THE Blues Kitchen

SMALL PLATES

BUFFALO CHICKEN WINGS ..... *9.50 / 12.95*
Blue cheese dip

SZECHUAN CHICKEN WINGS .... *9.50 / 12.95*
Soy glaze, chillies, sesame

CRISPY CAULI BITES (VG) *7.75*
Tempura cauliflower, coriander, chives, chilli, sumac & turmeric salt, chipotle mayo

SMASHED AVOCADO TOSTADA (VG) *7.75*
Blue corn tortilla, shaved radish, red onion, coriander cress

HOT SPINACH & ARTICHOKE DIP (V) *9.25*
Blue corn tortilla

CAJUN POPCORN SQUID *9.75*
Chilli, spring onion, red eyed mayo

BEETROOT & GOATS CHEESE (V) *8.50*
Salt baked beetroot, hazelnuts, orange, mint & parsley

BRUNCH

BUTTERMILK PANCAKES *10.50*
Stack of pancakes, bacon, maple syrup

BREAKFAST BURRITO *12.00*
Scrambled egg, roast chorizo, pancetta, mature cheddar, baby spinach, hash browns, jalapeños, guacamole, blue corn tortilla chips

VEGGIE BREAKFAST BURRITO (V) *12.00*
Scrambled egg, roast red peppers, mature cheddar, baby spinach, hash browns, jalapeños, guacamole, blue corn tortilla chips

HUEVOS RANCHEROS (V) *11.50*
Crispy corn tortilla, fried eggs, rancheros sauce, refried beans, avocado, feta, sour cream

SMOKED SALMON & EGGS *12.50*
Potato fritters, smoked salmon, poached eggs, sour cream, house pickles

PLATES

BLACKENED SALMON *18.50*
Cajun spiced salmon fillet, creamed corn, crispy new potatoes

FRIED CHICKEN & GRAVY *14.95*
Buttermilk fried chicken, chicken gravy, kewpie slaw and pickles, Served with fries or salad

ST LOUIS PORK RIB *16.50*
Bone in pork belly, hickory bbq sauce, kewpie slaw, pickles. Served with fries or salad

SWEET POTATO & PUMPKIN CURRY (VG) ... *15.50*
Turmeric and coconut curry, mange tout, pickled cucumber, peanuts & long grain rice

BURGERS & SALADS

SMASHBURGER *14.50*
Dry aged grass fed beef, American cheese, onions, pickles, burger sauce. Served with fries or salad
Add bacon for £1.50

HOT CHICKEN BUFFALO SANDWICH ... *13.95*
Buttermilk fried chicken, hot Buffalo sauce, mayo, kewpie slaw, pickles. Served with fries or salad

SHRIMP SANDWICH *14.95*
Buttermilk fried prawns, iceberg lettuce, beef tomato, kewpie slaw, red eye mayo. Served with fries or salad

VEGAN CHEESEBURGER (VG) *15.00*
Moving Mountains patty, vegan gouda, pickle and mustard mayo, baby gem, crispy onions, pickles. Served with fries or salad

CHICKEN TACO SALAD *14.75*
Chipotle & honey glazed chicken, baby gem, feta, avocado, sundried tomatoes, coriander dressing. Served in a taco bowl with a side of guacamole

SHRIMP TACO SALAD *15.75*
Grilled tiger prawns, baby gem, feta, avocado, sundried tomatoes, coriander dressing. Served in a taco bowl with a side of guacamole

CRUNCHY SALAD BOWL (VG) *12.50*
Kohlrabi, green tomatoes, Romano pepper, carrots, celeriac, cucumber, toasted almonds, crispy okra, sesame dressing & green goddess

SIDES

FRIES *4.50*
AVOCADO & BUTTER LETTUCE SALAD .. *5.00*
MAC 'N' CHEESE *5.50*
CORN RIBS WITH CHIPOTLE MAYO *4.75*
TENDERSTEM BROCCOLI *5.50*

SAUCES

CHICKEN GRAVY *2.50*
BLUE CHEESE DIP *1.50*
BUFFALO SAUCE *1.50*

BOTTOMLESS BRUNCH

Choose one main and add your 90 minute 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

COCKTAILS

BLOODY MARY 11.50
Smirnoff Black Label, Spice Mix, Tomato Juice, Lemon

FIG NEGRONI 12.50
Beefeater Gin, Campari, Carpano Antica Formula, Fig Liqueur

BURNT PEAR OLD FASHIONED 11.50
Buffalo Trace Bourbon, Grilled Pear, Apple Liqueur, Angostura

GINGER MOJITO 11.50
Spiced Rum, Muddled Ginger, Lime + Fresh Mint

SPICY MARGARITA 11.50
El Jimador Reposado, Lime, Jalapeño Agave, Spicy Salt

MEZCALITA 11.50
Koch Elemental Mezcal, Cointreau, Lime, Agave

PALOMA 11.50
El Jimador Blanco, Grapefruit & Lime Juices, Grapefruit Tonic, Salt Rim

JAPANESE WHISKY SOUR 12.50
Suntory Toki Whisky, Citrus Juices, Amontillado Sherry, Lime Leaf, Foamer

FLUFFY GIN SOUR 11.50
California Gin, Herbal Liqueur, Noilly Prat, Cucumber, Lemon, Foamer

PASSIONFRUIT ZOMBIE 12.50
6 Rum Blend, Passionfruit, Grapefruit + Lime Juices

RYE TAI 12.50
Bonded Rye Whiskey, Pineapple Rhum, Creme de Banane, Lime Juice, Almond Orgeat, Angostura

LYCHEE MARTINI 12.50
Tanqueray Gin, Lychee, Citrus

ESPRESSO MARTINI 12.50
Smirnoff Black Label, Coffee Liqueur, Volcano Coffee Works Espresso

SHAKES

BANANA NUT BUTTER 5.90

MALTED DATE 5.90

OREO COOKIE 5.90

VEGAN OREO SHAKE & PEANUT BUTTER (VG) 5.90

JUICE & SOFTS

FRESH ORANGE JUICE 3.50

TING 3.50

COKE 3.50

JARR KOMBUCHA 4.50
(RASPBERRY/PASSIONFRUIT)

BEER

DRAUGHT

CAMDEN HELLS Lager - England - 4.6% 6.40

VIA ROMA Lager - Italy - 4.5% 6.50

KONA BIG WAVE Golden Ale - Hawaii - 4.4% 6.80

ASAHI Super Dry Lager - Japan - 5.2% 6.50

ORCHARD PIG Apple Cider - England - 4.5% 6.10

GOOSE ISLAND IPA IPA - USA - 5.9% 6.70

GOOSE ISLAND MIDWAY Session IPA - USA - 4.1% 6.70

GUINNESS Dry Stout - Ireland - 4.2% 6.60

BOTTLES & CANS

MODELO ESPECIAL Mexican Lager - Mexico - 4.5% 6.00

KONA BIG WAVE Golden Ale - Hawaii - 4.4% 6.40

ASAHI Super Dry Lager - Japan - 5.2% 6.20

REKORDERLIG Cider - Sweden - 4% 6.40

ASAHI 0.0% Super Dry Lager - Japan - 0.0% 5.80

WHITE CLAW HARD SELTZER 4.5% 6.00
Raspberry / Lime / Mango