

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, blue cheese dip	9.8 14.5
Ox cheek nuggets, miso ketchup	9.5

PLATES

Breakfast muffin, sausage, bacon, egg, hash brown, cheese, tamarind ketchup, burnt chilli butter	11
Smoked salmon & eggs, crispy potato, sour cream	12.5
Blueberry pancakes, maple butter, mascarpone (V)	10.5
Avocado toast, seeded sourdough, furikake (PB) <i>Add poached egg or bacon 1.5</i>	9.5
Cheeseburger, dijonnaise, iceberg, pickles <i>Served with fries or salad. Add bacon 1.5</i>	15
Crispy chicken sandwich, hot honey, kewpie slaw, pickles <i>Served with fries or salad</i>	14.5
Grilled shrimp sandwich, red eye mayo, baby gem, kewpie slaw <i>Served with fries or salad</i>	15
Vegan cheeseburger, vegan cheese, crispy shallots, burger sauce (PB) <i>Served with fries or salad</i>	15
Taco bowl, black rice, spiced corn, beans, slaw, beetroot, cumin dressing, guacamole (PB) <i>Add chicken 3.5 • Add shrimp 5.5</i>	12

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.

COCKTAILS

Bloody Mary 12
Smirnoff Black Label, Spice Mix, Tomato Juice, Lemon

Blood Orange & Yuzu Spritz 13
Malfy Arancia, Gin, Prosecco, Vanilla, Liqueur, Blood Orange, Yuzu, Lemon

Burnt Pear Old Fashioned 12
Buffalo Trace Bourbon, Burnt Pear, Angostura

Negroni 12
Beefeater Gin, Vermouth, Campari

Spicy Margarita 12
El Jimador Reposado, Jalapeño Agave, Lime, Spicy Salt

Ginger Margarita 12
El Jimador Blanco, Ginger Cordial, Lime

Paloma 12
Casamigos Blanco Tequila, Grapefruit, Lime, Salt Rim

Japanese Whisky Sour 13
Suntory Toki Whisky, Sherry, Lemon, Lime Leaf

Passionfruit Zombie 13
Ó Rum Blend, Passionfruit, Grapefruit & Lime Juice

Hot Pineapple Daiquiri 13
Planteray Pineapple Rum, Peach, Mint, Hot Honey, Pineapple, Lime Juice

Lychee Martini 13
Bombay Sapphire Gin, Lychee, Lime

Espresso Martini 13
Smirnoff Black Label, Coffee Liqueur, Espresso

Jasmine Gimlet 13
Smirnoff Black Label, Jasmine Liqueur, Vermouth

BOTTOMLESS

90 minutes unlimited drinks package for £19.95.
Choose from Naughty Prosecco, Prosecco,
Rum Punch or Mimosas

DRAUGHT BEER

Camden Hells 6.8
Lager - England - 4.6%

Camden Italian Pilsner 6.5
Pale Lager - England - 5.1%

Asahi 6.8
Super Dry Lager - Japan - 5.2%

Madri 6.8
Lager - England - 4.6%

Camden Off Menu 6.8
Ipa - USA - 5.8%

Goose Island Midway 6.8
Session Ipa - USA - 4.1%

Guinness 6.7
Dry Stout - Ireland - 4.2%

Kopparberg Crisp Apple 6.6
Apple Cider - Sweden - 4%

Lucky Saint 6.5
Lager - Germany - 0.5%

BOTTLES & CANS

Modelo Especial 6.2
Mexican Lager - Mexico - 4.5%

Asahi 6.5
Super Dry Lager - Japan - 5.2%

Noam 6.8
Lager - Germany - 5.2%

Daura Damm Gluten Free 6.2
Lager - Spain - 5.4%

Rekorderlig 6.4
Cider - Sweden - 3.4%

White Claw Raspberry | Lime | Mango 6
Hard Seltzer - Canada - 4.5%

Jubel Peach 6.2
Lager - England - 4%

Guinness 0% 5.5
Non Alcoholic Stout - Ireland - 0%

Asahi 0.0% 5.8
Super Dry Lager - Japan - 0.0%