

# THE Blues Kitchen

<b>Padron peppers</b> (PB) 8 Burnt scallion ranch	<b>Popcorn squid</b> 9.8 Sriracha mayo
<b>Hot spinach &amp; artichoke dip</b> (V) 9.5 Blue corn chips	<b>Buffalo chicken wings</b> 9.8   14.5 Blue cheese, celery
<b>Tuna tostada</b> 9.5 Korean hot sauce, furikake, jalapeño	<b>Smoked ox cheek nuggets</b> 9.5 Miso ketchup
<b>Everything breakfast bun</b> 11 Souffle egg, sausage patty, bacon, smoked chilli jam, cheese	<b>Crispy chicken sandwich</b> 14.5 Hot honey, kewpie slaw, pickles
<b>Oak smoked salmon</b> 12.5 Hash brown, poached egg, spinach, devilled hollandaise	<b>Grilled shrimp sandwich</b> 15 Red eye mayo, baby gem, kewpie slaw Served with fries or salad
<b>Smashed avocado</b> (V) (PB) 10 Feta, dukkah, sourdough toast Add poached egg or smoked streaky bacon 1.5	<b>Plant burger</b> (PB) 15 Grilled plant patty, vegan cheese, crispy shallots, burger sauce, lettuce, pickles. Served with fries or salad
<b>Dry aged beef burger</b> 15 American cheese, Dijonnaise, iceberg, pickles. Add streaky bacon 1.5 Served with fries or salad	<b>Taco bowl salad</b> (PB) 14 Roasted pumpkin, black rice, guacamole, coriander, lime. Add confit chicken 3.5 or shrimp 5.5

**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

<b>Bloody Mary</b>	12
Smirnoff Black Label, Spice Mix, Tomato Juice, Lemon	
<b>Blood Orange &amp; Yuzu Spritz</b>	13
Malfy Arancia, Prosecco, Vanilla Liqueur, Blood Orange, Yuzu, Lemon	
<b>Burnt Pear Old Fashioned</b>	12
Buffalo Trace, Burnt Pear, Angostura	
<b>Negroni</b>	12
Beefeater, Campari, Vermouth	
<b>Spicy Margarita</b>	12
El Jimador Reposado, Jalapeño Agave, Lime, Spicy Salt	
<b>Ginger Margarita</b>	12
El Jimador Blanco, Ginger Cordial, Lime	
<b>Paloma</b>	12
Casamigos Blanco, Grapefruit, Lime, Salt Rim	
<b>Japanese Whisky Sour</b>	13
Suntory Toki, Sherry, Lemon, Lime Leaf	
<b>Zombie No.6</b>	13
6 Rum Blend, Passionfruit, Grapefruit, Lime	
<b>Hot Pineapple Daiquiri</b>	13
Planteray Pineapple, Hot Honey, Pineapple, Lime	
<b>Lychee Martini</b>	13
Tanqueray, Lychee Liqueur, Lime	
<b>Espresso Martini</b>	13
Smirnoff Black Label, Coffee Liqueur, Espresso	

### GO BOTTOMLESS

90 minutes unlimited drinks package for £19.95.

Choose from Naughty Prosecco, Prosecco, Rum Punch or Mimosas

## DRAUGHT BEER

<b>Camden Hells</b>	6.8
Lager - England - 4.6%	
<b>Modelo Especial</b>	6.6
Mexican Lager - Mexico - 4.5%	
<b>Asahi</b>	6.8
Super Dry Lager - Japan - 5.2%	
<b>Madri</b>	6.8
Lager - England - 4.6%	
<b>Camden Off Menu</b>	6.8
IPA - USA - 5.8%	
<b>Goose Island Midway</b>	6.8
Session IPA - USA - 4.1%	
<b>Guinness</b>	6.7
Dry Stout - Ireland - 4.2%	
<b>Kopparberg Crisp Apple</b>	6.6
Apple Cider - Sweden - 4%	
<b>Lucky Saint</b>	6.5
Lager - Germany - 0.5%	

## BOTTLES & CANS

<b>Modelo Especial</b>	6.2
Mexican Lager - Mexico - 4.5%	
<b>Asahi</b>	6.5
Super Dry Lager - Japan - 5.2%	
<b>Noam</b>	6.8
Lager - Germany - 5.2%	
<b>Daura Damm Gluten Free</b>	6.2
Lager - Spain - 5.4%	
<b>Rekorderlig</b>	6.4
Cider - Sweden - 3.4%	
<b>White Claw</b> Raspberry   Lime   Mango	6
Hard Seltzer - Canada - 4.5%	
<b>Jubel Peach</b>	6.2
Lager - England - 4%	
<b>Guinness 0.0%</b>	6
Non Alcoholic Stout - Ireland	
<b>Asahi 0.0%</b>	6
Super Dry Lager - Japan	