

The Blue LEGUME

CAFÉ • RESTAURANT • COCKTAIL BAR

SINCE 1994

VG: VEGAN | **V:** VEGETARIAN

N: CONTAIN NUTS | **GF:** GLUTEN FREE

Please inform us if you have any allergies or intolerances. We cannot guarantee that our dishes are free from traces of nuts.

BLUELEGUME.CO.UK 📍

STOKEY@BLUELEGUME.CO.UK ✉

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STARTER

Soup of The Day V	5.95
With sourdough bread	
Garlic Bread V	5.5
Garlic butter in ciabatta bread	
*£1.50 topped with mozzarella cheese	
Crispy Fried Calamari	7.5
With Harissa mayo	
Moule Marinière	8.5
Mussels cooked in tomato basil or creamy sauce served with crispy ciabatta bread	
Pan-Fried King Prawns	9.5
Chili, garlic, butter & cherry tomato with crispy bread	
Buratta Salad V	6.95
Fresh tomato & basil	
Hummus & Portobello Mushroom N, VG	5.95
Served with Turkish bread	
Goat's Cheese N, V	6.5
Rocket, beetroot & walnut	
Whitebait	6.95
Served with tartar sauce	
Prawn Tempura	7.95
In fish butter served with sweet chili sauce	
Homemade Beef Arancini	8.5
With tomato basil sauce	

Mixed Hot Meze, N 15
Spicy sausage, calamari,
filo pastry, falafel & halloumi

Mixed Mini Meze, N, V 9
Hummus, falafel, shakshuka,
halloumi & tzatziki served with pitta bread

PASTA

Penne Buffalo V	12.5
Fried aubergine on tomato basil sauce with touch of cream	
Veg Tagliatelle VG	13.5
Grilled provence veg in veg bouillon topped with rocket	
Spaghetti Carbonara	13.9
Crispy pancetta, cream, egg yolk topped with parmesan & rocket	
Chicken Mushroom Linguine	13.9
On creamy sauce topped with rocket & parmesan	
Spaghetti Poulpene	14.5
Bolognese sauce and beef meat ball topped with rocket & parmesan	
Prawn Linguine	14.5
Prawns cooked in chili garlic, tomato sauce, topped with rocket	
Ravioli Granchio	17.5
Crab ravioli cooked in orange sauce (tomato & creamy) topped with rocket & parmesan	

RISOTTO

All our risotto dishes are cooked with cream and served with rocket parmesan

Pea & Mint Purée Risotto	13.5
Mushroom Risotto	13.5
With truffle oil *Vegan option available	
Chicken & Pea Risotto	13.95
With tarragon & green peas	
Frutti Di Mare Risotto	14.5
Mixed seafood (prawn & mussels) risotto	
Chorizo Spinach Risotto	13.95

VEGETARIAN

Stuffed Aubergine V	13.5
Roasted vegetables topped with goat's cheese served with rice & salad *Vegan option available	
Vegetable Moussaka V	13.5
Layers of grill vegetable with béchamel served with rice & salad	
Vegetable Lasagne V	13.5
Served with chips & salad	
Halloumi Aubergine Gratin V	14
Layers of aubergine and halloumi cheese with garlic, tomato sauce and basil, served with rice & salad	

SALAD

Grilled Goat's Cheese Salad N, V	12.9
Grilled goat's cheese on garlic roast with walnut dressing mix leaf & beetroot	
Homemade Falafel N, V	12.9
Homemade falafel, rocket, pumpkin seed, halloumi, roasted tomato, humus and beetroot, served with pitta bread *Vegan option available	
Chicken Caesar Salad	12.9
Grilled chicken, large lettuce, croutons & caesar dressing	
Chorizo Halloumi Salad	14.5
Grilled chorizo halloumi, mixed leaves, cherry tomato, cucumber & red onion	
Sea Bass Fennel Salad	15.9
Pan-fried sea bass on rocket fennel, pickle, cherry tomato with lemon & olive oil dressing	

SIDE

Couscous V	4.5
French Fries with Truffle Oil & Parmesan V	4.5
Creamy Sautéed Spinach V	3.5
Steamed Vegetables VG	3.95
Mixed Leaves V	3.5
Tricolore Salad V	4.5
Parmesan & Rocket Salad V	3.95

Optional service charge of 12.5% will be added to your bill.

