

**CHECK OUT OUR LINKTREE!**



# BLUES

— at the park —

## THANK YOU FOR DINING WITH US...

**While We Make Every Effort To Deliver Some Of The Finest Fresh Food Ayrshire Has To Offer We Ask That You Make Your Server Aware Of Any Allergens Or Food Intolerances.**

**We Aim To Use The Same Ingredients Consistently Within Our Recipes And A Declarable Allergens Chart Can Be Provided On Request.**

**However With An Ever Volatile Supply Chain Some Ingredients May Vary Day To Day.**

**All Items In Our Menu Are Made In An Area That Contains The 14 Declarable Allergens And We Can Not Guarantee That Low Level Cross Contamination May Occur.**

**(V) Vegetarian**

**(VV) Vegan**

**(VVOA) Vegan Option Available On Request\***

**(GF) Gluten Free**

**(GFOA) Gluten Free Option Available On Request\***

**Please Advise Your Server Of Any Dietary Requirements.**

**SUPPORT  
OUR CHOSEN  
CHARITIES**



**ASK YOUR SERVER TO DONATE £2.  
THANK YOU FOR YOUR SUPPORT**

# APPETISERS

Charred Sour Dough – Sea Salt Butter – Balsamic Glaze  
£5.50

Mixed Olives  
£4.00

# STARTERS

Blues Soup Of The Day – Warm Petit Pan – Sea Salted Butter (GFOA)(DFOA)  
£6.50

Smooth Chicken Liver & Brandy Pate – Caramelised Onion Chutney – Charred Sourdough –  
Blues' Salad (GFOA)  
£8.50

North Atlantic Prawns – Gem Lettuce & Pickled Red Onions – Buffalo Mayo – Zesty Concasse –  
Focaccia Crisps (DF)(GFOA)  
£9.95

Crumbled Goats Cheese - Toasted Walnuts - Beetroot Relish Flatbread – Red Cabbage  
& Cucumber Salad – Balsamic Glaze (V)(GFOA)  
£8.95

(Make Me Vegan? Swap Out Goats' Cheese For Vegan Feta £1 Supplement)

Duo Of Fresh Melon – Fresh Berry Compote - Mango Gel – Peach Gel – Blood Orange Sorbet (V)  
£8.75

Garlic Tossed Chestnut Mushrooms – Parmesan & Tarragon Cream – Charred Sourdough  
(GFOA)(DFOA)(VVOA)  
(vegan substitute – plant-based tarragon cream)  
£8.75

Vegan Feta – Fresh Strawberries – Cucumber – Gem Lettuce – Olives – Pickled Red Onions –  
Mustard Vinaigrette (V)(VV)(DF)(GF)  
£9.25

Blues Golden Haggis Bon Bons – Creamed Potatoes – Perfect Pepper Sauce –  
Shredded Spring Onions  
£8.75

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# DESSERTS

Mango Mess – Mango Compote – Meringues – Chantilly Cream – Citrus Gel – Coconut Ice Cream (GF)  
£8.25

Sticky Toffee Pudding – Caramel Sauce – Vanilla Ice Cream (V)  
£8.25

Belgian Chocolate Mousse – Toffee Fudge Ice Cream – Blackberries – Pistachio Crumb  
£8.25

Vanilla Panna Cotta – Prosecco Poached Strawberries – Caramelised White Chocolate & Biscoff Crumb  
£8.25

Apple & Rhubarb Crumble Tart – Country Custard – Vanilla Ice Cream  
£8.75

Tiramisu Cheesecake – Baileys Ice Cream  
£8.95

Arran Cheddars – Blue Murder – Brie – Crackers – Caramelised Onion Chutney – Grapes (V)  
£9.50

Blues' Affogato – 2 Scoops Of Vanilla Ice Cream – Espresso – Lotus Biscoff  
£6.25

## WOODY'S ICE CREAM & SORBET

WOODY'S AWARD WINNING ICE CREAM IS MADE IN  
GALSTON FROM DAIRY PRODUCED BY Ayrshire  
CATTLE (GFOA)

Choose 2 Scoops £4.75 Add A Scoop For £2.25

Mint Choc Chip / Toffee Fudge / Coconut / Vanilla / Strawberry / Chocolate Fudge  
Brownie / Raspberry Ripple

Passionfruit Sorbet / Raspberry Sorbet  
(GF)(VV)(DF)



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## BLUES SUNDAES

£8.50

### MILLIONAIRE SUNDAE

Chocolate & Carmel Shortbread – Toffee Fudge Ice Cream – Caramel Sauce – Chantilly Cream

### STRAWBERRY MERINGUE

Fresh Strawberries – Meringues – Strawberry Sauce – Chantilly Cream – Strawberry Ice Cream

