

THE Blues Kitchen

SMALL PLATES

Avocado tostada (PB) 8.5 Pico de gallo, Aleppo chilli, coriander	Korean fried chicken 9.5 Pickled daikon, sesame, gochujang
Hot spinach & artichoke dip (V) 9.5 Blue corn chips	Buffalo wings 9.8 14.5 Blue cheese, celery
Crispy squid 9.8 Sriracha mayo, lime	Smoked ox cheek nuggets 9.5 Miso ketchup, pickles
Crab croquettes 9.5 Smokey hot sauce, candied jalapeños	

SANDWICHES

Served with fries or salad

Dry aged cheeseburger 16 Double patty, American cheese, burger sauce, iceberg, pickles. Add streaky bacon 1.5	Crispy chicken sandwich 15.5 Hot honey, kewpie slaw, lettuce, pickles
Shroom royale with cheese (V / PB) 16 Tomato, onion, lettuce, thousand island	Shrimp roll 17.5 Garlic butter prawns, lobster mayo, Old Bay, lemon
	Smoked brisket dip 17.5 Caramelised beer onions, Swiss cheese, gravy

PLATES

Taco bowl salad (PB) 14 Black beans, avocado, charred sweetcorn, pico de gallo, chipotle & agave dressing Add confit chicken 3.5 or shrimp 5.5	Smoked pork belly rib 18.5 Peach tea bbq sauce, kewpie slaw Served with fries or salad
Chicken Caesar salad 15 Baby gem, crispy chicken skin, sourdough croutons, Parmesan	Grilled salmon 19.2 Broccolini, crispy potatoes, mango salsa
Aubergine parm (V) 17 Vodka sauce, ragu, mozzarella, basil	Dry aged Hereford fillet (200g) 35 Peppercorn sauce Served with fries or salad
Half roast chicken 18.5 Smoked onions, chickpeas, Calabrian chilli, salsa verde	Dry aged Hereford sirloin (400g) 41 Peppercorn sauce Served with fries or salad

SIDES

Fries (PB) 5
House salad (PB) 5
Mac'n'cheese (V) 6.5
Broccolini, toasted almonds (PB) 5.5
Cornbread, honey butter (V) 5

SAUCES

Blue cheese (V) 2
Buffalo (V) 2
Hot honey (V) 2
Garlic ranch (V) 2

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.

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RED

Syrah | Touriga 8 | 10.5 | 30
Boa Noite - Portugal - 2023

Dao Reserva 9 | 11.5 | 33
Flor d'Penalva - Portugal - 2022

Dolcetto 10 | 13 | 36
Enzo Bartoli - Italy - 2022

Pinot Noir 10.5 | 14 | 41
Odd Lot - USA - 2022

Malbec 12.5 | 17 | 50
La Linda - Argentina - 2024

WHITE

Soave 8 | 10.5 | 30
Ca' Del Lago - Italy - 2024

Pinot Grigio 9 | 11.5 | 33
Bellino - Italy - 2024

Chin Chin 10 | 13 | 36
Vinho Verde - Portugal - 2025

Sauvignon Blanc 10.5 | 14 | 41
Coral Cove - South Africa - 2025

Picpoul Pinet 12 | 16.5 | 48
Cote Lavande - France - 2024

ROSÉ & ORANGE

Mirabeau 9 | 11.5 | 33
Forever Summer - France - 2025

Mirabeau 40
X - France - 2025

Amfora 52
Vin Orange - France 2024

SPARKLING

Noughty Prosecco 0.0% 7.5 | 35

Prosecco 8.5 | 40
Invino Organic - Italy NV

Moët Brut 14.5 | 79

Moët Rosé 100

Ruinart Blanc De Blancs 135

DRAUGHT

Camden Hells 6.9
Lager - England - 4.6%

Asahi 7.3
Super Dry Lager - Japan - 5.2%

Mahou 6
Lager - Spain - 4.8%

Goose Island Midway 6.9
Session IPA - USA - 4.1%

Jubel Peach 7.2
Lager - England - 4%

Guinness 7.2
Dry Stout - Ireland - 4.2%

Aspall 6.6
Cider - England - 4.5%

Lucky Saint 6.5
Lager - Germany - 0.5%

BOTTLES & CANS

Pacifico Clara 6.5
Pale Lager - Mexico - 4.5%

Asahi 6.5
Super Dry Lager - Japan - 5.2%

Jubel Peach 6.5
Lager - England - 4%

Daura Damm Gluten Free 6.2
Lager - Spain - 5.4%

Noam 6.8
Lager - Germany - 5.2%

Rekorderlig 6.4
Cider - Sweden - 3.4%

White Claw 6.5
Raspberry | Lime | Mango | Black Cherry
Hard Seltzer - Canada - 4.5%

Guinness 0.0% 6
Non Alcoholic Stout - Ireland

Asahi 0.0% 6
Super Dry Lager - Japan

£ 6 COCKTAILS

Every Tuesday & Wednesday
From 5pm, all night long