

**LIVE TUNES**  
**LATE NIGHTS** 🎵

**THE**  
*Blues Kitchen*

**WHISKEYS &**  
**QUALITY MEATS**

**BUFFALO WINGS, BURNT ENDS, PADRON PEPPERS,  
HOT SPINACH DIP**  
(To share)

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**CATFISH & PRAWN JAMBALAYA**

With a Cajun spiced crayfish sauce.

**SOUTHERN FRIED BUTTERMILK CHICKEN**

Double boneless leg, served with slaw, pickles & fries.

**ST LOUIS PORK RIB**

Slow smoked for 4 hours. Served with fries & slaw.

**CHEESEBURGER**

Dry aged patty, American cheese, iceberg, pickles, onions  
& special sauce on a sesame seed bun.

**CREOLE BEAN BURGER**

Crispy bean patty, spicy tomato salsa, chipotle mayo &  
melted buffalo mozzarella.

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**OREO DONUTS**

Deep fried Oreo cookie donuts. Served with a salted caramel dip.

**WARM DARK CHOCOLATE BROWNIE**

Served with Madagascan vanilla ice cream.

FOR ALLERGEN INFORMATION,  
PLEASE SPEAK TO A MEMBER OF STAFF.

## WINE & CHAMPAGNE

### RED

#### CARACTER SHIRAZ - MALBEC

175ml - 5.10 250ml - 6.75  
Bottle - 19.95

#### M.A.N. FAMILY WINES, CABERNET SAUVIGNON

175ml - 6.60 250ml - 8.70  
Bottle - 25.95

#### RAMON BILBAO, RIOJA CRIANZA

175ml - 7.30 250ml - 9.70  
Bottle - 28.95

#### YEALANDS LANDMADE PINOT NOIR

175ml - 8.20 250ml - 10.70  
Bottle - 31.95

#### CANNONBALL CABERNET SAUVIGNON

175ml - 9.50 250ml - 13.00  
Bottle - 38.00

#### CHATEAU STE MICHELLE COLUMBIA VALLEY MERLOT

Bottle - 40.00

#### MAC MURRAY RUSSIAN RIVER PINOT NOIR

Bottle - 44.00

#### ARTEMIS STAG'S LEAP CABERNET SAUVIGNON

Bottle - 65.00

## BOTTLES & CANS

#### FOURPURE PILSNER

5.00

#### BIG WAVE GOLDEN ALE

5.25

#### BEAVERTOWN GAMMA RAY

5.25

#### TINY REBEL CWTCH

5.50

#### TINY REBEL CLWB TROPICANA

5.75

#### GOOSE ISLAND 312 WHEAT ALE

5.50

#### HEINEKEN

4.90

### WHITE

#### ROMETTA, TREBBIANO

175ml - 5.10 250ml - 6.75  
Bottle - 19.95

#### VERITIERE PINOT GRIGIO

175ml - 6.40 250ml - 8.40  
Bottle - 24.95

#### YEALANDS SAUVIGNON BLANC

175ml - 8.60 250ml - 11.00  
Bottle - 32.95

### ROSÉ

#### MAISON SATURNIN ROSÉ

175ml - 5.80 250ml - 7.70  
Bottle - 22.95

### SPARKLING

#### NV PROSECCO BRUT, RUGGERI

125ml - 7.00 Bottle - 33.00

#### PERRIER JOUET GRAND BRUT

Bottle - 65.00

#### PERRIER JOUET BLASON ROSÉ

Bottle - 90.00

## HOUSE COCKTAILS

### THE COLUMBO

11.00

Bulleit Rye, Campari, Peychaud bitters in an absinthe-rinsed glass & a spritz of lemon oils. Served straight up. £1 of every cocktail brought goes towards The Columbo Foundation. Ask us for more information.

### BURNT PEAR OLD FASHIONED

9.50

Maker's Mark infused with burnt pears & warming spices, with apple liqueur & Angostura bitters. Served on the rocks with an orange twist & candied pear.

### MEZCAL MARGARITA

9.50

A smoky twist on the classic. Served straight up using San Cosme mezcal, with a pink Himalayan rock salt rim.

### LET THE GOOD TIMES 'ROL

9.50

Beefeater gin & Aperol shaken with lemon juice, honey, egg white & orange bitters. Served in a coupette & dusted with dehydrated Aperol.

### DIRTY MOJITO

9.50

Four Roses bourbon, lemon juice & mint leaves over crushed ice.

### LYCHEE MARTINI

9.50

Beefeater gin, lychee liqueur, lychee juice & lime. Served straight up.

### BOURBON CHERRY COBBLER

9.50

A blend of Four Roses Yellow Label and Cherry Heering, muddled together with citrus fruits and marinated black cherries served with crushed ice.

### PINEAPPLE & GINGER COLLINS

9.50

Koko Kanu, muddled ginger & pineapple, shaken to froth & served over crushed ice. Finished off with Peychaud's bitters & a soda top.

## CLASSIC COCKTAILS

### PISCO SOUR

9.50

Pisco, lemon juice, sugar, egg white & Angostura bitters. Shaken to a froth & served straight up.

### BOURBON ESPRESSO MARTINI

9.50

Four Roses bourbon shaken with fresh espresso, Kahlua & Frangelico. Served straight up.

### WHISKEY SOUR

9.50

Four Roses bourbon shaken with lemon juice, egg white & Angostura bitters. On the rocks with a Maraschino cherry.

### NEGRONI

9.50

Beefeater gin, Campari & sweet vermouth.

### HURRICANE

9.50

A New Orleans classic. Captain Morgan's Spiced & Dark rum, pineapple juice, fresh passionfruit, grenadine & bitters. Served long over crushed ice.

### ZOMBIE

9.50

In-house rum blend mixed with grapefruit, orange, lime & a hint of absinthe. Served over crushed ice.

### HEDGEROW SLING

9.50

Beefeater gin, creme de mure, sloe gin, blackberries, lemon juice. Shaken & topped with soda over ice.

### MOSCOW MULE

9.50

Russian Standard vodka, muddled ginger, lime juice, shaken & topped with Angostura bitters & ginger beer.