

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 croquetas 9.5 Old Bay, smokey hot sauce	

LUNCH FOR A TENNER

Crispy chicken sandwich

Hot honey, kewpie slaw, lettuce, pickles
Served with fries or salad

Dry aged cheeseburger

Double patty, American cheese, Dijonnaise, iceberg, pickles. Add streaky bacon.
Served with fries or salad

Smoked brisket dip sandwich

Caramelised beer onions, Swiss cheese, gravy. Served with fries or salad

Plant burger

 (PB)

Smoked applewood, burger sauce, crispy shallots, lettuce, pickles
Served with fries or salad

Chicken Caesar salad

Baby gem, crispy chicken skin, sourdough croutons, Parmesan

Taco bowl salad

 (PB)

Black beans, avocado, charred sweetcorn, pico de gallo, chipotle & agave dressing
Add confit chicken 3.5 or shrimp 5.5

Aubergine parm

 (V)

Vodka sauce, ragu, mozzarella, basil

PLATES

Grilled shrimp sandwich 16 Red eye mayo, baby gem, kewpie slaw Served with fries or salad	Grilled salmon 19.2 Broccolini, crispy potatoes, mango salsa
Smoked pork belly rib 18.5 Peach tea BBQ sauce, celeriac, slaw Served with fries or salad	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

£ 6 COCKTAILS

Every Tuesday & Wednesday
From 4pm, all night long