

THE Blues Kitchen

SMALL PLATES

BUFFALO CHICKEN WINGS 8.75/12.25 Blue cheese dip	CHEESEBURGER SPRING ROLLS 7.50 Beef, American cheese, pickles, mustard, Big Mac sauce
SMASHED AVOCADO TOSTADA (VG) 7.25 Blue corn tortilla, shaved radish, red onion, coriander cress	CAJUN POPCORN SQUID 9.00 Chilli, spring onion, red-eye mayo
BUFFALO CAULIFLOWER (VG) 7.50 Cashew nut cream, lemon zest	HOT SPINACH & ARTICHOKE DIP (V) 7.75 Blue corn tortilla

BRUNCH

HUEVOS RANCHEROS (V) 10.50 Soft corn tortilla, fried eggs, rancheros sauce, refried beans, avocado, feta	BUTTERMILK PANCAKES 9.50 3 buttermilk pancakes, Maple syrup, bacon
SWEET POTATO HASH (V) 10.50 Roast tomatoes, poached eggs, baby spinach, feta, romesco sauce	PLANT BASED BREAKFAST (VG) 11.00 Plant based sausage patty, roast tomato, cavolo nero, baked beans, crispy potato hash, avocado, miso mushroom
SMOKED SALMON & EGGS 11.00 Potato fritter, smoked salmon, poached eggs, sour cream, house pickles	CRACK TACOS (VG) 13.50 Panko roasted broccoli, BBQ sauce, iceberg lettuce, avocado, pickled onions, green goddess
EGGS YOUR WAY & SOURDOUGH TOAST (V) 6.50 Add 1 side for £2.50 or add 2 sides for £4	SHRIMP TACO SALAD 14.75 Grilled tiger prawns, baby gem, feta, avocado, sun dried tomato, coriander dressing, served in a taco bowl with a side of guacamole
BREAKFAST SIDES: bacon, sausage, cavolo nero, roast tomato, avocado, miso mushrooms, haloumi, baked beans, potato hash, plant based sausage patty	CHICKEN CAESAR SALAD 13.25 Grilled chicken, baby gem, sourdough croutons, pickled onions, parmesan, Caesar dressing

BURGERS

CHEESEBURGER 12.50 Grass fed beef patty, American cheese, Big Mac sauce, onions, baby gem, pickles ADD BACON FOR 1.50	BIG SHRIMPIN BURGER 13.75 Buttermilk fried prawns, red eye mayo, baby gem, tomato, slaw, pickles
VEGAN CHEESEBURGER (VG) 13.25 Moving Mountains patty, vegan gouda, vegan Big Mac sauce, baby gem, crispy onions, pickles	THE BIG BOSS BURGER 15.50 Grass fed beef patty, smoked USDA beef brisket, American cheese, onion rings, South Carolina sauce, pickled chillies ADD BACON FOR 1.50
HOT CHICKEN BUFFALO SANDWICH 12.75 Buttermilk fried chicken, hot Buffalo sauce, mayo, slaw, pickles	CHEESY SHROOM BURGER (V) 13.00 Panko crumbed portobello, mac 'n' cheese sauce, brie, beetroot, baby spinach, pickled onion, chipotle mayo ALL BURGERS SERVED WITH FRIES OR SALAD

SIDES

CORNBREAD WITH HONEY BUTTER 4.00	MAC 'N' CHEESE 4.75
FRIES 4.00	CORN RIBS WITH CHIPOTLE MAYO 4.50
BUTTERMILK RANCH SALAD 4.50	TENDER STEM BROCCOLI 4.50

A discretionary service charge of 12.5% will be added to your bill
For allergen information, please speak to a member of staff

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DRAUGHT

CAMDEN HELLS	6.10
Lager - England - 4.6%	
PILSNER URQUELL	6.20
Pilsner - Czech Republic - 4.4%	
KONA BIG WAVE	6.40
Golden Ale - Hawaii - 4.4%	
GOOSE ISLAND IPA	6.10
American IPA - America - 5.9%	
HEINEKEN	5.60
Lager - Netherlands - 5.0%	
ORCHARD PIG	5.60
Apple Cider - England - 4.5%	
BEAVERTOWN NECK OIL	6.20
Session IPA - England - 4.3%	