MEAT

Chicken Skewers	13.5
Grilled marinated chicken cubes with rice & salad *Gluten free option without bread	
Lamb Chops	17.5
With grilled veggies, baby roasted potatoes served with mint sauce	
Lamb Shank	17.9
Slow cooked lamb shank, served with mash potatoes, asparagus & gravy	
Filet Mignon	23
Served with portobello mushroom & pepper corn sauce	
Mediterranean Kofte	14.5
Served with rice, tzatziki & Turkish bread	
Pollo Milanese	15
Bread crumbed chicken breast, served with bolognese and salad	
Vitello Lemon	16.5
Pan-fried veal served with steamed veggies, baby roasted potatoes, butter & lemon sauce	
Lamb Coated with Aubergine	17
Slowly cooked pulled lamb shank wrapped with aubergine and tomato sauce, seasoned with mixed herbs, served with rice and salad	

FISH

Sea Bass Alla Siciliana	18.95
Pan-fried sea bass served with prawn, saffron risotto, green pea	
Salmon Safran	18.95
Pan-fried salmon served with mash potatoes & creamy safran sauce	
Moule Marinière	16.95
Mussels cooked in white wine creamy sauce served with fries	
Grilled King Prawns	19.95
Grilled king prawns head on served with rice & salad	
Halibut	23.5
Grilled halibut served with steam vegetable and cherry tomato, butter lemon sauce	

BURGER served with fries

Homemade Falafel Burger N, V	10.9
Served in pretzel bun with halloumi cheese, grated beetroot & rocket with hummus sauce *Vegan option available	
Signature Beef Burger	12.9
Homemade beef patty topped with tomato, pickle, lettuce and caramelised onions, served with homemade burger sauce.	
Butter Milk Chicken Burger	10.9
With harissa mayo, fresh tomato, lettuce, pickled cucumber	
100% Plant Based Beyond Burger V	14.5
100% plant based Beyond Burger from Beyond Meat. Cheddar cheese, lettuce, tomato and pickle, ketchup, mayonnaise & mustard *Vegan option available	
*Add Extra Topping	each 2.25
• Bacon	• Goat's Cheese V
• Fried Egg V	• Blue Cheese V
• Spinach V	• Mature Cheddar V
• Halloumi V	• Monetary Jack V

DESSERT

S'Mores Chocolate, Orange & Honeycomb Cheesecake	5.5
Raspberry Frangipane Tart VG	4.95
Chocolate Fudge Cake	5.5
Apple Cinnamon Pie	5.5
Banoffee Pie	5.5
Chocolate Orange Cake GF	4.95
Sorbet	3.5
Lemon, Passion fruit	
Ice Cream (3 scoops)	3.5
Rose petal, Vanilla custard, Blue raspberry candy	

