

THE Blues Kitchen

SMALL PLATES

Padron peppers, burnt scallion ranch (PB)	8
Hot spinach & artichoke dip (V)	9.50
Tuna tostada, avocado, Korean hot sauce, sesame, jalapeño	9.50
Popcorn squid, sriracha mayo	9.75
Buffalo chicken wings, celery, blue cheese dip	9.75 / 14.50
Ox cheek nuggets, miso ketchup	9.25

BRUNCH

Breakfast muffin, egg, bacon, tamarind ketchup, burnt chilli butter	11
Smoked salmon & eggs, crispy potato, sour cream	12.50
Blueberry pancakes, maple butter, mascarpone (V)	10.50
Avocado toast, seeded sourdough, furikake (PB)	9.50
<i>Add poached egg or bacon 1.50</i>	

PLATES

Sweet potato & pumpkin curry, peanuts, pickles, rice (PB)	15.50
Blackened salmon, mango salsa, crispy potatoes, tenderstem broccoli	19.25
Fried chicken, gravy, pickles. Served with fries or salad	17
Smoked pork belly rib, peach tea BBQ sauce, kewpie slaw	18.50
Grilled sirloin steak, burnt chilli miso butter or salsa verde butter. Served with fries or salad	30
Chopped salad, radicchio, baby gem, blueberries, pecans (PB)	11.50
<i>Add avocado 1.50 • Add chicken 3.50 • Add shrimp 5.50</i>	
Taco bowl, basmati rice, beans, hispi cabbage, green goddess (PB)	12
<i>Add avocado 1.50 • Add chicken 3.50 • Add shrimp 5.50</i>	

SANDWICHES

with fries or salad

Cheeseburger, bone marrow butter, aged beef patty, pickles	15
<i>Add bacon 1.50</i>	
Vegan cheeseburger, vegan cheese, crispy shallots, burger sauce (PB)	15
Crispy chicken sandwich, hot honey, kewpie slaw, pickles	14.50
Shrimp sandwich, red eye mayo, baby gem, kewpie slaw	15
Brisket dip sandwich, caramelized onions, Swiss cheese, gravy	16.50

SIDES

Fries (PB)	5
Mac 'n' cheese (V)	6.50
Corn ribs, chipotle mayo (PB)	5
Tenderstem broccoli (PB)	5.50
House salad (PB)	5
Cornbread (V)	5

SAUCES

Blue cheese dip (V)	2
Buffalo sauce (V)	2
Hot honey (V)	2
Chicken gravy	2.50

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 <i>El Campeón - Spain 2023</i>	8 10.5 30
Touriga Nacional <i>Santo Isidro de Pegões - Portugal 2022</i>	9 11.5 33
Malbec <i>Raices - Argentina 2023</i>	10 13 36
Rioja <i>Mayela - Spain 2021</i>	10.5 14 41
Pinot Noir <i>Village - Yering Station - Australia 2022</i>	12.5 17 50
Cabernet Sauvignon <i>Paso D'Oro - USA 2022</i>	62

WHITE

Macabeo <i>Campules La Rubia - Spain NV</i>	7.5 10 29
Chin Chin <i>Vinho Verde - Portugal 2023</i>	8.5 11 32
Pinot Grigio <i>Elfo - Italy 2022</i>	10 13 36
Sauvignon Blanc <i>Cape Point Vineyards - South Africa 2023</i>	10.5 14 41
Riesling <i>Watervale - Australia 2023</i>	12 16.5 48
Chardonnay <i>Sta. Rita Hills, Sanford - California 2021</i>	66

ROSÉ & ORANGE

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

SPARKLING

Prosecco <i>Canal Grando - Italy NV</i>	8.5 40
Prosecco Rosé Brut <i>Sacchetto - Italy 2023</i>	46
Laurent Perrier NV Brut	14.5 79
Laurent Perrier NV Rosé	105
Laurent Perrier Blanc De Blancs	135

DRAUGHT

Camden Hells <i>Lager - England - 4.6%</i>	6.70
Camden Italian Pilsner <i>Pale Lager, England, 5.1%</i>	6.50
Asahi <i>Super Dry Lager - Japan - 5.2%</i>	6.70
Madri <i>Lager - England - 4.6%</i>	6.70
Camden Off Menu <i>IPA - USA - 5.8%</i>	6.70
Goose Island Midway <i>Session IPA - USA - 4.1%</i>	6.70
Guinness <i>Dry Stout - Ireland - 4.2%</i>	6.60
Kopparberg Crisp Apple <i>Apple Cider, Sweden, 4%</i>	6.50

BOTTLE & CANS

Modelo Especial <i>Mexican Lager - Mexico - 4.5%</i>	6
Asahi <i>Super Dry Lager - Japan - 5.2%</i>	6.20
Daura Damm Gluten Free <i>Lager - Spain - 5.4%</i>	6
Noam <i>Lager - Germany - 5.2%</i>	6.80
Rekordelig <i>Cider - Sweden - 4%</i>	6.40
White Claw Raspberry / Lime / Mango <i>Hard Seltzer - Canada - 4.5%</i>	6
Guinness 0% <i>Non Alcoholic Stout - Ireland - 0%</i>	5.50
Asahi 0.0% <i>Super Dry Lager - Japan - 0.0%</i>	5.80

BOTTOMLESS BRUNCH

Choose one dish from our Brunch, Burgers or Salads alongside 90 minutes of bottomless drinks for £35pp
Choose from Prosecco, Rum Punch or Mimosas