

THE Blues Kitchen

TO SHARE

Buffalo chicken wings

Blue cheese, celery

Popcorn squid

Sriracha mayo

Hot spinach & artichoke dip (V)

Blue corn chips

MAINS

Dry aged beef burger

American cheese, Dijonnaise, iceberg, pickles
Add streaky bacon 1.5. Served with fries or salad

Fried chicken

Gravy, pickles. Served with fries or salad

Smoked pork belly rib

Peach tea BBQ sauce, kewpie slaw. Served with fries or salad

Grilled salmon

Tenderstem broccoli, crispy potatoes, mango salsa

Sweet potato & peanut curry (PB)

Mangetout, sesame, rice

DESSERTS

Skillet cookie (V)

Vanilla ice cream

Lime cheesecake (V)

Chantilly cream

Oreo donuts (V)

Toffee sauce

Dark chocolate ganache (PB)

Blueberries, honeycomb

£ 31 FOR 2 COURSES · £ 35 FOR 3 COURSES

V = Vegetarian | PB = Plant based

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 & drinks due to being produced in an environment that contains allergens.