

THE Blues Kitchen

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

Birria taco 11.5

Beef shortrib, guajillo chilli broth

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, dukkah
Add poached egg or bacon 1.5

Dry aged cheeseburger 13

Double patty, American cheese,
burger sauce, onion, pickles.
Add streaky bacon 2

Crispy chicken sandwich 12.5

Hot honey, kewpie slaw,
lettuce, pickles

Shrimp roll 14.5

Garlic butter prawns, lobster mayo,
Old Bay, lemon

Shroom royale with cheese (V/PB) 13

Symplicity patty, lettuce, onion,
burger sauce

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

GO BOTTOMLESS

90 minutes unlimited drinks
package for £19.95.

Choose from Naughty Prosecco,
Prosecco, Rum Punch
or Mimosas

DRAUGHT BEER

Camden Hells Lager - England - 4.6%	7
Modelo Especial Lager - Mexico - 4.5%	7
Camden Pale Ale Pale Ale - England - 4%	7
Asahi Super Dry Lager - Japan - 5.2%	7.3
Mahou Lager - Spain - 4.8%	6
Beavertown Neck Oil Session IPA - England - 4.3%	7
Jubel Peach Session IPA - USA - 4.1%	7.2
Guinness Dry Stout - Ireland - 4.2%	7.2
Aspall Cider - England - 4.5%	6.9
Lucky Saint Lager - Germany - 0.5%	6.6

BOTTLES & CANS

Pacifico Clara Pale Lager - Mexico - 4.5%	6.5
Asahi Super Dry Lager - Japan - 5.2%	6.5
Noam Lager - Germany - 5.2%	7.2
Daura Damm Gluten Free Lager - Spain - 5.4%	6.5
Rekorderlig Cider - Sweden - 3.4%	6.5
White Claw Raspberry Lime Mango Black Cherry Hard Seltzer - Canada - 4.5%	6.5
Jubel Mango Grapefruit Lager - England - 4%	6.5
Guinness 0.0% Non Alcoholic Stout - Ireland	6
Asahi 0.0% Super Dry Lager - Japan	6