

THE Blues Kitchen

TO SHARE

Buffalo wings

Blue cheese dip, celery

Crispy squid

Sriracha mayo, lime

Hot spinach & artichoke dip (V)

Blue corn chips

Avocado tostada (PB)

Pico de gallo, Aleppo chilli, coriander

MAINS

Dry aged cheeseburger

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

Plant burger (PB)

Smoked applewood, burger sauce, crispy shallots, lettuce, pickles
Served with fries or salad

Chicken Caesar salad

Baby gem, crispy chicken skin, sourdough croutons, Parmesan

Smoked pork belly rib

Peach tea bbq sauce, kewpie slaw, served with fries or salad

Grilled salmon

Broccolini, crispy potatoes, mango salsa

Aubergine parm (V)

Vodka sauce, ragu, mozzarella, basil, Parmesan

DESSERTS

Key lime cheesecake

Whipped cream

Oreo donuts

Toffee sauce

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.