

THE Blues Kitchen

• SMALL PLATES •

BUFFALO CHICKEN WINGS

9.75 / 14

SZECHUAN CHICKEN WINGS

9.75 / 14

POPCORN SQUID

9.75

HOT SPINACH & ARTICHOKE DIP (V)

9.25

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 MOLINICO LOCO - SPAIN 2022	7.5 / 10 / 29
MERLOT CA' DI ALTE - ITALY 2021	8.5 / 11 / 32
MALBEC MENDOZA KAIKEN - ARGENTINA 2021	9 / 12 / 35
RIOJA EL COTO - SPAIN 2019	10 / 13 / 38
CHIANTI POGGIOTONDO - ITALY 2021	45
PINOT NOIR DE LOACH HERITAGE COLLECTION - USA 2020	50
LE CIGARE VOLANT BONNY DOON - USA 2019	55
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	7.5 / 10 / 29
VINHO VERDE CHIN CHIN - PORTUGAL 2023	8.5 / 11 / 32
PINOT GRIGIO ALPHA ZETA - ITALY 2022	9.5 / 12.5 / 36
SAUVIGNON BLANC HOLDAWAY ESTATE - NEW ZEALAND 2022	10 / 13.7 / 40
CHARDONNAY DE LOACH - USA 2021	47
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%	6.5
VIA ROMA LAGER - ITALY - 4.5%	6.5
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
MADRI LAGER - ENGLAND - 4.6%	6.5

• BOTTLES & CANS •

MODELO ESPECIAL MEXICAN LAGER - MEXICO - 4.5%	6
ASAHI SUPER DRY LAGER - JAPAN - 5.2%	6.2
DAURA DAMM GLUTEN FREE LAGER - SPAIN - 5.4%	5.9
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