### MINT CHOC CHIP

Mint Choc Chip Ice Cream – Chocolate Sauce – Chantilly Cream – Mint Cream

### RASPBERRY RIPPLE & MALLOW

Raspberry Ripple Ice Cream – Marshmallows – Chantilly Cream –  
Raspberry Sauce – Raspberry Crumble – Fresh Raspberries

### CHOCOLATE FUDGE BROWNIE

Brownie Bits – Chocolate Fudge Ice Cream – Chantilly Cream – Chocolate Sauce

### PEACH MELBA

Raspberry Gel – Peach Compote – Chantilly Cream – Raspberry Ripple Ice Cream – Flaked  
Almonds – Raspberries – Raspberry Crumble

### VEGAN SORBET SUNDAE

Passionfruit & Raspberry Sorbet – Peach Compote – Fresh Berries – Pistachio Crumble –  
Crushed Vegan Meringue

# VEGGIE STARTERS

Crumbled Goats Cheese - Toasted Walnut - Beetroot Relish Flatbread - Red Cabbage & Cucumber Salad - Balsamic Glaze (V)(GFOA)

£8.95

[Make Me Vegan? Swap Out Goats' Cheese For Vegan Feta £1 Supplement]

Duo Of Fresh Melon - Fresh Berry Compote - Mango Gel - Peach Gel - Blood Orange Sorbet (V)

£8.75

Garlic Tossed Chestnut Mushrooms - Parmesan & Tarragon Cream - Charred Sourdough (GFOA)(DFOA)(VVOA)

[Vegan Substitute - Plant-Based Tarragon Cream]

£8.75

Vegan Feta - Fresh Strawberries - Cucumber - Gem Lettuce - Olives - Pickled Red Onions - Mustard Vinaigrette (V)(VV)(DF)(GF)

£9.25

# VEGGIE MAINS

Vegan Haggis, Feta & Beetroot Chutney Wellington - Sauté New Potatoes, Carrots, Fine Beans & Broccolini-

Plant-Based Peppercorn Sauce (VV)(DF)

£19.50

Salt & Chilli Battered Broccolini Boa Buns - Gochujang & Soy Dressed Asian Slaw - Salt & Chili Fries (VV)(DF)

£18.50

Chickpea & Roasted Cherry Tomato Dahl - Steamed Basmati Rice - Garlic Flat Bread (VV)(DF)(GFOA)

£16.95

Sauté Potato Gnocchi - Sun Blushed Tomatoes - Broccoli - Nut Free Basil Pesto - Mozzarella Pearls - Toasted Garlic Ciabatta (V)

£17.25

Crumbled Goats' Cheese - Toasted Walnut - Beetroot Relish Flatbread - Red Cabbage & Cucumber Salad - Balsamic Glaze -

Skinny Fries (V)(GFOA)

£18.50

Salt & Chilli Battered Vegetables - Blues' Salad - Skinny Fries - Sweet Chilli Dip

£17.25

Smoked Apple Wood Macaroni - Brioche & Soft Herb Crumb - Toasted Garlic Ciabatta

£16.75

Penne Peperonata - Zesty Concasse - Balsamic Glaze - Garlic Ciabatta (V)(VV)(GFOA)

£17.50

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# FROM THE FRYER

Salt & Chilli Battered King Prawns - Asian Salad - Gochujang & Sesame Dressing

£10.50

Make It A Main? Add Skinny Fries And More Prawns

£19.50

Breaded Chicken Fillets - Chilli & Parmesan - Buffalo Mayo

£8.95

Make It A Main? Add Skinny Fries And More Chicken Fillets

£17.50

# TEMPURA

Our crispy tempuras are served with Blues salad, sweet chilli & soy dipping sauces

[crispy tempura mains are served with skinny fries]

Vegetable (V)

£7.95/£16.50

Chicken

£8.75/£17.50

King Prawn

£9.75/£18.50

Mix Of All Three

£9.75/£18.50

# BURGERS

All Blues' burgers are served with a side of home-made slaw, St. Pierre brioche burger bun, iceberg lettuce, pickled red onions, beef tomato, Blues classic buffalo mayo dip and your

choice of skinny fries or fat chips

Blues Beef Burger

£17.75

Cajun Chicken Burger

£18.75

Breaded Spicy Bean Burger (V)

£16.95

Add Monterey jack cheese £1.75 / Add blue cheese £2.75

Add smoked bacon £1.75 / Add sweet red onion chutney £1.75

[spice up your fries: Cajun £1.25 / chilli and parmesan £2 / Salt & chilli £1.25]

