

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	9.8 14.5
Blue cheese, celery	
Smoked ox cheek nuggets	9.5
Miso ketchup, pickles	

BRUNCH

Everything breakfast bun	11
Soufflé 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	
Add 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 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 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, Naughty Prosecco, Rum Punch or Mimosas.