

# THE Blues Kitchen

## SMALL PLATES

<b>Avocado tostada</b> (PB) 8.5 Pico de gallo, Aleppo chilli, coriander	<b>Sichuan wings</b> 9.5   13.8 Candied chillies, sesame
<b>Hot spinach &amp; artichoke dip</b> (V) 9.5 Blue corn chips	<b>Buffalo wings</b> 9.5   13.8 Blue cheese, celery
<b>Crispy squid</b> 9.8 Sriracha mayo, lime	<b>Smoked ox cheek nuggets</b> 9.5 Miso ketchup, pickles

## BRUNCH

<b>Everything breakfast bun</b> 11 Souffle egg, sausage patty, bacon, smoked chilli jam, cheese	<b>French toast</b> (V) 11.5 Chocolate, banana split ice cream, hazelnuts, honeycomb
<b>Smoked salmon</b> 12.5 Hash brown, poached egg, wilted spinach, chipotle hollandaise	<b>Avocado on toast</b> (V) 10 Feta, pomegranate, pumpkin seed dukkah + poached egg or smoked streaky bacon 1.5

## SANDWICHES

Served with fries or salad

<b>Dry aged cheeseburger</b> 16 Double patty, American cheese, Dijonnaise, iceberg, pickles. Add streaky bacon 1.5	<b>Crispy chicken sandwich</b> 15.5 Hot honey, kewpie slaw, lettuce, pickles
<b>Plant burger</b> (PB) 16 Smoked applewood, burger sauce, crispy shallots, lettuce, pickles	<b>Grilled shrimp sandwich</b> 16 Red eye mayo, baby gem, kewpie slaw
	<b>Smoked brisket dip</b> 17.5 Caramelised beer onions, Swiss cheese, gravy

## PLATES

<b>Taco bowl salad</b> (PB) 14 Smoky beans, avocado, charred sweetcorn, pico de gallo, chipotle & agave dressing. Add confit chicken 3.5 or shrimp 5.5	<b>Smoked pork belly rib</b> 18.5 Peach tea bbq sauce, kewpie slaw Served with fries or salad
<b>Chicken Caesar salad</b> 15 Baby gem, crispy chicken skin, sourdough croutons, Parmesan	<b>Grilled salmon</b> 19.2 Broccolini, crispy potatoes, mango salsa
<b>Aubergine parm</b> (V) 17 Vodka sauce, ragu, mozzarella, basil	<b>Dry aged Hereford fillet (200g)</b> 38 Peppercorn sauce Served with fries or salad
<b>Half roast chicken</b> 18.5 Smoked onions, chickpeas, Calabrian chilli, salsa verde	<b>Dry aged Hereford sirloin (400g)</b> 43 Peppercorn sauce Served with fries or salad

## SIDES

<b>Fries</b> (PB) 5
<b>House salad</b> (PB) 5
<b>Sweet potato, feta, jalapeños</b> (V) 5.5
<b>Mac'n'cheese</b> (V) 6.5
<b>Broccolini, toasted almonds</b> (PB) 5.5
<b>Cornbread, honey butter</b> (V) 5

## SAUCES

<b>Blue cheese</b> (V) 2
<b>Buffalo</b> (V) 2
<b>Hot honey</b> (V) 2

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.

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## RED

<b>Shiraz   Touriga</b> Boa Noite - Portugal - 2023	8   10.5   30
<b>Dao Reserva</b> Flor d'Penalva - Portugal - 2022	9   11.5   33
<b>Dolcetto</b> Enzo Bartoli - Italy - 2022	10   13   36
<b>Pinot Noir</b> Odd Lot - USA - 2021	10.5   14   41
<b>Malbec</b> La Linda - Spain - 2022	12.5   17   50

## WHITE

<b>Soave</b> Ca' Del Lago - Italy - 2024	8   10.5   30
<b>Pinot Grigio</b> Bellino - Italy - 2025	9   11.5   33
<b>Chin Chin</b> Vinho Verde - Portugal - 2023	10   13   36
<b>Sauvignon Blanc</b> Coral Cove - South Africa - 2025	10.5   14   41
<b>Picpoul Pinet</b> Cote Lavande - France - 2025	12   16.5   48

## ROSÉ & ORANGE

<b>Mirabeau</b> Forever Summer - France - 2024	9   11.5   33
<b>Mirabeau</b> X - France - 2025	40
<b>Amfora</b> Vin Orange - France 2024	52

## SPARKLING

<b>Noughty Prosecco 0.0%</b>	7.5   35
<b>Prosecco</b> Invino Organic - Italy NV	8.5   40
<b>Moët Brut</b>	14.5   79
<b>Moët Rosé</b>	100
<b>Ruinart Blanc De Blancs</b>	135

## DRAUGHT

<b>Camden Hells</b> Lager - England - 4.6%	6.7
<b>Modelo Especial</b> Lager - Mexico - 4.5%	6.5
<b>Asahi</b> Super Dry Lager - Japan - 5.2%	6.7
<b>Madri</b> Lager - England - 4.6%	6.7
<b>Camden Off Menu</b> IPA - England - 5.8%	6.7
<b>Jubel Peach</b> Lager - England - 4%	6.7
<b>Guinness</b> Dry Stout - Ireland - 4.2%	6.6
<b>Aspall</b> Cider - England - 4.5%	6.6
<b>Lucky Saint</b> Lager - Germany - 0.5%	6.4
<b>Peroni</b> Lager - Italy - 5%	6.7

## BOTTLES & CANS

<b>Modelo Especial</b> Lager - Mexico - 4.5%	6
<b>Asahi</b> Super Dry Lager - Japan - 5.2%	6.3
<b>Jubel Peach</b> Lager - England - 4%	6.2
<b>Daura Damm Gluten Free</b> Lager - Spain - 5.4%	6
<b>Noam</b> Lager - Germany - 5.2%	6.8
<b>Rekorderlig</b> Cider - Sweden - 3.4%	6
<b>White Claw Raspberry   Lime   Mango</b> Hard Seltzer - Canada - 4.5%	6.2
<b>Guinness 0.0%</b> Non Alcoholic Stout - Ireland	6
<b>Asahi 0.0%</b> Super Dry Lager - Japan	6

## BOTTOMLESS BRUNCH

Pick a dish from the Brunch or Sandwiches sections, alongside 90 minutes of bottomless drinks for £35. Your choice of Prosecco, Noughty Prosecco, Rum Punch or Mimosas.