Blues Kitchen

APPETISERS	• • •	MAINS	• • •
	7.25 / 10.25	SOUTHERN FRIED BUTTERMILK CHICKEN	12.00
	7.25 / 10.25	Double boneless leg, served with slaw, pickles $\boldsymbol{\delta}$ fries.	
SZECHUAN WINGS Served with blue cheese dip.		NEW ORLEANS GUMBO	13.90
SMOKED OX CHEEK NUGGETS Served with Chipotle mayo.	7.50	Smoked sausage, chicken, okra, peppers & long grain rice, served with cornbread.	
CAJUN POPCORN SQUID Served with Sriracha mayo & burnt lime.	7.25	CATFISH & PRAWN JAMBALAYA With a Cajun spiced crayfish sauce	13.90
HOT SPINACH DIP (V)	7.50	CHICKEN FRIED CAULIFLOWER (V)	12.00
Baby spinach, artichokes, cheddar & parmesan. Served with blue corn tortilla chips.	6.50	Sweet potato fries, creamed baby spinach, redneck gravy.	
PADRON PEPPERS (VG) Pan fried & sprinkled with rock salt.		BURGERS	• • •
TO SHARE		CHEESEBURGER Dry aged patty, American cheese, iceberg, pickles, onions & special sauce on a sesame seed bun.	11.50
WINGS & THINGS	17.00	omons o special sauce on a sesame seeu bun.	
Buffalo wings, barbecue pork ribs, burnt ends, sweet fries, dips & blue corn tortilla chips.	potato	HOT CHICKEN SANDWICH Spicy fried boneless chicken leg, pickles, chili & white	10.50
VEGGIE PLATTER (V)	14.50	onion on a sesame seed bun.	
Hot spinach dip, padron peppers, sweet potato fries, q broccoli & corn. Served with blue corn tortilla chips.	grilled	CREOLE BEAN BURGER (V) Crispy bean patty, spicy tomato salsa, chipotle mayo &	9.75
BARBECUE	* * *	melted buffalo mozzarella. All served with fries & coleslaw.	
ONE MEAT 13.50 TWO MEATS 15.50 THREE ME	ATS 17.50	RIIRCER OF THE MONTH	

BURNT ENDS

BEEF BRISKET

Beef brisket glazed with a beer 8 hickory barbecue sauce. Slow smoked for 12 hours. With a texan rub. Slow smoked for 10 hours.

SHORT BEEF RIB (+£4)

ST LOUIS PORK RIB

Slow smoked for 10 hours. Slow smoked for 4 hours.

All barbecue plates are served with fries & coleslaw.

SALADS

JERK CHICKEN SALAD 11.75

Jerk boneless chicken leg, wild rocket, charred corn & spring onion salsa, black beans, mango yoghurt dressing.

SHRIMP TACO SALAD 12.50

Chilli tiger prawns, shredded romaine lettuce, crumbled feta, diced avocado, sun-dried tomatoes & coriander dressing.

MISO GRAIN BOWL SALAD (VG) 10.50

Quinoa, tender stem broccoli, sweet potato, peanut crumble $\boldsymbol{\vartheta}$ miso dressing.

BURGER OF THE MONTH

THE TURDUCKEN | 4.00

7oz Turkey patty, shredded duck confit, crispy buttermilk chicken skin, melted swiss cheese, cranberry aioli with brussel sprout slaw.

BURGER EXTRAS (£1 EACH)

AMERICAN CHEESE | SWISS CHEESE | BLUE CHEESE | CHILLI CHEESE MONTEREY CHEESE | JALAPEÑOS | BACON | HALLOUMI (£2)

SIDE SHOWS

COLESLAW 3.00 BBO CORN ON THE COB 4.00	3.00