RED WINE

	175 ML	250 ML	BOTTLE
Sierra Grande Merlot Chile	7	8.95	23.5
<i>Aromas of plums and cherries mixed with peppery spice and a touch of tobacco leaf.</i>			
Kavaklidere Yakut , Turkey	7.25	9.25	24.5
<i>Red fruit aromas, accompanied with spice. Medium bodied, On the palate the fetching cherry and rich raspberries, finishing firm tannin</i>			
Cape Heights Shiraz South Africa	7.5	9.5	25
<i>It's fresh, vibrant positively thrumming with sappy wiry fruit with a bright mineral palate, cranberry fruit and a long, essential finish.</i>			
Pasquiers Grenache Noir France	8	9.95	26
<i>Rich black fruit and sweet spice on the nose with more intense berry fruit and liquorice on the palate.</i>			
Vega Del Rayo Rioja Vendimia Spain	8.5	10.5	28
<i>The nose has warm spice, ripe plum and cherry aromas while the palate is richly flavoured.</i>			
Molino Malbec Argentina	8.95	11.5	31
<i>Ripe berry fruits are abundant, whilst gentle spice adds dimension. It's weighty with soft, gentle tannins and an enduring fruit charged finish.</i>			
Uggiano Roccialta Chianti Italy	9.5	12	32
<i>Fresh and juicy sour cherry characters on the palate, richly-flavoured, with supple and abundant red fruit balanced by vibrant acidity.</i>			
Domaine du Pré Baron, Touraine Gamay France			35
<i>Lovely fresh, raspberry fruit. Good concentration and depth on the palate, a touch of rusticity and a gentle balancing structure.</i>			
Sileni Cellar Selection Pinot Noir New Zealand			38
<i>In the mouth, it's fresh and bright with a fine almond skin appeal.</i>			
Chateau Calvimont Graves Rouge France			45
<i>Crunchy, hedgerow fruit with fine balance, medium, well-judged tannins, very drinkable and fresh on the finish.</i>			

ROSE WINE

	175 ML	250 ML	BOTTLE
Sanvigilio Pinot Grigio Rosato, IGT Italy	7	8.95	23.5
<i>A fresh, easy-drinking wine with strawberry aromas. Crisp and delicate on the palate with apple and citrus fruit and hints of redcurrant.</i>			
Domaine de la Vieille Tour Rosé, Côtes de Provence France			38
<i>Delicate aromas are followed by lovely sweet fruit from Grenache grapes.</i>			

DESSERT WINE

	100 ML	BOTTLE
Señorío de Sarria Moscatel Spain	9.95	42
<i>Ample and sweet in the mouth with delicious viscosity, yet in no way cloying.</i>		

WHITE WINE

	175 ML	250 ML	BOTTLE
Sanvigilio Pinot Grigio, IGT Italy	7	8.95	23.5
<i>Crisp and fresh on the palate with a ripe lemon character, the wine has a good mouthfeel & clean finish</i>			
Kavaklidere Cankaya Turkey	7.25	9.25	24.5
<i>Bright yellow in colour with pronounced citrus and white fruits on the nose. Lively and crisp with intense fruit flavours on the palate.</i>			
Les Oliviers Sauvignon Blanc France	7.5	9.5	25
<i>The wine takes the zesty grapefruit characters of Sauvignon and complements it with the rounded texture of Vermentino.</i>			
Sierra Grande Chardonnay Chile	8	9.95	26
<i>Ripe white peaches and juicy pineapple on the nose with tight and structured mineral flavours on the palate.</i>			
Galeam Dry Muscat Organic, Alicante Spain	8.95	11.5	31
<i>On the nose, the wine is intense and complex with a wide range of exotic fruit aromas, lychee, passion fruit and floral tones with a hint of minerality.</i>			
Cave de l'Ormarine Picpoul de Pinet France	9.5	12	32
<i>The palate is ripe but retains excellent freshness, balanced by a touch of white pepper spice that is very typical of its grape variety.</i>			
Sileni Cellar Selection Sauvignon Blanc New Zealand			37
<i>The wine has really pungent, tangy grapefruit aromas with a zingy finish and impeccable balance.</i>			
Cave de Turckheim Reserve Riesling France			40
<i>The wine has a perfumed honeyed palate and is intensely fruity, with white peach flavours and mineral complexity.</i>			
Chablis, Domaine de la Motte France			48
<i>From a warmer vintage, this shows riper yet still mineral fruit with added depth from a small addition of oak-aged wine into the blend.</i>			

