

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 9.8 14.5 Blue cheese, celery
Crispy squid 9.8 Sriracha mayo, lime	Birria taco 11.5 Beef shortrib, guajillo chilli broth
Crab croquettes 9.5 Smokey hot sauce, candied jalapeños	

BRUNCH

Everything breakfast bun 11 Soufflé egg, sausage patty, bacon, smoked chilli jam, cheese	Honey & maple butter pancakes (V) 11.5 Blueberries, cream
Smoked salmon 12.5 Hash brown, poached egg, wilted spinach, chipotle hollandaise	Avocado on toast (V) 10 Feta, pomegranate, dukkah Add poached egg or bacon 1.5

SANDWICHES

Dry aged cheeseburger 13 Double patty, American cheese, burger sauce, onion, pickles Add streaky bacon 2	Shrimp roll 14.5 Garlic butter prawns, lobster mayo, Old Bay, lemon
Shroom royale with cheese (V / PB) 13 Simplicity patty, lettuce, onion, burger sauce	Smoked brisket dip 14.5 Caramelised onions, Swiss cheese, Dijonnaise, jus
Crispy chicken sandwich 12.5 Hot honey, kewpie slaw, lettuce, pickles	

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
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 Boa Noite - Portugal - 2023	8 10.5 30
Dao Reserva Flor d'Penalva - Portugal - 2022	9 11.5 33
Dolcetto Enzo Bartoli - Italy - 2022	10 13 36
Pinot Noir Odd Lot - USA - 2022	10.5 14 41
Malbec La Linda - Argentina - 2024	12.5 17 50
Crozes Hermitage Rouge Les Jalets - France 2022	57
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 Vietti - Italy 2018	105
Groth Cabernet Sauvignon - Napa Valley USA 2018	150
Biondi Santi Brunello - Tuscany 2017	250
Monte Bello Ridge - USA 2014	300

WHITE

Soave Ca' Del Lago - Italy - 2024	8 10.5 30
Pinot Grigio Bellino - Italy - 2024	9 11.5 33
Chin Chin Vinho Verde - Portugal - 2025	10 13 36
Sauvignon Blanc Coral Cove - South Africa - 2025	10.5 14 41
Picpoul de Pinet Cote Lavande - France - 2024	12 16.5 48
Mâcon-Busnières Le Vieux Puits - France 2023	56
Viognier The Age of Grace - South Africa 2022	63
Grenache Blanc Ridge - USA 2023	100

ROSÉ & ORANGE

Mirabeau Forever Summer - France - 2025	9 11.5 33
Mirabeau X - France - 2025	40
Cortese Nostru Orange-utan - Italy - 2024	49

DRAUGHT

Camden Hells Lager - England - 4.6%	7
Modelo Especial Lager - Mexico - 4.5%	7
Camden Pale Ale Pale Ale - England - 4%	7
Asahi Super Dry Lager - Japan - 5.2%	7.3
Mahou Lager - Spain - 4.8%	6
Beavertown Neck Oil Session IPA - England - 4.3%	7
Jubel Peach Lager - England - 4%	7.2
Guinness Dry Stout - Ireland - 4.2%	7.2
Aspall Cider - England - 4.5%	6.9
Lucky Saint Lager - Germany - 0.5%	6.6

BOTTLES & CANS

Pacifico Clara Pale Lager - Mexico - 4.5%	6.5
Asahi Super Dry Lager - Japan - 5.2%	6.5
Jubel Mango Grapefruit Lager - England - 4%	6.5
Daura Damm Gluten Free Lager - Spain - 5.4%	6.5
Noam Lager - Germany - 5.2%	7.2
Rekorderlig Cider - Sweden - 3.4%	6.5
White Claw Raspberry Lime Mango Black Cherry Hard Seltzer - Canada - 4.5%	6.5
Guinness 0.0% Non Alcoholic Stout - Ireland	6
Asahi 0.0% Super Dry Lager - Japan	6

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.