The Blues Kitchen

SMALL PLATES

Padron peppers (PB) 8
Burnt scallion ranch

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

Tuna tostada 9.5
Korean hot sauce, furikake, jalapeño

Popcorn squid 9.8
Sriracha mayo

Buffalo chicken wings 9.2 | 13.8
Blue cheese, celery

Smoked ox cheek nuggets 9.5
Miso ketchup

SANDWICHES

Served with fries or salad

Dry aged beef burger 15
American cheese, Dijonnaise, iceberg, pickles. Add streaky bacon 1.5

Plant burger (PB) 15
Grilled plant patty, vegan cheese, crispy shallots, burger sauce, lettuce, pickles

Crispy chicken sandwich 14.5
Hot honey, kewpie slaw, pickles

Grilled shrimp sandwich 15
Red eye mayo, baby gem, kewpie slaw

Brisket dip sandwich 16.5
Confit onions, Swiss cheese, gravy

PLATES

Fried chicken 17
Gravy, pickles
Served with fries or salad

Half roast chicken 18.5
Chickpeas, smoked onions, red pepper sauce, salsa verde

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

Dry aged sirloin 30
Bourbon peppercorn sauce
Served with fries or salad

Beef short rib 32
12hr Treacle braised short rib, pecan mole (to share)

Grilled salmon 19.2
Tenderstem broccoli, crispy potatoes, mango salsa

Sweet potato & peanut curry (PB) 15.5
Mangetout, sesame, rice

Taco bowl salad (PB) 14
Roasted pumpkin, black rice, guacamole, coriander, lime. Add confit chicken 3 or shrimp 5.5

SIDES

Fries (PB) 5
House salad (PB) 5
Baked sweet potato, feta, jalapeño (V) 5.5
Mac 'n' cheese (V) 6.5
Tenderstem broccoli, almonds (PB) 5.5
Cornbread, honey butter (V) 5

SAUCES

Blue cheese (V) 2
Buffalo (V) 2
Hot honey (V) 2
Chicken gravy 2.5
Burnt scallion ranch (PB) 2
Bourbon peppercorn sauce 3

V = Vegetarian | PB = Plant based

A discretionary service charge of 11% 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 | 32
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

Cabernet Sauvignon 62
Paso D'Oro - USA 2022

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 | 40
Cape Point Vineyards - South Africa 2023

Riesling 12 | 16.5 | ~~47~~
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 | 40
Canal Grando - Italy NV

Prosecco Rosé Brut 45
Sacchetto - Italy 2023

Moët Brut 14.5 | ~~79~~

Moët Rosé 100

Ruinart Blanc De Blancs 135

DRAUGHT

Camden Hells 6.6
Lager - England - 4.6%

Modelo Especial 6.4
Mexican Lager - Mexico - 4.5%

Asahi 6.6
Super Dry Lager - Japan - 5.2%

Madri 6.6
Lager - England - 4.6%

Camden Off Menu 6.6
IPA - USA - 5.8%

Goose Island Midway 6.4
Session IPA - USA - 4.1%

Guinness 6.6
Dry Stout - Ireland - 4.2%

Kopparberg Crisp Apple 6.3
Apple Cider - Sweden - 4%

Lucky Saint 6.4
Lager - Germany - 0.5%

BOTTLES & CANS

Modelo Especial 6
Mexican Lager - Mexico - 4.5%

Asahi 6
Super Dry Lager - Japan - 5.2%

Jubel Peach 6.2
Lager - England - 4%

Daura Damm Gluten Free 5.8
Lager - Spain - 5.4%

Noam 6.8
Lager - Germany - 5.2%

Rekordelig 6
Cider - Sweden - 3.4%

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

Guinness 0.0% 6
Non Alcoholic Stout - Ireland

Asahi 0.0% 6
Super Dry Lager - Japan

£6 COCKTAILS

Every Wednesday from 4pm, all night long.