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# MAINS

Seared Lamb Rump – Garlic Chestnut Mushrooms – Broccolini & Fine Beans – Sauté New Potatoes – Lamb Jus (GF)(DFOA)  
£22.50

Baked Breast Of British Chicken – Dauphinoise Potatoes – Caramel Glazed Red Onion – Charred Carrot – Black Pudding Crumble – Sun Blushed Tomato & Chive Jus  
£18.95

Pan Seared Sea Bass – Butternut Squash Puree – Salt & Chilli Tender Stem Broccolini – Pistachio Crumble – Shoestring Crisps (GF)  
£19.75

Baked Fillet Of Salmon – Pepperonata – Fine Beans – Crispy Potatoes – Mango Salsa – Verde Dressing (GF)  
£21.50

Baked Fillet Of Cod Wrapped In Pancetta – Crispy Potatoes – Pea Puree – Black Pudding – Creamy Mashed Potatoes – White Wine Cream  
£22.50

Slow Braised Daub Of Scotch Beef – Creamed Potatoes – Medley Of Vegetables – Perfect Pepper Sauce – Shoestring Potato Crisps (GF)  
£19.50

Sauté Potato Gnocchi – Sun Blushed Tomatoes – Broccoli – Nut Free Basil Pesto – Mozzarella Pearls – Toasted Garlic Ciabatta (V)  
£17.25

(Add King Prawns £5.50 / Add Chicken £5.00)

# CHAR-GRILLED STEAKS

All Our Steaks Are Char-Grilled To Your Liking And Served With Grilled Tomato, Chestnut Mushrooms And Your Choice Of Blues' Triple Cooked Hand Cut Chips/ Sweet Potato Fries / Skinny Fries / Fat Chips (GF)

(Spice Up Your Fries: Cajun £1.25 / Chilli And Parmesan £2 / Salt & Chilli £1.25)

80Z RIB EYE £33 | 80Z SIRLOIN £30 | 80Z FILLET £35

# ADD A SAUCES:

Perfect Peppercorn Sauce £3.75

Red Wine Jus £3.75

Garlic Butter £3.50

# BLUES CLASSICS

**BLUES' CLASSICS ARE DISHES THAT OUR LOYAL CUSTOMERS SIMPLY WON'T LET US TAKE OFF THE MENU! MOST OF THESE DISHES HAVE BEEN A STAPLE ON THE MENU FOR AS LONG AS OUR EXECUTIVE CHEF CAN REMEMBER!**

Cajun Dusted Breast Of British Chicken – Steamed Basmati Rice – Skinny Fries – Blues Salad – Curried Coconut Emulsion (GF)  
£17.95

Slow Cooked Beef Casserole – Sea Salt & Cracked Pepper Golden Puff Pastry – Market Vegetables – Creamed Potatoes Or Fat Chips (GFOA)  
£18.95

Battered Haddock – Blues Triple Cooked Chunky Hand-Cut Chips – Minted Mushy Peas Or Salad – House Tartare Sauce – Charred Lemon (DF)  
£17.95

Creamy Penne Carbonara – Smoked Bacon Shards – Button Mushrooms – Garlic & White Wine Cream – Parmesan – Garlic Ciabatta (GFOA)  
£16.95

Peppered Breast Of British Chicken – Market Vegetables – Golden Haggis Bon Bons – Creamed Potatoes Or Fat Chips – Perfect Peppercorn Sauce (GFOA)  
£18.50

Spicy Lamb Casserole – Steamed Basmati Rice Or Fat Chips – Garlic Flatbreads  
£19.25

# SIDES & SAUCES

Fat Chips (VV)(GF) £4.25  
Skinny Fries (VV)(GF) £4.25  
Sweet Potato Fries (VV)(GF) £5.25  
Triple Cooked Hand-Cut Chips (VV)(GF) £5.25  
SPICE UP YOUR FRIES:  
Cajun £1.25 | Chilli And Parmesan £2  
Salt & Chilli £1.25  
Onion Rings (V) £5.00

Garlic Ciabatta (VV)(GFOA) £5.25  
Cheesy Garlic Ciabatta (VV)(GFOA) £6.50  
Mashed Potatoes (GF) £4.50  
Market Vegetables (GF)(VVOA)(DFOA) £4.75  
Blues House Salad (GF)(VV) £4.75  
House Slaw (GF) £4.25  
Mac 'N' Cheese £5.50

Perfect Peppercorn Sauce £3.75  
Red Wine Jus £3.75  
Garlic Butter £3.50  
Curried Coconut Emulsion £4.00  
Sweet Chilli Sauce (GF)(VV) £2.50  
Buffalo Mayo (GF) £2.50  
Confit Garlic Mayo (GF) £2.50