

THE Blues Kitchen

SMALL PLATES

Padron peppers (PB) 8 Burnt scallion ranch	Popcorn squid 9.8 Sriracha mayo
Hot spinach & artichoke dip (V) 9.5 Blue corn chips	Buffalo chicken wings 9.8 14.5 Blue cheese, celery
Tuna tostada 9.5 Korean hot sauce, furikake, jalapeño	Smoked ox cheek nuggets 9.5 Miso ketchup

BRUNCH

Everything breakfast bun 11 Souffle egg, sausage patty, bacon, smoked chilli jam, cheese	French toast (V) 11.5 Chocolate, banana split ice cream, hazelnuts
Oak smoked salmon 12.5 Hash brown, poached egg, spinach, devilled hollandaise	Smashed avocado (V) (PB) 10 Feta, dukkah, sourdough toast. Add poached egg or smoked streaky bacon 1.5

SANDWICHES

Served with fries or salad

Dry aged beef burger 15 American cheese, Dijonnaise, iceberg, pickles. Add streaky bacon 1.5	Crispy chicken sandwich 14.5 Hot honey, kewpie slaw, pickles
Plant burger (PB) 15 Grilled plant patty, vegan cheese, crispy shallots, burger sauce, lettuce, 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	Beef short rib 32 12hr Treacle braised short rib, pecan mole (to share)
Half roast chicken 18.5 Chickpeas, smoked onions, red pepper sauce, salsa verde	Grilled salmon 19.2 Tenderstem broccoli, crispy potatoes, mango salsa
Smoked pork belly rib 18.5 Peach tea BBQ sauce, kewpie slaw Served with fries or salad	Sweet potato & peanut curry (PB) 15.5 Mangetout, sesame, rice
Dry aged sirloin 30 Bourbon peppercorn sauce Served with fries or salad	Taco bowl salad (PB) 14 Roasted pumpkin, black rice, guacamole, coriander, lime. Add confit chicken 3.5 or add 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

BOTTOMLESS BRUNCH

Pick a dish from the Brunch or Sandwiches sections, alongside 90 minutes of bottomless drinks for £35. Your choice of Prosecco, Naughty Prosecco, Rum Punch or Mimosas.

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 El Campeón - Spain 2023	8 10.5 30
Touriga Nacional Santo Isidro de Pegões - Portugal 2022	9 11.5 33
Malbec Raices - Argentina 2023	10 13 36
Rioja Mayela - Spain 2021	10.5 14 41
Pinot Noir Village - Yering Station - Australia 2022	12.5 17 50
Crozes Hermitage Rouge Les Jalets - France 2022	57
Cabernet Sauvignon Paso D'Oro - USA 2022	62
Malbec Tinto de la Casa - Argentina 2022	65
Saint-Emilion Grand Cru Château Fleur de Lisse - France 2016 (BIO)	90
Petite Sirah Lytton Estate - USA 2019	100
Barolo Castiglione - Italy 2018	105
Groth Cabernet Sauvignon - Napa Valley USA 2018	150
Biondi Santi Brunello - Tuscany 2017	300
Monte Bello Ridge - USA 2014	400

WHITE

Macabeo Campules La Rubia - Spain NV	8 10.5 30
Chin Chin Vinho Verde - Portugal 2023	9 11.5 33
Pinot Grigio Elfo - Italy 2022	10 13 36
Sauvignon Blanc Cape Point Vineyards - South Africa 2023	10.5 14 41
Riesling Watervale - Australia 2023	12 16.5 48
Mâcon-Bussières Le Vieux Puits - France 2023	56
Viognier The Age of Grace - South Africa 2022	63
Chardonnay Sta. Rita Hills, Sanford - California 2021	66
Grenache Blanc Paso Robles - USA 2023	100

ROSÉ & ORANGE

Syrah Grenache Rosé Château de Campuget - France 2023	8.5 11 32
Primitivo Rosé Tramari - Italy 2023	40
Amfora Vin Orange - France 2024	52

DRAUGHT

Camden Hells Lager - England - 4.6%	6.8
Modelo Especial Mexican Lager - Mexico - 4.5%	6.6
Asahi Super Dry Lager - Japan - 5.2%	6.8
Madri Lager - England - 4.6%	6.8
Camden Off Menu IPA - USA - 5.8%	6.8
Goose Island Midway Session IPA - USA - 4.1%	6.8
Guinness Dry Stout - Ireland - 4.2%	6.7
Kopparberg Crisp Apple Apple Cider - Sweden - 4%	6.6
Lucky Saint Lager - Germany - 0.5%	6.5

BOTTLES & CANS

Modelo Especial Mexican Lager - Mexico - 4.5%	6.2
Asahi Super Dry Lager - Japan - 5.2%	6.5
Jubel Peach Lager - England - 4%	6.2
Daura Damm Gluten Free Lager - Spain - 5.4%	6.2
Noam Lager - Germany - 5.2%	6.8
Rekordelig Cider - Sweden - 3.4%	6.4
White Claw Raspberry Lime Mango Hard Seltzer - Canada - 4.5%	6
Guinness 0.0% Non Alcoholic Stout - Ireland	6
Asahi 0.0% Super Dry Lager - Japan	6

£ 6 COCKTAILS

Every Wednesday from 4pm, all night long