

SMALL PLATES

BUFFALO CHICKEN WINGS	7.95 / 11.50
Blue cheese dip	
SZECHUAN CHICKEN WINGS	7.95 / 11.50
SMOKED OX CHEEK NUGGETS	7.50
Chipotle mayo	
CAJUN POPCORN SQUID	7.25
Sriracha mayo, burnt lime	
PADRON PEPPERS (VG)	6.50
Rock salt, vegan chipotle mayo	

BIG PLATES

SOUTHERN FRIED CHICKEN	11.95
Cornfed chicken, fries, coleslaw	
ST LOUIS PORK RIB	13.95
Two St. Louis cut pork ribs, BBQ sauce, coleslaw, fries or salad	

£10 LUNCH SPECIAL

ANY DISH FROM BELOW
WITH A BEER OR SOFT DRINK

FRENCH DIP ROLL	9.00
14hr smoked USDA beef brisket roll with shaved Swiss Cheese, crispy shallots, caramelised onions, wholegrain mustard mayo, served with a bowl of gravy for dipping, fries or salad	
SMOKED CHEESE TOASTIE	8.50
Applewood smoked Cheddar, Gruyere, grilled courgettes, London honey, served with fries or salad	
CAJUN CHICKEN SALAD	11.75
Cajun chicken, baby gem, avocado, heritage tomatoes, toasted walnuts, honey mustard dressing	
SHRIMP TACO SALAD	12.50
Chilli tiger prawns, romaine lettuce, feta, avocado, sun-dried tomatoes, coriander dressing, served with a side of guacamole	
SOUL BOWL SALAD (VG)	10.50
Chickpeas, quinoa, avocado, lentils, beetroot, spinach, apricots & cranberries, vinaigrette dressing, served in a taco bowl with a side of guacamole	

BURGERS

Served with fries, salad or (VG) salad

CHEESEBURGER	11.50
Dry aged Longhorn beef, American cheese, ketchup, mustard, onions, pickles	
<i>Add bacon for 1.50</i>	
THE BIG BRISKET BURGER	14.50
Dry aged Longhorn beef, 14hr smoked USDA beef brisket, American cheese, onion ring, South Carolina mustard, BBQ sauce, pickled chillies	
VEGAN CHEESEBURGER (VG)	11.50
100% plant-based vegan patty, vegan cheese, ketchup, mustard, onions, pickles	
HOT CHICKEN BURGER	11.25
Fried chicken thigh, hot Buffalo sauce, slaw, pickles, mayo	
FISH FILLET BURGER	12.50
Crumbed catfish fillet, chunky tartar sauce, malt vinegar slaw, lettuce, tomato, pickles	

TO SHARE

WINGS & THINGS	20.50
Buffalo wings, bbq pork ribs, beef burnt ends, fries, blue corn chips, dips	
VEGGIE FEAST	16.50
Hot spinach dip, padron peppers, grilled broccoli, grilled corn on the cob, blue corn chips, vegan chipotle, sweet potato fries	

SIDE SHOWS

CORN BREAD WITH HONEY BUTTER	3.00
ONION RINGS	3.00
FRIES	3.50
SWEET POTATO FRIES	4.00
MAC 'N' CHEESE	4.00
BUTTERMILK RANCH SALAD	4.00
COLESLAW	3.00

*For allergen information, please speak to a member of staff
A discretionary service charge of 12.5% will be added to your bill*

THE Blues Kitchen

BOTTLES & CANS

MODELO ESPECIAL.....	5.00
KONA BIG WAVE.....	5.40
LAGUNITAS 12TH OF NEVER.....	5.50
MAGIC ROCK COMMON GROUNDS.....	5.50
HEINEKEN.....	5.00
OLD MOUT KIWI & LIME	5.80
LUCKY SAINT (LOW-ALCOHOL)	5.00

DRAFT

KONA BIG WAVE.....	6.25
GOOSE ISLAND IPA.....	5.80
BEAVERTOWN NECK OIL.....	5.80
HEINEKEN	5.20
AMSTEL	5.00
ORCHARD THIEVES	5.50

RED

	175ml	250ml	Bottle
Sangiovese, Poderi dal Nespoli Fico Grande, Italy 2016	5.10	6.75	19.95
Barbera, Riva Leone Barbera, Italy 2015	5.30	7.20	21.50
Shiraz Viognier, The Wine-Fairer Series, South Africa 2017	7.30	9.70	28.95
Rioja, Graciano Lagrimas, Spain 2016	8.20	10.70	31.95
Pinot Noir, Yering Station Village, Australia 2015	8.60	11.70	33.95
Cabernet Sauvignon, Cannonball, USA 2013	9.50	11.40	38.00
Malbec, Tomero, Argentina 2017	9.80	11.50	40.00
Pinot Noir, Mac Murray Russian river, USA 2015			40.00
Bordeaux Blend, Chateau Gloria St Julien, France 2011			65.00
Cabernet Sauvignon, Artemis Stag's Leap, USA 2015			65.00
Malbec, Bodega Catena Zapata, Argentina 2013			80.00
Bordeaux Blend, Chateau Pontet-Canet Pauillac, France 2011			120.00
Syrah, Hermitage La Chapelle Jaboulet, France 2006			150.00
Cabernet Sauvignon Blend, Overture by Opus One, USA 2018			175.00

WHITE

Trebbiano, Ponte Miliano, Italy	5.10	6.75	19.95
Vinho Verde, Conde Villar, Portugal	6.10	8.00	23.95
Pinot Grigio, La Maglia Rosa – Italy	6.40	8.40	24.95
Chardonnay, Xanadu Exmoor Drive, Australia	7.50	9.90	29.50
Sauvignon Blanc, Spy Valley, New Zealand	8.60	11.00	32.95
Riesling, Charles Smith Kung Fu Girl, USA	8.80	11.20	33.50
Cannonball Chardonnay, USA 2015			40.00
Karia Stag's Leap Chardonnay			55.00
Meursault 1er Cru Perrieres, Domaine Jean-Michel Gaunoux, Burgundy, France 2007			78.00

ROSE

Grenache, La Picoutine Rosé	5.80	7.70	22.95
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SPARKLING

	125ml	Bottle
Prosecco, Vaporetto	7.00	33.00
Moët & Chandon Imperial Brut		65.00
Ruinart Brut Rosé		90.00