

LIGHT

Red pepper hummus (V) <i>with warm pita bread</i>	7.5
Tiger prawn tempura <i>with sweet chilli sauce</i>	12.5
Crispy hoisin duck bao bun <i>with pickled cabbage, Japanese mayonnaise, scallions</i>	6
Spicy aubergine & tempeh bao bun (VE) <i>with homemade vine tomato compote, scallions</i>	6
Scottish hot smoked salmon bao bun <i>with wakame, scallions, miso mayonnaise, sesame seeds</i>	6
Rose County beef fillet tataki <i>with watercress & truffle dressing</i>	15
Mac & cheese mushroom fritters (V) <i>with truffle ketchup</i>	7

SOUPS, EGGS & SANDWICHES

Soup of the day <i>Served with a bread roll</i>	7.5
London Cure salmon and cream cheese bagel	14
Poached free-range eggs & crushed avocado on sourdough (V) <i>with cherry tomatoes, feta, dried chilli</i>	13.5
Toasted Club sandwich <i>with grilled chicken, fried egg, lettuce, streaky bacon, tomatoes, cucumber</i>	13
Tom Yum Goong - Spicy Thai prawn soup <i>with prawns in lemongrass broth, lime leaves, galangal, oyster mushrooms fresh chillies, coconut milk</i>	13/24
Javanese aromatic lemongrass chicken soup <i>with baby bok choy, beansprouts, shimeji mushrooms, tomato, chicken, egg noodles</i>	11/20

LARGE

Thai green papaya salad (VE) <i>with young papaya, cashews, lime juice, palm sugar, tomatoes, green beans, chillies</i>	14
Sloane Place chopped salad (V) <i>Add on grilled tiger prawns (6) grilled corn-fed chicken (5) half avocado (3.5)</i>	12.5
Devon crab cocktail <i>hand picked white crab, avocado, spicy mango salad</i>	16
Native Lobster & prawn burger <i>with mango-chilli relish, avocado, brioche bun</i>	25
Beef burger <i>locally sourced beef with smoked red onion compote, tomato relish, chilli mayonnaise, brioche bun</i>	16
Tahini & lemon bulgur wheat protein bowl (VE) <i>with fried tofu, soya beans, baby bok choy, beansprouts</i>	14
Cornish lemon sole goujons <i>with skinny fries and tartare sauce</i>	18

EXTRAS

Skinny fries (VE)	4.5
New Potatoes (V)	5
Tomato & red onion (V)	5
Wilted spinach (VE)	5
Mixed / Green salad (V)	6.5
Wok-fried chilli-garlic broccoli (VE)	6.5
Wild mushrooms (VE)	6.5
Truffled parmesan fries (V)	6.5

SWEETS

Yuzu crème brûlée (V) <i>with papaya-lime salad</i>	8
Warm flourless chocolate brownie (VE) <i>with coffee ice cream and caramelised peanuts</i>	8
Fresh berries (VE) <i>with elderflower sorbet</i>	8
Giant chocolate chip cookie	4.5

SPARKLING & CHAMPAGNE

	125 ml
Prosecco Botter extra dry NV, Italy	9.5
Gusbourne Twenty Sixteen Brut Réserve, Kent, England	13.5
Jacquart Brut Mosaïque NV, Reims, France	15
Gusbourne Twenty Sixteen Rosé, Kent, England	15.5

WHITE WINE

	175 ml	250 ml	500ml
Pinot Grigio delle Venezie, Portenova, Italy	8	11	20
Chardonnay-Semillon Casa Silva, Chile	8	11	20
Sauvignon Blanc Reserve Les Esquiots, France	8.5	12	23
Picpoul de Pinet Domaine Morin, Languedoc, France	10	13.5	25
Gusbourne Guinevere Twenty Eighteen, Kent, England	13	19	35
Chablis Domaine Bichot, Burgundy, France	15	21.5	40

RED WINE

	175 ml	250 ml	500ml
Cabernet Merlot, Casa Silva, Chile	8	11	20
Rioja Crianza, Azabache, Spain	8.5	12	23
Pinot Noir Reserva, Casa Silva, Chile	10	13.5	25
Chateau La Tuilerie du Puy, Bordeaux Supérieur, France	11	15	26
Gusbourne Pinot Noir Twenty Nineteen, Kent, England	15	21.5	40
Chianti Classico Riserva, Vicchiomaggio, Italy	16	22	41

BEERS & CIDER

Peroni Nastro Azzurro	6.5
Coalition Unity Lager	7
Blushing Bride <i>Session APA</i>	7.5
Zen Pale Ale <i>Kabusecha Green Tea Pale Ale</i>	8
Aspall Draught Cider <i>Suffolk</i>	7

ROSÉ WINE

Whispering Angel C. d'Esclans Côtes de Provence, France <i>15 (175 ml) 21.5 (250ml) 40 (500ml)</i>
La Loupe Carignan France <i>8.5 (175 ml) 12 (250ml) 23 (500ml)</i>
Lyme Bay Pinot Noir, Devon, England <i>10 (175 ml) 13.5 (250ml) 25 (500ml)</i>

COCKTAIL OF THE MONTH

Thai Basil
*Sipsmith London dry gin, Thai basil
leaves, lemon juice, sugar syrup*

14

SWEET WINE

Gewurztraminer Semillon Casa Silva, Chile <i>7 (75 ml)</i>
Chateau les Mingets Sauternes, France <i>10 (75 ml)</i>
Elysium Black Muscat California, USA <i>12 (75 ml)</i>