

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS

9.50 / 12.95

SZECHUAN CHICKEN WINGS

9.50 / 12.95

CRISPY CAULIFLOWER (VG)

7.75

POPCORN SQUID

9.75

HOT SPINACH & ARTICHOKE DIP (V)

9.25

SMASHED AVOCADO TOSTADA (VG)

7.75

BEETROOT & 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

JERK CHICKEN SANDWICH

WITH FRIES OR SALAD

VEGAN CHEESEBURGER (VG)

WITH FRIES OR SALAD

HOT CHICKEN SANDWICH

WITH FRIES OR SALAD

FRIED CHICKEN & GRAVY

WITH FRIES OR SALAD

CHEESEBURGER

WITH FRIES OR SALAD
ADD BACON FOR 1.50

CHICKEN TACO SALAD

CRUNCHY SALAD (VG)

BRISKET DIP SANDWICH

WITH FRIES OR SALAD

• PLATES •

SHRIMP TACO SALAD

15.75

BIG BOSS BURGER

WITH FRIES OR SALAD

16.50

SHRIMP SANDWICH

WITH FRIES OR SALAD

14.95

ST LOUIS PORK RIB

WITH FRIES OR SALAD

16.50

BLACKENED SALMON & CREAMED CORN

18.50

SWEET POTATO & PUMPKIN CURRY (VG)

15.50

• SIDES •

MAC 'N' CHEESE

5.50

FRIES

4.50

CORN RIBS

4.75

TENDERSTEM BROCCOLI

5.50

AVOCADO & BUTTER LETTUCE

5.00

COCKTAILS



APRICOT AMERICANO

11.50

BURNT PEAR OLD FASHIONED

11.50

NEGRONI

11.50

SPICY MARGARITA

11.50

MEZCALITA

11.50

PALOMA

11.50

JAPANESE WHISKY SOUR

12.50

TEQUILA CHERRY SOUR

12.50

PASSIONFRUIT ZOMBIE

12.50

SAUCES

CHICKEN GRAVY

2.50

BLUE CHEESE DIP

1.50

BUFFALO SAUCE

1.50

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 ENVIRONMENT THAT CONTAINS ALLERGENS.

THE Blues Kitchen

WINE • RED •

MONASTRELL MOLINICO LOCO - SPAIN 2022	7 / 9.5 / 28
MERLOT CA' DI ALTE - ITALY 2021	8 / 10.5 / 31
MALBEC MENDOZA KAIKEN - ARGENTINA 2021	8.7 / 11.7 / 35
RIOJA EL COTO - SPAIN 2019	9.5 / 12.7 / 37
CHIANTI POGGIOTONDO - ITALY 2021	44
PINOT NOIR DE LOACH HERITAGE COLLECTION - USA 2020	50
LE CIGARE VOLANT BONNY DOON - USA 2019	53
BRUNELLO DI MONTALCINO IL POGGIONE - TUSCANY, ITALY 2017	75
SAINT-EMILION GRAND CRU CHATEAU FLEUR DE LISSE - BORDEAUX - FRANCE 2016 (BIO)	90
GROTH CABERNET SAUVIGNON - NAPA VALLEY USA 2018	150
LYNCH BAGES PAUILLAC - BORDEAUX - FRANCE 2009	172
DUCRU-BEAUCAILLOU SAINT-JULIEN (GRAND CRU CLASSE) - FRANCE 2019	202

• WHITE •

MACABEO MOLINICO LOCO - SPAIN 2022	7 / 9.5 / 28
VINHO VERDE CHIN CHIN - PORTUGAL 2023	7.9 / 11 / 31
PINOT GRIGIO ALPHA ZETA - ITALY 2022	9 / 12.5 / 35
SAUVIGNON BLANC HOLDAWAY ESTATE - NEW ZEALAND 2022	10 / 13.7 / 40
CHARDONNAY DE LOACH - USA 2021	46
STAG'S LEAP CHARDONNAY - NAPA VALLEY USA 2017	80
ISOLE OLENA CHARDONNAY - TOSCANA, ITALY 2018	100

• ROSÉ & ORANGE •

PINOT GRIGIO ROSATO CANTINA DI MONTEFORTE - ITALY 2022	8 / 11 / 32
SAUVIGNON BLANC VIN ORANGE DOMAINE JOËL DELAUNAY - FRANCE 2021	49

• SPARKLING •

PROSECCO CA' DI ALTE SPUMANTE DOC	8 / 40
PROSECCO ROSE' CA' DI ALTE	8.5 / 46
LAURENT PERRIER NV BRUT	14.5 / 79
LAURENT PERRIER NV ROSE'	105
LAURENT PERRIER BLANC DE BLANCS	135

BEER • DRAUGHT •

CAMDEN HELLS LAGER - ENGLAND - 4.6%	6.4
VIA ROMA LAGER - ITALY - 4.5%	6.5
KONA BIG WAVE GOLDEN ALE - HAWAII - 4.4%	6.8
ASAHI SUPER DRY LAGER - JAPAN - 5.2%	6.5
GOOSE ISLAND IPA IPA - USA - 5.9%	6.7
GOOSE ISLAND MIDWAY SESSION IPA - USA - 4.1%	6.7
GUINNESS DRY STOUT - IRELAND - 4.2%	6.6
ORCHARD PIG APPLE CIDER - ENGLAND - 4.5%	6.1

• BOTTLES & CANS •

MODELO ESPECIAL MEXICAN LAGER - MEXICO - 4.5%	6
KONA BIG WAVE GOLDEN ALE - HAWAII - 4.4%	6.4
ASAHI SUPER DRY LAGER - JAPAN - 5.2%	6.2
REKORDERLIG CIDER - SWEDEN - 4%	6.4
ASAHI 0.0% SUPER DRY LAGER - JAPAN - 0.0%	5.8
WHITE CLAW RASPBERRY / LIME / MANGO HARD SELTZER - CANADA - 4.5%	6

• MILKSHAKES •

BANANA NUT BUTTER	5.9
MALTED DATE	5.9
OREO COOKIE	5.9
OREO & PEANUT BUTTER (VG)	5.9

