

THE Blues Kitchen

SMALL PLATES

Avocado tostada (PB) 8.5 Pico de gallo, Aleppo chilli, coriander	Korean fried chicken 9.5 Pickled daikon, sesame, gochujang
Hot spinach & artichoke dip (V) 9.5 Blue corn chips	Buffalo wings 9.5 13.8 Blue cheese, celery
Crispy squid 9.8 Sriracha mayo, lime	Smoked ox cheek nuggets 9.5 Miso ketchup, pickles
Crab croquettes 9.5 Smokey hot sauce, candied jalapeños	

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, burger sauce, 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

Shroom royale with cheese (V / PB)

Tomato, onion, lettuce, thousand island. 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

PLATES

Shrimp roll 17.5 Garlic butter prawns, lobster mayo, Old Bay, lemon. 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
Aubergine parm (V) 17 Vodka sauce, ragu, mozzarella, basil	

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	

£ 6 COCKTAILS

Every Tuesday & Wednesday
From 4pm, all night long