

THE Blues Kitchen

SMALL PLATES

Avocado tostada (PB) 8.5 Pico de gallo, Aleppo chilli, coriander	Sichuan wings 9.8 14.5 Candied chillies, sesame
Hot spinach & artichoke dip (V) 9.5 Blue corn chips	Buffalo wings 9.8 14.5 Blue cheese, celery
Crispy squid 9.8 Sriracha mayo, lime	Smoked ox cheek nuggets 9.5 Miso ketchup, pickles
Crab croquettes 9.5 Old Bay, smokey hot sauce	

SANDWICHES

Served with fries or salad

Dry aged cheeseburger 16 Double patty, American cheese, Dijonnaise, iceberg, pickles. Add streaky bacon 1.5	Crispy chicken sandwich 15.5 Hot honey, kewpie slaw, lettuce, pickles
Plant burger (PB) 16 Smoked applewood, burger sauce, crispy shallots, lettuce, pickles	Grilled shrimp sandwich 16 Red eye mayo, kewpie slaw, baby gem
	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	Smoked pork belly rib 18.5 Peach tea bbq sauce, kewpie slaw Served with fries or salad
Chicken Caesar salad 15 Baby gem, crispy chicken skin, sourdough croutons, Parmesan	Grilled salmon 19.2 Broccolini, crispy potatoes, mango salsa
Aubergine parm (V) 17 Vodka sauce, ragu, mozzarella, basil	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

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

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

Crozes Hermitage Rouge 57
Les Jalets - France 2022

Malbec 65
Tinto de la Casa - Argentina 2022

Saint-Emilion Grand Cru 90
Château Fleur de Lisse - France 2016 (BIO)

Petite Sirah 100
Lytton Estate - USA 2019

Barolo 105
Castiglione - Italy 2018

Groth 150
Cabernet Sauvignon - Napa Valley USA 2018

Biondi Santi 300
Brunello - Tuscany 2017

Monte Bello 400
Ridge - USA 2014

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

Mâcon-Bussières 56
Le Vieux Puits - France 2023

Viognier 63
The Age of Grace - South Africa 2022

Grenache Blanc 100
Paso Robles - USA 2023

ROSÉ & ORANGE

Mirabeau 9 | 11.5 | 33
Forever Summer - France - 2025

Mirabeau 40
X - France - 2025

Amfora 52
Vin Orange - France 2024

DRAUGHT

Camden Hells 6.9
Lager - England - 4.6%

Modelo Especial 6.9
Lager - Mexico - 4.5%

Asahi 7.3
Super Dry Lager - Japan - 5.2%

Mahou 6
Lager - Spain - 4.8%

Goose Island Midway 6.9
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 6.5
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 Peach 6.5
Lager - England - 4%

Daura Damm Gluten Free 6.2
Lager - Spain - 5.4%

Noam 6.8
Lager - Germany - 5.2%

Rekorderlig 6.4
Cider - Sweden - 3.4%

White Claw Raspberry | Lime | Mango 6.5
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