

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS

9.25 / 13.25

SZECHUAN CHICKEN WINGS

9.25 / 13.25

CRISPY CAULIFLOWER (VG)

8.25

POPCORN SQUID

9.75

HOT SPINACH & ARTICHOKE DIP (V)

7.95

SMASHED AVOCADO TOSTADA (VG)

7.75

WATERMELON & GOATS CHEESE (V)

8.50

LUNCH FOR £10

ANY DISH IN THIS SECTION AND A SOFT DRINK FOR £10. UPGRADE TO A HARD BEVERAGE OR SHAKE FOR £2

BBQ JERK CHICKEN

WITH FRIES OR SALAD

HOT CHICKEN SANDWICH

SLAW, PICKLES, BUFFALO SAUCE
WITH FRIES OR SALAD

CHEESEBURGER

PICKLES, CARAMELISED ONIONS,
HOUSE SAUCE - ADD BACON FOR 1.50
WITH FRIES OR SALAD

BRISKET DIP SANDWICH

WITH FRIES OR SALAD

VEGAN CHEESEBURGER (VG)

CRISPY SHALLOTS, PICKLES, BURGER SAUCE
WITH FRIES OR SALAD

FRIED CHICKEN & GRAVY

WITH FRIES OR SALAD

TACO BOWL (VG)

RICE, ICEBERG, TOMATOES, GUACAMOLE
CHOOSE AVOCADO OR CHICKEN

HOUSE SALAD (VG)

LEMON DRESSING, PINE NUTS
ADD CHICKEN FOR 3.50

• PLATES & BOWLS •

SHRIMP TACO BOWL (VG)

RICE, ICEBERG, TOMATOES, GUACAMOLE

15

SHRIMP SANDWICH

LETTUCE, TOMATO, SLAW, RED EYE MAYO
WITH FRIES OR SALAD

15

BIG BOSS BURGER

BRISKET, ONION RING, SMOKED CHEDDAR,
CAROLINA SAUCE - WITH FRIES OR SALAD

16.50

BLACKENED SALMON

CRISPY POTATOES, CREAMED CORN

18.50

ST LOUIS PORK RIB

SMOKED BELLY RIB, BBQ SAUCE
WITH FRIES OR SALAD

16.75

SWEET POTATO & PUMPKIN CURRY (VG)

PEANUTS, PICKLES, RICE

15.50

• SIDES •

MAC 'N' CHEESE

5.50

FRIES

4.75

CORN RIBS

4.75

TENDERSTEM BROCCOLI

5.50

HOUSE SALAD (VG)

5

CORN BREAD

4.75

• SAUCES •

CHICKEN GRAVY

2.50

BUFFALO SAUCE

2.50

BLUE CHEESE DIP

1.50

COCKTAILS



BURNT PEAR OLD FASHIONED

10.50

NEGRONI

10.50

SPICY MARGARITA

10.50

MEZCAL FRESH

11.50

JAPANESE WHISKY SOUR

11.50

RYE TAI

11.50

PASSIONFRUIT ZOMBIE

11.50

SKINNY MARGARITA

10.50

SHAKES

BANANA NUT BUTTER

6

VANILLA MALT

6.50

OREO COOKIE

6

OREO & PEANUT BUTTER (VG)

6

A DISCRETIONARY SERVICE CHARGE OF 11% 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 / 9.5 / 27
MERLOT <i>GA' DI ALTE - ITALY 2021</i>	8 / 10.5 / 30
MALBEC <i>MENDOZA KAIKEN - ARGENTINA 2021</i>	8.5 / 11.5 / 34
RIOJA <i>EL COTO - SPAIN 2019</i>	9.5 / 12.5 / 37
CHIANTI <i>POGGIOTONDO - ITALY 2021</i>	43
PINOT NOIR <i>DE LOACH HERITAGE COLLECTION - USA 2020</i>	48
LE CIGARE VOLANT <i>BONNY DOON - USA 2019</i>	53

• WHITE •

MACABEO <i>MOLINICO LOCO - SPAIN 2022</i>	7 / 9.5 / 27
VINHO VERDE <i>CHIN CHIN - PORTUGAL 2023</i>	8 / 10.5 / 30
PINOT GRIGIO <i>ALPHA ZETA - ITALY 2022</i>	8.5 / 12 / 34
SAUVIGNON BLANC <i>HOLDAWAY ESTATE - NEW ZEALAND 2022</i>	9.5 / 12.8 / 37
CHARDONNAY <i>DE LOACH - USA 2021</i>	43

• ROSÉ & ORANGE •

PINOT GRIGIO ROSATO <i>CANTINA DI MONTEFORTE - ITALY 2022</i>	7.5 / 10.5 / 31
SAUVIGNON BLANC VIN ORANGE <i>DOMAINE JOEL DELAUNAY - FRANCE 2021</i>	47

• SPARKLING •

PROSECCO <i>GA' DI ALTE SPUMANTE DOC</i>	7.5 / 40
PROSECCO ROSE' <i>GA' DI ALTE</i>	7.9 / 45
LAURENT PERRIER NV BRUT	14 / 79
LAURENT PERRIER NV ROSE'	105
LAURENT PERRIER BLANC DE BLANCS	135

BEER

• DRAUGHT •

CAMDEN HELLS <i>LAGER - ENGLAND - 4.6%</i>	6
VIA ROMA <i>LAGER - ITALY - 4.5%</i>	6.1
KONA BIG WAVE <i>GOLDEN ALE - HAWAII - 4.4%</i>	6.4
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	6
GOOSE ISLAND IPA <i>IPA - USA - 5.9%</i>	6.3
GOOSE ISLAND MIDWAY <i>SESSION IPA - USA - 4.1%</i>	6.3
GUINNESS <i>DRY STOUT - IRELAND - 4.2%</i>	6.2
ORCHARD PIG <i>APPLE CIDER - ENGLAND - 4.5%</i>	5.7

• BOTTLES & CANS •

MODELO ESPECIAL <i>MEXICAN LAGER - MEXICO - 4.5%</i>	5.5
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	5.6
REKORDERLIG <i>CIDER - SWEDEN - 4%</i>	5.6
ASAHI 0.0% <i>SUPER DRY LAGER - JAPAN - 0.0%</i>	4.8
WHITE CLAW RASPBERRY / LIME / MANGO <i>HARD SELTZER - CANADA - 4.5%</i>	5.5

