THE Blues Kitchen

SMALL PLATES

Avocado tostada (PB) 8.5
Pico de gallo, Aleppo chilli, coriander

Hot spinach & artichoke dip (V) 9.5
Blue corn chips

Crispy squid 9.8
Sriracha mayo, lime

Crab croquettes 9.5
Candied jalapeños

Korean fried chicken 9.5
Pickled daikon, sesame, gochujang

Buffalo wings 9.8 | 14.5
Blue cheese, celery

Birria taco 11.5
Ox cheek, guajillo chilli broth

SANDWICHES

Dry aged cheeseburger 13
Double patty, American cheese, burger sauce, onion, pickles
Add bacon 2

Shroom royale with cheese (V / PB) 13
Symplicity patty, lettuce, onion, burger sauce

Crispy chicken sandwich 12.5
Hot honey, kewpie slaw, lettuce, pickles

Shrimp roll 14.5
Garlic butter prawns, lobster mayo, Old Bay, lemon

Smoked beef dip 14.5
Caramelised onions, horseradish, Swiss cheese, jus

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

Chicken Caesar salad 15
Baby gem, crispy chicken skin, sourdough croutons, Parmesan

Half roast chicken 18.5
Smoked onions, chickpeas, Calabrian chilli, salsa verde

Aubergine parm (V) 17
Vodka sauce, ragu, mozzarella, basil

Smoked pork belly rib 18.5
Peach tea bbq sauce, kewpie slaw
Served with fries or salad

Seared yellowfin tuna 21
Chimichurri green beans, crushed new potatoes

Steak frites 25
Peppercorn sauce, fries (225g Denver)

Dry aged sirloin 41
Peppercorn sauce (400g)
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%

Modelo Especial 7
Lager - Mexico - 4.5%

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 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

£6 COCKTAILS

Every Tuesday & Wednesday
From 4pm, all night long