

THE Blues Kitchen

M A I N S

Dry aged beef burger

American cheese, Dijonnaise, iceberg, pickles. Add streaky bacon 1.5

Crispy chicken sandwich

Hot honey, kewpie slaw, pickles. Served with fries or salad

Grilled shrimp sandwich

Red eye mayo, baby gem, kewpie slaw. Served with fries or salad

Plant burger (PB)

Grilled plant patty, vegan cheese, crispy shallots, burger sauce, lettuce, pickles. Served with fries or salad

Large buffalo chicken wings

Blue cheese, celery. Served with fries

Fried chicken

Gravy, pickles. Served with fries or salad

Taco bowl salad (PB)

Roasted pumpkin, black rice, guacamole, coriander, lime.
Add confit chicken 3.5 or shrimp 5.5

S M A L L P L A T E S

Padron peppers (PB)	8
Burnt scallion ranch	
Hot spinach & artichoke dip (V)	9.5
Blue corn chips	
Popcorn squid	9.8
Sriracha mayo	
Buffalo chicken wings	9.2
Blue cheese, celery	
Smoked ox cheek nuggets	9.5
Miso ketchup	

S I D E S

Fries (PB)	5
House salad (PB)	5
Baked sweet potato (V)	5.5
Feta, jalapeño	
Mac 'n' cheese (V)	6.5
Tenderstem broccoli (PB)	5.5
Almonds	

V = Vegetarian | PB = Plant based

A discretionary service charge of 11% 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

Burnt Pear Old Fashioned	11.5
Buffalo Trace, Burnt Pear, Angostura	
Zombie No.6	12
6 Rum Blend, Passionfruit, Grapefruit, Lime	
Tequila Colada	11.5
El Jimador Blanco, Aluna Coconut, Pineapple, Coconut Cream, Lime	
Lychee Martini	12
Tanqueray, Lychee Liqueur, Lime	
Espresso Martini	12
Smirnoff Black Label, Coffee Liqueur, Espresso	
Hot Pineapple Daiquiri	12
Planteray Pineapple, Hot Honey, Pineapple, Lime	
Tommy's Margarita	11.5
El Jimador Reposado, Lime, Agave	

SOFTS

Fresh Orange Juice	3.5
Ting	3.2
Coke	3.2
Jarr Kombucha	4.5
Peach Yuzu / Passionfruit	

90 MINS OF BOTTOMLESS DRINKS

Choose from Prosecco,
Noughty Prosecco, Mimosas,
Rum punch, Virgin Colada

DRAUGHT BEER

Camden Hells	6.6
Lager - England - 4.6%	
Modelo Especial	6.4
Mexican Lager - Mexico - 4.5%	
Asahi	6.6
Super Dry Lager - Japan - 5.2%	
Madri	6.6
Lager - England - 4.6%	
Camden Off Menu	6.6
IPA - USA - 5.8%	
Goose Island Midway	6.4
Session IPA - USA - 4.1%	
Kopparberg Crisp Apple	6.3
Apple Cider - Sweden - 4%	

BOTTLES & CANS

Modelo Especial	6
Mexican Lager - Mexico - 4.5%	
Asahi	6
Super Dry Lager - Japan - 5.2%	
Noam	6.8
Lager - Germany - 5.2%	
Daura Damm Gluten Free	5.8
Lager - Spain - 5.4%	
Rekorderlig	6
Cider - Sweden - 3.4%	
White Claw Raspberry Lime Mango	6
Hard Seltzer - Canada - 4.5%	
Jubel Peach	6.2
Lager - England - 4%	
Guinness 0.0%	6
Non Alcoholic Stout - Ireland	
Asahi 0.0%	6
Super Dry Lager - Japan	