BOTTLES & CANS

MODELO ESPECIAL	5.30
Mexican Lager - Mexico - 4.5%	
KONA BIG WAVE	5.70
Golden Ale - Hawaii - 4.4%	
LAGUNITAS IPA	5.90
IPA - America - 6.2%	
MAGIC ROCK DARK ARTS	5.80
Stout - England - 6.0%	
HEINEKEN	5.30
Lager - Netherlands - 5.0%	
OLD MOUT KIWI & LIME	6.10
Fruity Cider - New Zealand - 4.0%	
LUCKY SAINT (Low Alcohol)	5.30
Low Alcohol Lager - England - 0.5%	
BEAVERTOWN LAZER CRUSH (Low Alcohol)	5.50
Low Alcohol IPA - England - 0.3%	

SHAKES

BANANA	4.90
CHOCOLATE	4.90
VANILLA	4.90
OREO COOKIE	5.50
VEGAN CHOCOLATE MILKSHAKE (VG)	5.50

COFFEE & TEA

ESPRESSO	2.70
AMERICANO	3.00
MACCHIATO	3.00
FLAT WHITE	3.50
LATTE	3.50
CAPPUCCINO	3.50
SELECTION OF TEAS	3.00

BOTTOMLESS BRUNCH

ONLY AVAILABLE WITH FOOD	
90 MINUTES OF UNLIMITED:	
BLOODY MARYS / MIMOSAS	23.95
PROSECCO	26.95

COCKTAILS

BURNT PEAR OLD FASHIONED	10.50
Four Roses, burnt pear, apple liqueur, pear liqueur, Angostura bitters	
KENTUCKY MULE	10.50
Wild Turkey 101, gingerbread syrup, lime, Angostura bitters, ginger beer	
SPICY MARGARITA	10.50
El Jimador Blanco, lime, jalapeño Tabasco, agave, spicy-salt rim	
BOULEVARDIER	10.50
Buffalo Trace, Campari, Antica Formula	
RHUBARB SOUR	10.50
Beefeater, Edinburg Rhubarb & Ginger Liqueur, apple, lime, egg white, Angostura bitters	
LYCHEE MARTINI	10.50
Beefeater, lychee liqueur, lychee, lime	
BLOODY MARY	10.00
Stoli, tomato juice, Worcestershire sauce, Tabasco, Frank's hot sauce, celery salt, cajun spice, wholegrain mustard	
PALOMA	10.50
El Jimador Blanco, grapefruit liqueur, lime, grapefruit tonic	
ESPRESSO MARTINI	11.25
Stoli - Kahlúa - espresso	
ALMOND SAZERAC	11.00
Sazerac Rye Whiskey, Martell VS Cognac & bitters	
BLOOD ORANGE NEGRONI	10.00
Malfy Con Arancia Gin, Campari, Antica Formula	
HURRICANE	11.25
Havana 3, Goslings, passion fruit, pineapple, orange, grenadine, angostura bitters	
ZOMBIE	11.25
Havana Especial, Wray & Nephew, Appleton Estate, Grand Marnier Goslings, Havana 3, grapefruit, passion fruit, orange, lime	
STRAWBERRY AND BASIL BRAMBLE	10.50
Beefeater, Beefeater Pink, strawberry puree, basil, agave, lime, cucumber bitters	
WILD CHERRY CHAMPAGNE	11.25
Beefeater, cherry brandy liqueur, vanilla, lemon, Piper-Heidsieck	
GINGER MOJITO	10.50
Havana Club Spiced Rum, fresh ginger, absinthe, lime, mint	
NON-ALCOHOLIC COCKTAILS	
APPLE MOJITO	6.00
Apple juice, fresh lime juice, mint	
EARL GREY & LYCHEE LEMONADE	6.00
Lychee juice, earl grey tea, lemon juice	