

THE Blues Kitchen

SMALL PLATES

Padron peppers, burnt scallion ranch (PB)	8
Hot spinach & artichoke dip (V)	9.5
Tuna tostada, avocado, Korean hot sauce, sesame, jalapeño	9.5
Popcorn squid, sriracha mayo	9.8
Buffalo chicken wings, celery, blue cheese dip	9.8 / 14.5
Ox cheek nuggets, miso ketchup	9.5

PLATES

Sweet potato & pumpkin curry, peanuts, pickles, rice (PB)	15.5
Seared salmon, crispy potatoes, broccoli, mango salsa	19.2
Fried chicken, gravy, pickles. Served with fries or salad	17
Smoked pork belly rib, peach tea BBQ sauce, kewpie slaw. Served with fries or salad	18.5
Sirloin steak, burnt chilli miso butter. Served with fries or salad	30
Short rib taco feast, chimichurri, salsa macha, pico de gallo & corn tortilla (for 2)	37.5

SANDWICHES

with fries or salad

Cheeseburger, bone marrow butter, aged beef patty, pickles	15
<i>Add bacon 1.5</i>	
Vegan cheeseburger, vegan cheese, crispy shallots, burger sauce (PB)	15
Crispy chicken sandwich, hot honey, kewpie slaw, pickles	14.5
Shrimp sandwich, red eye mayo, baby gem, kewpie slaw	15
Brisket dip sandwich, caramelized onions, Swiss cheese, gravy	16.5

SALADS

Chopped salad, radicchio, baby gem, blueberries, pecans (PB)	11.5
<i>Add avocado 1.5 • Add chicken 3.5 • Add shrimp 5.5</i>	
Taco bowl, basmati rice, beans, hispi cabbage, green goddess (PB)	12
<i>Add avocado 1.5 • Add chicken 3.5 • Add shrimp 5.5</i>	

SIDES

Fries (PB)	5
Mac 'n' cheese (V)	6.5
Corn ribs, chipotle mayo (PB)	5
Tenderstem broccoli (PB)	5.5
House salad (PB)	5
Cornbread (V)	5

SAUCES

Blue cheese dip (V)	2
Buffalo sauce (V)	2
Hot honey (V)	2
Chicken gravy	2.5
Burnt scallion ranch (PB)	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	8 10.5 30
<i>El Campeón - Spain 2023</i>	
Touriga Nacional	9 11.5 33
<i>Santo Isidro de Pegões - Portugal 2022</i>	
Malbec	10 13 36
<i>Raices - Argentina 2023</i>	
Rioja	10.5 14 41
<i>Mayela - Spain 2021</i>	
Pinot Noir	12.5 17 50
<i>Village - Yering Station - Australia 2022</i>	
Le Cigare Volant	55
<i>Bonny doon - USA 2019</i>	

WHITE

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

ROSÉ & ORANGE

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

SPARKLING

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

DRAUGHT

Camden Hells	6.7
<i>Lager - England - 4.6%</i>	
Camden Italian Pilsner	6.5
<i>Pale Lager, England, 5.1%</i>	
Asahi	6.7
<i>Super Dry Lager - Japan - 5.2%</i>	
Madri	6.7
<i>Lager - England - 4.6%</i>	
Camden Off Menu	6.7
<i>IPA - USA - 5.8%</i>	
Goose Island Midway	6.7
<i>Session IPA - USA - 4.1%</i>	
Guinness	6.6
<i>Dry Stout - Ireland - 4.2%</i>	
Kopparberg Crisp Apple	6.5
<i>Apple Cider, Sweden, 4%</i>	

BOTTLE & CANS

Modelo Especial	6
<i>Mexican Lager - Mexico - 4.5%</i>	
Asahi	6.2
<i>Super Dry Lager - Japan - 5.2%</i>	
Daura Damm Gluten Free	6
<i>Lager - Spain - 5.4%</i>	
Noam	6.8
<i>Lager - Germany - 5.2%</i>	
Rekordelig	6.4
<i>Cider - Sweden - 3.4%</i>	
White Claw Raspberry / Lime / Mango	6
<i>Hard Seltzer - Canada - 4.5%</i>	
Guinness 0%	5.5
<i>Non Alcoholic Stout - Ireland - 0%</i>	
Asahi 0.0%	5.8
<i>Super Dry Lager - Japan - 0.0%</i>	

£ 6 COCKTAILS

Every Wednesday, all night long