

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	Birria taco 11.5 Beef shortrib, guajillo chilli broth
Crab croquettes 9.5 Smokey hot sauce, candied jalapeños	

BRUNCH

Everything breakfast bun 11 Soufflé egg, sausage patty, bacon, smoked chilli jam, cheese	Honey & maple butter pancakes (V) 11.5 Blueberries, cream
Smoked salmon 12.5 Hash brown, poached egg, wilted spinach, chipotle hollandaise	Avocado on toast (V) 10 Feta, pomegranate, dukkah Add poached egg or bacon 1.5

SANDWICHES

Dry aged cheeseburger 13 Double patty, American cheese, burger sauce, onion, pickles Add streaky bacon 2	Shrimp roll 14.5 Garlic butter prawns, lobster mayo, Old Bay, lemon
Shroom royale with cheese (V / PB) 13 Simplicity patty, lettuce, onion, burger sauce	Smoked brisket dip 14.5 Caramelised onions, Swiss cheese, Dijonnaise, jus
Crispy chicken sandwich 12.5 Hot honey, kewpie slaw, lettuce, pickles	

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 de 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	
Cortese Nostru	49
Orange-utan - Italy - 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	7
Lager - England - 4.6%	
Asahi	7.3
Super Dry Lager - Japan - 5.2%	
Mahou	6
Lager - Spain - 4.8%	
Beavertown Neck Oil	7
Session IPA - England - 4.3%	
Jubel Peach	7.2
Lager - England - 4%	
Guinness	7.2
Dry Stout - Ireland - 4.2%	
Aspall	6.9
Cider - England - 4.5%	
Lucky Saint	6.6
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 Mango Grapefruit	6.5
Lager - England - 4%	
Daura Damm Gluten Free	6.5
Lager - Spain - 5.4%	
Noam	7.2
Lager - Germany - 5.2%	
Rekorderlig	6.5
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	

BOTTOMLESS BRUNCH

Pick a dish from the Brunch or Sandwiches sections, alongside 90 minutes of bottomless drinks for £35. Your choice of Prosecco, Noughty Prosecco, Rum Punch or Mimosas.