SPARKLING WINE & CHAMPAGNE

	125 ML	BOTTLE
Lunetta Prosecco Italy	9	32
<i>A deliciously light and fruity prosecco with hints of apple and peach on the nose.</i>		
Lunetta Rose Spumante Italy		36
<i>Redberry characters on the nose and palate lead to a fresh, delicate and incisive finish.</i>		
Champagne Guy Laforge (Black Label) France		75
<i>This classic house champagne is fresh and approachable with lovely fruit characters.</i>		
Moët & Chandon Impérial Brut Champagne France		130
<i>The fresh crisp palate reveals flavours of citrus and white fleshed fruits alongside floral notes and elegant hints of brioche and fresh nuts.</i>		

COCKTAIL

The Blue Legume	10	Cosmopolitan	9
<i>Tequila, Blue Curaçao, simple syrup, lime juice</i>			
Gin & Campari Sour	9.5	Long Island Ice Tea	9
<i>Gin, Campari, lime juice, simple syrup & egg white</i>			
Sex on The Beach	9.5	Whiskey Sour	9.5
<i>Cranberry juice, orange juice, vodka, Peach Schnapps</i>			
Sangría	8	Aperol Spritz	7.5
<i>Orange juice, lemonade, mix fruits & red wine</i>			
Old Fashioned	9	B-52 Shot	7
<i>Bourbon Whiskey, Angostura Bitters, sugar & orange peels</i>			
Espresso Martini	9	WHISKEY	
<i>Vodka, kahlúa, espresso coffee & sugar</i>			
Porn Star Martini	9	Jameson , Ireland, 40%	4.5
<i>Vanilla flavoured vodka, passoa, passion fruit juice & lime juice</i>			
Dirty Martini	9	Jack Daniels , USA, 40%	5
<i>Dry gin, dry vermouth and olives</i>			
Caipiroska	9	Cardhu , Scotland, 40%	6.5
<i>Lime, brown sugar, vodka crushed ice</i>			
Negroni	9	Bells , Scotland, 40%	4.5
<i>Martini Rossa, gin & Campari</i>			
Classic Margarita	8	Bulleit Bourbon , USA, 45%	5
<i>Silver tequila, Cointreau & lime juice</i>			
Moscow Mule	8	Woodford Reserve , USA, 43%	5.5
<i>Vodka, lime juice & ginger beer</i>			
Cuba libre	8	LIQUEUR	
<i>Rum, coke & lime</i>			
Bloody Mary	7	Baileys , 17%	4.5
<i>Vodka, lemon juice, tomato juice, pepper, salt, Tabasco & Worchester sauce</i>			
		Pimm's , 25%	6.5
		Jagermeister , 35%	4.5
		Kahlua , 16%	4.5
		Campari , 25%	4.8
		Cointreau , 40%	4.5
		Malibu , 21%	4.5
		Disaronno Amaretto , 28%	4.8
		Hennessy VSOP , 40%	6

BOTTLED BEER & CIDER

Efes Draft , Turkey, 5%	5.5
Peroni , Italy, 4.8%	4.5
London Pale Ale , UK, 4.3%	5
Brewdog Punk IPA , UK, 5.4%	5.5
Magners Original Irish Cider , Ireland, 4.5%	4.5
GIN	
Gordon's Pink Gin , UK, 37%	4.5
Gordon's London Dry , UK, 8%	4.5
Bombay Sapphire , England, 40%	5
Hendrick's , Scotland, 41%	6.5
Tanqueray No.10 , England, 47%	6.5
VODKA	
Smirnoff , USA, 37%	4
Crystal Head , Canada, 40%	5
Grey Goose , France, 40%	5.5
Beluga Noble , Russia, 40%	8
RUM	
Captain Morgan Spiced Gold , Jamaica, 35%	4.5
Captain Morgan Dark Rum , Jamaica, 40%	4.5
Bacardi Carta Blanca , Bermuda, 37%	4.5
Havana Club 3yr Old , Cuba, 40%	4.5
Bumbu , Barbados, 40%	6.5
TONIC	
Fever-Tree Tonic	2.25
Fever-Tree Tonic, Low Calorie	2.5