

THE Blues Kitchen

SMALL PLATES

Avocado tostada (PB) 8.5 Pico de gallo, Aleppo chilli, coriander	Sichuan wings 9.8 14.5 Candied chillies, sesame
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 Old Bay, smokey hot sauce	

BRUNCH

Everything breakfast bun 11 Soufflé egg, sausage patty, bacon, smoked chilli jam, cheese	French toast (V) 11.5 Chocolate, banana split ice cream, hazelnuts, honeycomb
Smoked salmon 12.5 Hash brown, poached egg, wilted spinach, chipotle hollandaise	Avocado on toast (V) 10 Feta, pomegranate, pumpkin seed dukkah Add poached egg or smoked streaky bacon 1.5

SANDWICHES

Served with fries or salad

Dry aged cheeseburger 16 Double patty, American cheese, Dijonnaise, iceberg, pickles Add streaky bacon 1.5	Crispy chicken sandwich 15.5 Hot honey, kewpie slaw, lettuce, pickles
Plant burger (PB) 16 Smoked applewood, burger sauce, crispy shallots, lettuce, pickles	Grilled shrimp sandwich 16 Red eye mayo, baby gem, kewpie slaw
	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

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 Boa Noite - Portugal - 2023	8 10.5 30
Dao Reserva Flor d'Penalva - Portugal - 2022	9 11.5 33
Dolcetto Enzo Bartoli - Italy - 2022	10 13 36
Pinot Noir Odd Lot - USA - 2022	10.5 14 41
Malbec La Linda - Argentina - 2024	12.5 17 50

WHITE

Soave Ca' Del Lago - Italy - 2024	8 10.5 30
Pinot Grigio Bellino - Italy - 2024	9 11.5 33
Chin Chin Vinho Verde - Portugal - 2025	10 13 36
Sauvignon Blanc Coral Cove - South Africa - 2025	10.5 14 41
Picpoul Pinet Cote Lavande - France - 2024	12 16.5 48

ROSÉ & ORANGE

Mirabeau Forever Summer - France - 2025	9 11.5 33
Mirabeau X - France - 2025	40
Amfora Vin Orange - France 2024	52

SPARKLING

Noughty Prosecco 0.0%	7.5 35
Prosecco Invino Organic - Italy NV	8.5 40
Moët Brut	14.5 79
Moët Rosé	100
Ruinart Blanc De Blancs	135

DRAUGHT

Camden Hells Lager - England - 4.6%	6.9
Asahi Super Dry Lager - Japan - 5.2%	7.3
Mahou Lager - Spain - 4.8%	6
Goose Island Midway Session IPA - USA - 4.1%	6.9
Jubel Peach Lager - England - 4%	7.2
Guinness Dry Stout - Ireland - 4.2%	7.2
Aspall Cider - England - 4.5%	6.6
Lucky Saint Lager - Germany - 0.5%	6.5

BOTTLES & CANS

Pacifico Clara Pale Lager - Mexico - 4.5%	6.5
Asahi Super Dry Lager - Japan - 5.2%	6.5
Jubel Peach Lager - England - 4%	6.5
Daura Damm Gluten Free Lager - Spain - 5.4%	6.2
Noam Lager - Germany - 5.2%	6.8
Rekorderlig Cider - Sweden - 3.4%	6.4
White Claw Raspberry Lime Mango Hard Seltzer - Canada - 4.5%	6.5
Guinness 0.0% Non Alcoholic Stout - Ireland	6
Asahi 0.0% Super Dry Lager - Japan	6

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.