

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS

9.25 / 13.25

SZECHUAN CHICKEN WINGS

9.25 / 13.25

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

CRISPY CHICKEN SANDWICH

HOT HONEY, KEWPIE, SLAW, PICKLES
WITH FRIES OR SALAD

CHEESEBURGER

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

BRISKET DIP SANDWICH

SWISS CHEESE, MUSTARD MAYO, CARAMELISED ONIONS
WITH FRIES OR SALAD

FRIED CHICKEN & GRAVY

WITH FRIES OR SALAD

VEGAN CHEESEBURGER (VG)

CRISPY SHALLOTS, PICKLES, BURGER SAUCE
WITH FRIES OR SALAD

TACO BOWL (VG)

GREEN GODDESS, BASMATI, ICEBERG, HISPI, BEANS
CHOOSE AVOCADO OR CHICKEN

• PLATES •

SHRIMP TACO BOWL

GREEN GODDESS, BASMATI, ICEBERG, HISPI, BEANS

15.75

SHRIMP SANDWICH

BABY GEM, 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, MANGO SALSA, BROCCOLI

19.25

ST LOUIS PORK RIB

SMOKED BELLY RIB, BBQ SAUCE - WITH FRIES OR SALAD

16.75

JERK CHICKEN

RICE & PEAS, SLAW, PICKLES

15.50

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

5

CORN BREAD

4.75

• SAUCES •

BLUE CHEESE DIP

1.50

BUFFALO

1.50

HOT HONEY

1.50

CHICKEN GRAVY

2.50

SHAKES

BANANA NUT BUTTER

6

VANILLA MALT

6.50

OREO COOKIE

6

OREO & PEANUT BUTTER (VG)

6

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
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
MADRI <i>LAGER - ENGLAND - 4.6%</i>	6

• BOTTLES & CANS •

MODELO ESPECIAL <i>MEXICAN LAGER - MEXICO - 4.5%</i>	5.5
ASAHI <i>SUPER DRY LAGER - JAPAN - 5.2%</i>	5.6
DAURA DAMM GLUTEN FREE <i>LAGER - SPAIN - 5.4%</i>	5.4
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

