

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
Smokey hot sauce, candied jalapeños	

Korean fried chicken	9.5
Pickled daikon, sesame, gochujang	
Buffalo wings	9.5 13.8
Blue cheese, celery	
Smoked ox cheek nuggets	9.5
Miso ketchup, pickles	

BRUNCH

Everything breakfast bun	11
Souffle egg, sausage patty, bacon, smoked chilli jam, cheese	
Smoked salmon	12.5
Hash brown, poached egg, wilted spinach, chipotle hollandaise	

French toast (V)	11.5
Chocolate, banana split ice cream, hazelnuts, honeycomb	
Avocado on toast (V)	10
Feta, pomegranate, pumpkin seed dukkah + poached egg or smoked streaky bacon	1.5

SANDWICHES

Served with fries or salad

Dry aged cheeseburger	16
Double patty, American cheese, burger sauce, iceberg, pickles. Add streaky bacon 1.5	
Shroom royale with cheese (V / PB)	16
Tomato, onion, lettuce, thousand island	

Crispy chicken sandwich	15.5
Hot honey, kewpie slaw, lettuce, pickles	
Shrimp roll	17.5
Garlic butter prawns, lobster mayo, Old Bay, lemon	
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	
Chicken Caesar salad	15
Baby gem, crispy chicken skin, sourdough croutons, Parmesan	
Aubergine parm (V)	17
Vodka sauce, ragu, mozzarella, basil	
Half roast chicken	18.5
Smoked onions, chickpeas, Calabrian chilli, salsa verde	

Smoked pork belly rib	18.5
Peach tea bbq sauce, kewpie slaw Served with fries or salad	
Grilled salmon	19.2
Broccolini, crispy potatoes, mango salsa	
Dry aged Hereford fillet (200g)	35
Peppercorn sauce Served with fries or salad	
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
Garlic ranch (V)	2

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 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 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	
Amfora	52
Vin Orange - France 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	6.7
Lager - England - 4.6%	
Modelo Especial	6.7
Lager - Mexico - 4.5%	
Asahi	7.3
Super Dry Lager - Japan - 5.2%	
Mahou	6
Lager - Spain - 4.8%	
Goose Island Midway	6.7
Session IPA - USA - 4.1%	
Jubel Peach	7.2
Lager - England - 4%	
Guinness	7.2
Dry Stout - Ireland - 4.2%	
Aspall	6.6
Cider - England - 4.5%	
Lucky Saint	6.4
Lager - Germany - 0.5%	
Peroni	6.9
Lager - Italy - 5%	

BOTTLES & CANS

Pacifico Clara	6.3
Pale Lager - Mexico - 4.5%	
Asahi	6.3
Super Dry Lager - Japan - 5.2%	
Jubel Peach	6.3
Lager - England - 4%	
Daura Damm Gluten Free	6
Lager - Spain - 5.4%	
Noam	6.8
Lager - Germany - 5.2%	
Rekorderlig	6.2
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	

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.