DE LOACH - USA 2021 47

• ROSÉ & ORANGE •

PINOT GRIGIO ROSATO

CANTINA DI MONTEFORTE - ITALY 2022 8 / 11 / 32

SAUVIGNON BLANC VIN ORANGE

DOMAINE JOEL DELAUNAY - FRANCE 2021 49

• SPARKLING •

PROSECCO

GA' DI ALTE SPUMANTE DOC 8 / 40

PROSECCO ROSE'

GA' DI ALTE 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

LAGER - ENGLAND - 4.6% 6.5

VIA ROMA

LAGER - ITALY - 4.5% 6.5

ASAHI

SUPER DRY LAGER - JAPAN - 5.2% 6.5

GOOSE ISLAND IPA

IPA - USA - 5.9% 6.7

GOOSE ISLAND MIDWAY

SESSION IPA - USA - 4.1% 6.7

GUINNESS

DRY STOUT - IRELAND - 4.2% 6.6

ORCHARD PIG

APPLE CIDER - ENGLAND - 4.5% 6.1

MADRI

LAGER - ENGLAND - 4.6% 6.5

• BOTTLES & CANS •

MODELO ESPECIAL

MEXICAN LAGER - MEXICO - 4.5% 6

ASAHI

SUPER DRY LAGER - JAPAN - 5.2% 6.2

DAURA DAMM GLUTEN FREE

LAGER - SPAIN - 5.4% 5.9

REKORDERLIG

CIDER - SWEDEN - 4% 6.4

ASAHI 0.0%

SUPER DRY LAGER - JAPAN - 0.0% 5.8

WHITE CLAW RASPBERRY / LIME / MANGO

HARD SELTZER - CANADA - 4.5% 6

• MILKSHAKES •

BANANA NUT BUTTER 6

VANILLA MALT 6.5

OREO COOKIE 6

OREO & PEANUT BUTTER (VG) 6



£6 COCKTAILS

EVERY WEDNESDAY • ALL NIGHT LONG

