

THE BluesKitchen

SMALL PLATES

Avocado tostada (PB) 8.5

Pico de gallo, radish, Aleppo chilli,
coriander

Hot spinach & artichoke dip (V) 9.5

Blue corn chips

Crispy squid 9.8

Sriracha mayo, lime

Crab croquettes 9.5

Smokey hot sauce, candied jalapeños

Korean fried chicken 9.5

Pickled daikon, sesame, gochujang

Buffalo wings 9.8 | 14.5

Blue cheese, celery

Smoked ox cheek nuggets 9.5

Miso ketchup, pickles

BRUNCH

Everything breakfast bun 11

Soufflé egg, sausage patty, bacon,
smoked chilli jam, cheese

Smoked salmon 12.5

Hash brown, poached egg, wilted
spinach, chipotle hollandaise

Avocado on toast (V) 10

Feta, pomegranate, pumpkin seed dukkah
Add poached egg or smoked streaky bacon 1.5

Dry aged cheeseburger 16

Double patty, American cheese,
burger sauce, iceberg, pickles.
Add streaky bacon 1.5
Served with fries or salad

Crispy chicken sandwich 15.5

Hot honey, kewpie slaw,
lettuce, pickles

Shrimp roll 17.5

Garlic butter prawns, lobster mayo,
Old Bay, lemon
Served with fries or salad

Shroom royale with cheese (V/PB) 16

Tomato, onion, lettuce, thousand island
Served with fries or salad

Taco bowl salad (PB) 14

Black beans, avocado, charred sweetcorn,
pico de gallo, chipotle & agave dressing
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

Bloody Mary	12.5
42 Below, Spice Mix, Tomato Juice	
Rum & Raisin	13.5
Bacardi Blend, Sherry, Raisin Syrup	
Burnt Pear Old Fashioned	12.5
Buffalo Trace, Burnt Pear, Angostura	
Negroni	12.5
Tanqueray, Campari, Vermouth	
Spicy Margarita	12.5
Cazadores Reposado, Jalapeño, Agave, Spicy Salt	
Ginger Margarita	12.5
Cazadores Blanco, Ginger Cordial	
Paloma	12.5
Patrón Silver, Grapefruit, Salt Rim	
Dark & Stormy	13.5
Goslings Dark, Old Jamaica Ginger Beer	
Zombie No.6	13.5
6 Rum Blend, Passionfruit, Grapefruit	
Hot Pineapple Daiquiri	13.5
Planteray Pineapple, Peach Liqueur, Hot Honey	
Lychee Martini	13.5
Tanqueray, Lychee Liqueur	
Espresso Martini	13.5
42 Below, Coffee Liqueur, Espresso	

GO BOTTOMLESS

90 minutes unlimited drinks
package for £19.95.

Choose from Naughty Prosecco,
Prosecco, Rum Punch
or Mimosas

DRAUGHT BEER

Camden Hells	6.9
Lager - England - 4.6%	
Modelo Especial	6.9
Lager - Mexico - 4.5%	
Asahi	7.3
Super Dry Lager - Japan - 5.2%	
Mahou	6
Lager - Spain - 4.8%	
Goose Island Midway	6.9
Session IPA - USA - 4.1%	
Jubel Peach	7.2
Session IPA - USA - 4.1%	
Guinness	7.2
Dry Stout - Ireland - 4.2%	
Aspall	6.6
Cider - England - 4.5%	
Lucky Saint	6.5
Lager - Germany - 0.5%	

BOTTLES & CANS

Pacifico Clara	6.5
Pale 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	6.5
Raspberry Lime Mango Black Cherry Hard Seltzer - Canada - 4.5%	
Jubel Peach	6.5
Lager - England - 4%	
Guinness 0.0%	6
Non Alcoholic Stout - Ireland	
Asahi 0.0%	6
Super Dry Lager - Japan	