

THE Blues Kitchen

SMALL PLATES

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

LUNCH FOR A TENNER

Crispy chicken sandwich

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

Dry aged cheeseburger

Double patty, American cheese, Dijonnaise, iceberg, pickles. Add streaky bacon.
Served with fries or salad

Smoked brisket dip sandwich

Caramelised beer onions, Swiss cheese, gravy. Served with fries or salad

Plant burger

(PB)
Smoked applewood, burger sauce, crispy shallots, lettuce, pickles
Served with fries or salad

Chicken Caesar salad

Baby gem, crispy chicken skin, sourdough croutons, Parmesan

Taco bowl salad

(PB)
Smoky beans, avocado, charred sweetcorn, pico de gallo, chipotle & agave dressing.
Add confit chicken 3.5 or shrimp 5.5

Aubergine parm

(V)
Vodka sauce, ragu, mozzarella, basil

PLATES

Grilled shrimp sandwich 16 Red eye mayo, baby gem, kewpie slaw Served with fries or salad	Grilled salmon 19.2 Broccolini, crispy potatoes, mango salsa
Smoked pork belly rib 18.5 Peach tea BBQ sauce, celeriac, slaw Served with fries or salad	Dry aged Hereford fillet (200g) 38 Peppercorn sauce Served with fries or salad
Half roast chicken 18.5 Smoked onions, chickpeas, Calabrian chilli, salsa verde	Dry aged Hereford sirloin (400g) 43 Peppercorn sauce Served with fries or salad

SIDES

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

SAUCES

Blue cheese (V) 2
Buffalo (V) 2
Hot honey (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

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

WHITE

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

ROSÉ & ORANGE

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

SPARKLING

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

DRAUGHT

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

BOTTLES & CANS

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

£6 COCKTAILS

Every Wednesday from 4pm, all night long.