

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS

9.25 / 13.75

SZECHUAN CHICKEN WINGS

9.25 / 13.75

POPCORN SQUID

9.75

HOT SPINACH & ARTICHOKE DIP (V)

8.50

SMASHED AVOCADO TOSTADA (VG)

8

WATERMELON & GOATS CHEESE (V)

8.50

BRUNCH

BUTTERMILK PANCAKES

BACON, MAPLE SYRUP

10.50

STEAK & EGGS

FRIED EGGS, HOME FRIES, CHIMICHURRI

18

BREAKFAST BURRITO

SCRAMBLED EGGS, CHEESE, PANCETTA

12

VEGGIE BREAKFAST BURRITO (V)

SCRAMBLED EGGS, CHEESE, RED PEPPER

12

SMOKED SALMON & EGGS

POACHED EGGS, CRISPY POTATO, SOUR CREAM

12.50

• PLATES •

BLACKENED SALMON

CRISPY POTATOES, MANGO SALSA, BROCCOLI

19.25

FRIED CHICKEN & GRAVY

KEWPIE SLAW, PICKLES
SERVED WITH FRIES OR SALAD

16.50

ST LOUIS PORK RIB

SMOKED BELLY RIB, KEWPIE SLAW,
PICKLES, BBQ SAUCE

17.25

SWEET POTATO & PUMPKIN CURRY (VG)

PEANUTS, PICKLES, RICE

15.50

TACO BOWL (VG)

GREEN GODDESS, BASMATI,
ICEBERG, HISPI, BEANS

CHOOSE AVOCADO, CHICKEN OR SHRIMP

14.75 / 15.75

• BURGERS •

ALL SERVED WITH FRIES OR SALAD

CHEESEBURGER

DRY AGED BEEF PATTY, PICKLES,
CARAMELIZED ONIONS, HOUSE SAUCE
ADD BACON FOR 1.50

15

CRISPY CHICKEN SANDWICH

HOT HONEY, KEWPIE SLAW, PICKLES

14.50

SHRIMP SANDWICH

BABY GEM, TOMATO, KEWPIE SLAW, RED EYE MAYO

15

BIG BOSS BURGER

BRISKET, ONION RING, SMOKED
CHEDDAR, CAROLINA SAUCE

16.50

VEGAN CHEESEBURGER (VG)

CRISPY SHALLOTS, PICKLES, BURGER SAUCE

15

• SIDES •

MAC 'N' CHEESE

5.50

FRIES

4.75

CORN RIBS

4.75

TENDERSTEM BROCCOLI

5.50

HOUSE SALAD

5

CORN BREAD

4.75

BRUNCH COCKTAILS



BLOODY MARY

11

RHUBARB GIN FIZZ

12

ESPRESSO MARTINI

12

SKINNY MARGARITA

11

SPICY MARGARITA

11

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 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 ENVIROMENT THAT CONTAINS ALLERGENS.

THE Blues Kitchen

WINE

• RED •

MONASTRELL

MOLINICO LOCO - SPAIN 2022 7 / 9.5 / 28

MERLOT

GA' DI ALTE - ITALY 2021 8 / 10.5 / 30

MALBEC

MENDOZA KAIKEN - ARGENTINA 2021 8.5 / 11.5 / 34

RIOJA

EL COTO - SPAIN 2019 9.5 / 12.5 / 37

CHIANTI

POGGIOTONDO - ITALY 2021 43

PINOT NOIR

DE LOACH HERITAGE COLLECTION - USA 2020 48

LE CIGARE VOLANT

BONNY DOON - USA 2019 53

• WHITE •

MACABEO

MOLINICO LOCO - SPAIN 2022 7 / 9.5 / 28

VINHO VERDE

CHIN CHIN - PORTUGAL 2023 8 / 10.5 / 30

PINOT GRIGIO

ALPHA ZETA - ITALY 2022 8.5 / 12 / 34

SAUVIGNON BLANC

HOLDAWAY ESTATE - NEW ZEALAND 2022 9.5 / 12.8 / 37

CHARDONNAY

DE LOACH - USA 2021 43

• ROSÉ & ORANGE •

PINOT GRIGIO ROSATO

CANTINA DI MONTEFORTE - ITALY 2022 7.5 / 10.5 / 31

SAUVIGNON BLANC VIN ORANGE

DOMAINE JÖEL DELAUNAY - FRANCE 2021 47

• SPARKLING •

PROSECCO

GA' DI ALTE SPUMANTE DOC 8 / 40

PROSECCO ROSE'

GA' DI ALTE 8 / 45

LAURENT PERRIER NV BRUT 14 / 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% 6.1

ASAHI

SUPER DRY LAGER - JAPAN - 5.2% 6.5

MADRI

LAGER - ENGLAND - 4.6% 6.5

GOOSE ISLAND IPA

IPA - USA - 5.9% 6.5

GOOSE ISLAND MIDWAY

SESSION IPA - USA - 4.1% 6.3

GUINNESS

DRY STOUT - IRELAND - 4.2% 6.5

ORCHARD PIG

APPLE CIDER - ENGLAND - 4.5% 6

• BOTTLES & CANS •

MODELO ESPECIAL

MEXICAN LAGER - MEXICO - 4.5% 5.8

ASAHI

SUPER DRY LAGER - JAPAN - 5.2% 5.8

DAURA DAMM GLUTEN FREE

LAGER - SPAIN - 5.4% 5.7

NOAM

CIDER - GERMANY - 5.2% 6.8

REKORDERLIG

CIDER - SWEDEN - 4% 5.6

WHITE CLAW RASPBERRY / LIME / MANGO

HARD SELTZER - CANADA - 4.5% 5.5

ASAHI 0.0%

SUPER DRY LAGER - JAPAN - 0.0% 5.5

GUINNESS 0%

NON ALCOHOLIC STOUT - IRELAND - 0% 5.5

• MILKSHAKES •

BANANA NUT BUTTER 6

VANILLA MALT 6.5

OREO COOKIE 6

OREO & PEANUT BUTTER (VG) 6

