



**BLUE'S**  
SMOKEHOUSE

What a  
WATSON  
WAS BUILT ON  
★★★★★

LUNCH

# BLUE'S

## LUNCH • MENU

////// ALL SOFT DRINKS 1/2 PRICE //////////



### PILED HIGH SLIDERS

*each served with fries* (BRING YOUR FRIENDS)

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**1 for £8 / 3 for £20 / 5 for £32**

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#### PULLED PORK

Our BBQ pulled pork butt, slaw, pickles

#### BRISKET REUBEN

Creamy slaw, smoked brisket, melted cheez wiz

#### PULLED SMOKED CHICKEN

Pulled chicken in a limey, herby mayo, cucumber, cracked pepper

#### DEEP C SLIDER

Deep fried catfish southern spices breadcrumb chipotle mayo, pico de gallo

#### SEITAN BBQ (VG)

Spiced creamy slaw, smoked seitan, Hickory BBQ sauce, pickles



### BOX OFFICE | MEAL IN A BOX TO EAT AT YOUR DESK

**£10 PER BOX EACH INCLUDING A JUICE**  
ORDER BEFORE 12 NOON AND COME TO COLLECT

#### THE MEATY ONE

Selection of brisket, pulled pork, Ribs, served with slaw, pickles and Plantain crisps

#### THE SLICKLY ONE

Pork belly bites, corn dog, mac'n'cheese bites, with Mexican street corn, slaw and corn bread

#### THE VEGAN BOX

Smoked aubergines, BBQ jackfruit, cauliflower wings, jalapeño slaw, casava fries



# ★ **BBQ** ★

## **CLASSICS PLATES**



*each served with fries*

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**1 for £10 / 3 for £24 / 5 for £35**

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### **LINK SAUSAGES**

Our own recipe American style BBQ sausages made from a mix of pork & beef with secret herbs & spices gently smoked over hickory

### **PULLED PORK CAROLINA**

Our Boston Butt (pork shoulder) spends a goodly time enjoying a Carolina spiced rub before a smoking over hickory wood until the Pit Boss declares "it's cooked to perfection".

### **ST LOUIS RIBS**

Smoked until they are tender, sweet & sticky, then bathed in our Cherry Bourbon sauce. Get down & sticky & don't share, unless you really love your friends.

### **1/4 SMOKED CHICKEN**

Chicken leg brined overnight with a fusion of herbs and spices before being smoked. (The pink tinge is a natural occurrence it is fully cooked.)

### **SMOKED BRISKET**

Rubbed with our secret blend of spices & left for 24 hours before being slow smoked over hickory for around 12 hours until its juicy & tender.



## **SUBMARINES** *Served with fries*

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**BRISKET BLT** **10.50**

A classic gone wild

**CRISPY PORK BELLY BANH** **10.50**

Crispy pork belly slices, gochujang BBQ sauce, pickles carrot, cucumber, spring onion, chillis, lime juice, soya sauce

**LINKS & EGGS** **9.00**

Our own recipe American sausage, Hickory brushed, with 2 crushed soft boiled eggs and chipotle mayo

**FRIED BUTTERMILK CHICKEN** **9.00**

Deep fried buttermilk marinated chicken thighs, Redpeppa jam, slaw and crispy onion

**PHILLY CHEESE STEAK SUB** **11.00**

Garlic mayo, pico de gallo, onions, rump steak and cheez whiz & mozzarella

**BBQ JACK FRUIT GOODNESS (VG)** **9.00**

Jackfruit in hickory, avocado, Mexican street corn, pickles

## *Southampton*

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**023 8112 0048**

Unit 6, The Arts Centre,  
138 Above Bar Street,  
Southampton,  
SO14 7DU

## *Newbury*

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**01635 953 414**

34 Market Place,  
Newbury,  
RG14 5AG

## *Bracknell*

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**01344 867 575**

High Street,  
Bracknell, Berks.  
RG12 1DS



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**BLUSSMOKEHOUSE.COM**