

THE Blues Kitchen

SMALL PLATES

Padron peppers, burnt scallion ranch (PB)	8
Hot spinach & artichoke dip (V)	9.5
Tuna tostada, avocado, Korean hot sauce, sesame, jalapeño	9.5
Popcorn squid, sriracha mayo	9.8
Buffalo chicken wings, celery, blue cheese dip	9.8 14.5
Ox cheek nuggets, miso ketchup	9.5

BRUNCH

Breakfast muffin, sausage, bacon, egg, hash brown, cheese, tamarind ketchup, burnt chilli butter	11
Smoked salmon & eggs, crispy potato, sour cream	12.5
Blueberry pancakes, maple butter, mascarpone (V)	10.5
Avocado toast, seeded sourdough, furikake (PB)	9.5
<i>Add poached egg or bacon 1.5</i>	

SANDWICHES

Served with fries or salad

Cheeseburger, dijonaise, iceberg, pickles. <i>Add bacon 1.5</i>	15
Vegan cheeseburger, vegan cheese, crispy shallots, burger sauce (PB)	15
Crispy chicken sandwich, hot honey, kewpie slaw, pickles	14.5
Grilled shrimp sandwich, red eye mayo, baby gem, kewpie slaw	15
Brisket dip sandwich, caramelized onions, Swiss cheese, gravy	16.5

PLATES

Fried chicken, gravy, pickles. Served with fries or salad	17
Spatchcock chicken, chimichurri, Asian slaw, peanuts	18.5
Smoked pork belly rib, peach tea BBQ sauce, kewpie slaw. Served with fries or salad	18.5
Sirloin steak, burnt chilli miso butter. Served with fries or salad	30
Seared salmon, crispy potatoes, broccoli, mango salsa	19.2
Sweet potato & pumpkin curry, peanuts, pickles, rice (PB)	15.5
Taco bowl, black rice, spiced corn, beans, slaw, beetroot, cumin dressing, guacamole (PB)	12
<i>Add chicken 3.5 • Add shrimp 5.5</i>	

SIDES

Fries (PB)	5
Mac 'n' cheese (V)	6.5
Corn ribs, chipotle mayo (PB)	5
Tenderstem broccoli (PB)	5.5
House salad (PB)	5
Cornbread (V)	5

BOTTOMLESS BRUNCH

Pick a dish from the Brunch or Sandwiches sections, alongside 90 minutes of bottomless drinks for £35.

Your choice of Prosecco, Naughty Prosecco, Rum punch or Mimosas.

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.

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RED

Syrah <i>El Campeón - Spain 2023</i>	8 10.5 30
Touriga Nacional <i>Santo Isidro de Pegões - Portugal 2022</i>	9 11.5 33
Malbec <i>Raices - Argentina 2023</i>	10 13 36
Rioja <i>Mayela - Spain 2021</i>	10.5 14 41
Pinot Noir <i>Village - Yering Station - Australia 2022</i>	12.5 17 50
Crozes Hermitage Rouge <i>Les Jalets - France 2022</i>	57
Cabernet Sauvignon <i>Paso D'Oro - USA 2022</i>	62
Malbec <i>Tinto de la Casa - Argentina 2022</i>	65
Saint-Emilion Grand Cru <i>Château Fleur de Lisse - Bordeaux - France 2016 (BIO)</i>	90
Petite Sirah <i>Lytton Estate - USA 2019</i>	100
Barolo <i>Castiglione - Italy 2018</i>	105
Groth <i>Cabernet Sauvignon - Napa Valley USA 2018</i>	150
Biondi Santi <i>Brunello - Tuscany 2017</i>	300
Monte Bello <i>Ridge - USA 2014</i>	400

WHITE

Macabeo <i>Campules La Rubia - Spain NV</i>	8 10.5 30
Chin Chin <i>Vinho Verde - Portugal 2023</i>	9 11.5 33
Pinot Grigio <i>Elfo - Italy 2022</i>	10 13 36
Sauvignon Blanc <i>Cape Point Vineyards - South Africa 2023</i>	10.5 14 41
Riesling <i>Watervale - Australia 2023</i>	12 16.5 48
Mâcon-Bussières <i>Le Vieux Puits - France 2023</i>	56
Viognier <i>The Age of Grace - South Africa 2022</i>	63
Chardonnay <i>Sta. Rita Hills, Sanford - California 2021</i>	66
Grenache Blanc <i>Paso Robles - USA 2023</i>	100

ROSÉ & ORANGE

Syrah Grenache Rosé <i>Château de Campuget - France 2023</i>	8.5 11 32
Primitivo Rosé <i>Tramari - Italy 2023</i>	40
Amfora <i>Vin Orange - France 2024</i>	52

DRAUGHT

Camden Hells <i>Lager - England - 4.6%</i>	6.7
Camden Italian Pilsner <i>Pale Lager - England - 5.1%</i>	6.5
Asahi <i>Super Dry Lager - Japan - 5.2%</i>	6.7
Madri <i>Lager - England - 4.6%</i>	6.7
Camden Off Menu <i>IPA - USA - 5.8%</i>	6.7
Goose Island Midway <i>Session IPA - USA - 4.1%</i>	6.7
Guinness <i>Dry Stout - Ireland - 4.2%</i>	6.6
Kopparberg Crisp Apple <i>Apple Cider - Sweden - 4%</i>	6.5
Lucky Saint <i>Lager - Germany - 0.5%</i>	6.5

BOTTLE & CANS

Modelo Especial <i>Mexican Lager - Mexico - 4.5%</i>	6
Asahi <i>Super Dry Lager - Japan - 5.2%</i>	6.2
Jubel Peach <i>Lager - England - 4%</i>	6.2
Daura Damm Gluten Free <i>Lager - Spain - 5.4%</i>	6
Noam <i>Lager - Germany - 5.2%</i>	6.8
Rekordelig <i>Cider - Sweden - 3.4%</i>	6.4
White Claw Raspberry Lime Mango <i>Hard Seltzer - Canada - 4.5%</i>	6
Guinness 0% <i>Non Alcoholic Stout - Ireland - 0%</i>	5.5
Asahi 0.0% <i>Super Dry Lager - Japan - 0.0%</i>	5.8

£6 COCKTAILS

Every Wednesday from 4pm, all night long