

MAINS

CRISPY FRIED BUTTERMILK CHICKEN 11.00
Buttermilk marinated chicken in our secret recipe coating. Served with fries & slaw.

NEW ORLEANS GUMBO 13.90
A soul warming stew of chicken, smoked sausage, sweet potato, tomatoes & peppers. Topped with rice & served with cornbread.

CAJUN CATFISH 12.90
Fillet of catfish marinated in Cajun spices. Pan fried & served on a bed of rice & peas with a crayfish sauce.

SEAFOOD JAMBALAYA 13.90
A creole stew of rice, mussels, crayfish & market fish in a spicy Bayou sauce.

OUR FAMOUS BLUES KITCHEN CHILLI 10.90
A hearty bowl of chilli made with brisket beef. Served with sour cream, cheddar cheese, jalapenos, onions & tortilla chips.

MAC N' CHEESE 8.50
Just as it should be, with a crispy top & a hot, gooey centre.

Pimp your Mac N' Cheese with any of the following:
CHILLI (2.50) / SMOKED CHICKEN (2.50)
BACON (1.00) / PULLED PORK (2.50)
JALAPENOS (1.00)

On The Side

FRIES 3.00
ONION RINGS 3.00
MIXED SALAD 3.00
BBQ PIT BEANS 3.50
SWEET POTATO FRIES 4.00
SPINACH 4.00
CORN BREAD 2.50
CRUNCHY SLAW 3.00
MAC N' CHEESE 3.50
CREAMED CORN 3.50

BURGERS & SANDWICHES

CLASSIC BURGER 10.50
7oz patty of ground brisket with lettuce, tomato, onion, pickle, mayonnaise & mustard. Served with fries & 'slaw.

CHEESEBURGER 11.00
7oz patty of ground brisket with cheese, lettuce, tomato, onion, pickle, mayonnaise & mustard. Served with fries & 'slaw.

BACON CHEESEBURGER 12.00
7oz patty of ground brisket with bacon, cheese, lettuce, tomato, onion, pickle, mayonnaise & mustard. Served with fries & 'slaw.

BUFFALO CHICKEN BURGER 10.00
Chicken breast smothered in a spicy buffalo sauce with crisp lettuce, tomato & a blue cheese sauce on the side. Served with fries & 'slaw.

LIGHTLY SPICED CREOLE BEAN BURGER (v) 8.90
Homemade with 3 types of beans & creole seasoning. Topped with tomato salsa. Served with fries & 'slaw.

Burger Of The Month

THE GOLD DIGGER 30.00
7oz prime wagyu beef patty with melted Swiss cheese, topped with bourbon glazed onions & a whole lobster tail.

Burger Extras 1.00 per item

AMERICAN CHEESE, SWISS CHEESE, BLUE CHEESE, CHILLI CHEESE, MONTEREY CHEESE, JALAPENOS, BACON, HALLOUMI (£2)

SALADS

SUPERFOOD SALAD (v) 9.50
Mixed leaves & herbs tossed with smoked butternut squash, stilton, edamame beans, radish, dragon fruit, pomegranate, pink grapefruit & a blend of nuts & seeds.

SMOKED CHICKEN SALAD 9.90
Maple smoked chicken served with smoked cheese, chopped salad & a coriander & peanut dressing.

CAJUN CRAYFISH CAESAR SALAD 10.00
Cajun crayfish on a bed of baby gem lettuce, garlic croutons & parmesan cheese. Served with a Caesar dressing.

A discretionary service charge of 12.5% will be added to your bill

BARBECUE

All our barbecue is smoked in-house over fruit woods in our own barbecue pit. Served with fries, 'slaw & our secret recipe sauce.

SHORT BEEF RIBS 17.50
Melt in your mouth beef ribs slow smoked for 16 hours.

BURNT ENDS 14.50
Chunks of beef brisket glazed with a beer & hickory barbecue sauce, slow smoked for 20 hours.

ST LOUIS PORK RIBS 14.50
Melt in your mouth St Louis pork ribs slow smoked for 12 hours.

PULLED PORK SANDWICH 11.00
Slow smoked, hand pulled pork. Served with BBQ sauce in a brioche bun. Served with fries & 'slaw.

SMOKE ROASTED CHICKEN 11.90
Tender 1/2 chicken rubbed with our special Blues Kitchen seasoning & smoked for 4 hours.

BARBECUE COMBOS

BLUES BBQ BLOW OUT FOR TWO OR MORE TO SHARE
15.95 (PER-PERSON)
Pit smoked BBQ chicken, Texan pulled pork & 12 hour slow smoked St Louis style pork ribs. Served family style with fries & 'slaw.

DELUXE BBQ BLOW OUT FOR TWO OR MORE TO SHARE
18.95 (PER-PERSON)
Pit smoked BBQ chicken, Texan pulled pork, 16 hour slow smoked short beef ribs & burnt end brisket beef. Served family style with fries & 'slaw.

BARBECUE SAUCE



Fancy taking some of our special recipe sauce home with you? Our sauces are available for £4.50 a bottle



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