THE Blues Kitchen

SMALL PLATES

Padron peppers, burnt scallion ranch (PB)	8
Hot spinach & artichoke dip (V)	9.5
Tuna tostada, avocado, Korean hot sauce, sesame, jalapeño	9.5
Popcorn squid, sriracha mayo	9.8
Buffalo chicken wings, blue cheese dip	9.8 | 14.5
Ox cheek nuggets, miso ketchup	9.5

LUNCH FOR A TENNER

Fried chicken, gravy, pickles. Served with fries or salad

Spatchcock chicken, chimichurri, Asian slaw, peanuts

Crispy chicken sandwich, hot honey, kewpie slaw, pickles. Served with fries or salad

Cheeseburger, dijonnaise, iceberg, pickles. Served with fries or salad. *Add bacon 1.5*

Vegan cheeseburger, vegan cheese, crispy shallots, burger sauce. Served with fries or salad (PB)

Brisket dip sandwich, caramelized onions, Swiss cheese, gravy. Served with fries or salad

Taco bowl, black rice, spiced corn, beans, slaw, beetroot, cumin dressing, guacamole (PB)
Add chicken 3.5 • Add shrimp 5.5

PLATES

Smoked pork belly rib, peach tea BBQ sauce, kewpie slaw. Served with fries or salad	18.5
Sirloin steak, burnt chilli miso butter. Served with fries or salad	30
Seared salmon, crispy potatoes, broccoli, mango salsa	19.2
Grilled shrimp sandwich, red eye mayo, baby gem, kewpie slaw. Served with fries or salad	15
Sweet potato & pumpkin curry, peanuts, pickles, rice (PB)	15.5

SIDES

Fries (PB)	5
Mac 'n' cheese (V)	6.5
Corn ribs, chipotle mayo (PB)	5
Tenderstem broccoli (PB)	5.5
House salad (PB)	5
Cornbread (V)	5

SAUCES

Blue cheese dip (V)	2
Buffalo sauce (V)	2
Hot honey (V)	2
Chicken gravy	2.5
Burnt scallion ranch (PB)	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 8 | 10.5 | 30
El Campeón - Spain 2023

Touriga Nacional 9 | 11.5 | 33
Santo Isidro de Pegões - Portugal 2022

Malbec 10 | 13 | 36
Raices - Argentina 2023

Rioja 10.5 | 14 | 41
Mayela - Spain 2021

Pinot Noir 12.5 | 17 | 50
Village - Yering Station - Australia 2022

Le Cigare Volant 55
Bonny doon - USA 2019

WHITE

Macabeo 8 | 10.5 | 30
Campules La Rubia - Spain NV

Chin Chin 9 | 11.5 | 33
Vinho Verde - Portugal 2023

Pinot Grigio 10 | 13 | 36
Elfo - Italy 2022

Sauvignon Blanc 10.5 | 14 | 41
Cape Point Vineyards - South Africa 2023

Riesling 12 | 16.5 | 48
Watervale - Australia 2023

Chardonnay 66
Sta. Rita Hills, Sanford - California 2021

ROSÉ & ORANGE

Syrah | Grenache Rosé 8.5 | 11 | 32
Château de Campuget - France 2023

Primitivo Rosé 40
Tramari - Italy 2023

Amfora 52
Vin Orange - France 2024

SPARKLING

Noughty Prosecco 0% 7.5 | 35

Prosecco 8.5 | 40
Canal Grando - Italy NV

Prosecco Rosé Brut 46
Sacchetto - Italy 2023

Moët Brut 14.5 | 79

Moët Rosé 100

Ruinart Blanc De Blancs 135

DRAUGHT

Camden Hells 6.8
Lager - England - 4.6%

Camden Italian Pilsner 6.5
Pale Lager, England, 5.1%

Asahi 6.8
Super Dry Lager - Japan - 5.2%

Madri 6.8
Lager - England - 4.6%

Camden Off Menu 6.8
IPA - USA - 5.8%

Goose Island Midway 6.8
Session IPA - USA - 4.1%

Guinness 6.7
Dry Stout - Ireland - 4.2%

Kopparberg Crisp Apple 6.6
Apple Cider - Sweden - 4%

Lucky Saint 6.5
Lager - Germany - 0.5%

BOTTLES & CANS

Modelo Especial 6.2
Mexican Lager - Mexico - 4.5%

Asahi 6.5
Super Dry Lager - Japan - 5.2%

Daura Damm Gluten Free 6.2
Lager - Spain - 5.4%

Noam 6.8
Lager - Germany - 5.2%

Rekordelig 6.4
Cider - Sweden - 3.4%

White Claw Raspberry | Lime | Mango 6
Hard Seltzer - Canada - 4.5%

Jubel Peach 6.2
Lager - England - 4%

Guinness 0% 5.5
Non Alcoholic Stout - Ireland - 0%

Asahi 0.0% 5.8
Super Dry Lager - Japan - 0.0%

£6 COCKTAILS
Every Wednesday from 4pm, all night long