

EC2.

KITHAMAH

# BREAKFAST

7:30 AM - 11:00 AM

## MORNING JUICES

Raw green juice	3.50
Fresh orange juice	3.50
Mimosa	6.00
Bloody Mary	6.00

Croissant/Pain au chocolat	2.50
Gluten free porridge, wild flower honey	3.50
Neal's Yard yoghurt, seed granola, berry compote	6.50
Apricot bircher muesli, cocoa nib, almond	6.00

## Full English:

Burford brown eggs, bacon chop, Yorkshire sausage, Portobello mushroom, potato cake, oven roast tomato and toasted sourdough	16.00
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Brioche French toast, bacon and maple syrup	9.50
Butter beans on toast, parmesan, parsley and olive oil	5.50
Yorkshire sausage, soft roll, smoked tomato ketchup	6.50
Cold smoked salmon, soft boiled egg, radish salad	8.50
Shakshuka; Burford brown eggs, toasted sourdough, roasted chili oil	7.00
Portobello mushroom, spinach, poached egg, hollandaise	7.50
Burford brown eggs on toast	6.50

Spinach	2.00	Poached or fried egg	2.00
Portobello mushrooms	2.00	Bacon	5.50
Oven roasted tomato	2.00	Yorkshire sausage	4.00
Toasted sourdough and butter	2.50	Cold smoked salmon	5.50
Toasted sourdough, preserves, peanut butter or Marmite	4.00		

Please notify your server of any food allergies or intolerances you have when ordering. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

# KittyHawk

## EC2

### Snacks

- Pigs in blankets 5
- Puffed pork skins, burned apple sauce 4
- Smoked almonds 4.5
- Olives 4.5
- White bean hummus and grilled flatbread 6
- Polenta chips and romesco sauce 4
- Sausage roll with sauerkraut 2.5/inch

### Small Plates

- Ceviche of red gurnard, radish, almonds and citrus 10
- Whipped ricotta, roasted beets salad 6.5
- Home smoked mackerel rillette, pickled cucumber, sourdough toast 8.5
- Chicken liver paté, pear and apple chutney, sourdough toast 7.5
- Kellogg's fried chicken, szechuan mayo 7.5
- Tempura baby squid with lime aioli 8

### Large Plates

- Line caught whole Gilthead sea bream, caper, tomato sauce, new potato and mint 25
- Tempura line caught fish, chips, crushed peas with tartar sauce 16
- 10oz rib eye, charred onion, chips and Bearnaise 28
- Flat Iron steak, charred onion, chips and Bearnaise 19
- Aged Angus beef burger, cheese, chips and smoked pickle 16
- add bacon 2; add Portobello mushroom 2
- Gem and baby spinach salad with anchovy and Parmesan dressing 8
- Add chicken 2; Add bacon 2
- Superfood salad 10

### Sides

- Triple cooked chips 4
- Onion rings with sour cream and chives 3.5
- Green salad, Riesling vinaigrette 3
- Broccoli and toasted almonds 4.5
- Honey glazed parsnips 4.5



# DRINKS LIST



## CHAMPAGNE AND SPARKLING

	125ml	Btl
Prosecco Spumante, Brut Doc, Cacchione	7.0	35.0
Greyfriars Estate Cuvee	10.5	60.0
Bouvet Ladubay, Rosé Excellence	8.0	38.0
Perrier Jouët, Grand Brut		85.0
Nyetimber, Blanc de Blance		90.0
Dom Ruinart Blanc de Blancs		195.0
Ruinart, Rosé NV		90.0

## ROSE WINES

	175ml	250ml	Btl
Domaine Montrose, Rosé IGP (Cote de Tongue France)	6.8	9.5	28.0
Love (Provence, France)			40.0

## RED WINES

	175ml	250ml	Btl
Amancaya Malbec Cabernet Sauvignon (Mendoza, Argentina)	9.5	13.5	39.5
Bodegas Eguren, Epico Tempranillo (Castilla la Mancha, Spain)	7.5	9.5	28.0
Cotes du Rhone Moncoeur (Jean-Loui Chae Selection, Rhone, France)	8.5	12.0	35.0
Montepulciano D'Abruzzo (Samael, Poggio Anima, Marche, Italy)	7.5	9.5	28.0
Ochagavia Silvestre, Merlot (Rapel Valley, Chile)	6.0	8.5	24.0
Bourgogne Rouge Laforet (Joseph Drouhin, Burgundy, France)			45.0
Chianti Classico (Monteraponi, Tuscany, Italy)			50.0
Mountadam Shiraz (Barossa, Australia)			40.0
Journeys End, Merlot (Stellenbosc, South Africa)			55.0
Ramnista Xinomavro (Macedonia, Greece)			70.0
Barolo, Brunate (Marco Marengo, Italy)			110.0

## WHITE WINES

	175ml	250ml	Btl
Albarino Bagoas Ledas (Bodegas Aquitania, Galicia, Spain)	8.5	12.0	35.5
Kings River, Chenin Blanc (Robertson 2017, South Africa)	6.0	7.5	22.0
Picpoul de Pinet Jadix (La cave de l'Ormarine, France)	7.7	10.8	32.0
Symposium Chardonnay Chasan (Vin de France NV)	6.0	8.5	24.0
Rimapare Sauvignon Blanc (Rothschilds, New Zealand)	9.5	13.3	39.0
Pencarrow Sauvignon Blanc (New Zealand)	8.9	12.5	36.0
Graves de Friuli, Pinot Grigio (Friuli, Italy)	5.8	9.5	28.0
Chablis (Maison Joseph Drouhin 2016, Burgundy, France)			45.0
Sancerre, Cuvée Flores (Vincent Pinard, Loire, France)			60.0

125ml glasses of wine available on request. Vintages are subject to availability. All spirits are served in 50ml measures. If you require 25ml ask the staff. For our full spirit collection please speak to a member of the team.

# KH DRINKS LIST



## HAPPY HOUR

Every Monday from 5.30 - 7pm, all menu cocktails £6.50.

## PROSECCO MONDAY

Pick up a bottle of Prosecco from 5pm, for just £25 every Monday.

## DRAUGHT BEERS

Amstel	4.1%	5.3
Alhambra	4.8%	5.8
Cornish Orchard	4.5%	5.3
Tropical Torpedo	6.7%	6.0
Frontier	4.5%	5.8
Guinness	4.2%	5.3
Graffiti IPA	5.0%	6.0
Sierra Nevada PA	5.0%	6.3
Veltins Pils	4.8%	5.6

## COCKTAILS

Porn Star Martini Vodka, passion fruit, lemon juice and a shot of bubbly	10.0
Lavender Martini Bombay Sapphire, Framboise, fresh raspberry and lavender	10.0
Public spirit Pisco, lemon juice, sugar syrup, egg white and red wine	10.0
Coco Old Fashioned Bourbon, sugar cube and chocolate bitters	10.5
Devils Hills Olmecca Blanco, Campari, vinegar syrup, lemon juice, basil leaves and ginger beer	10.5

## SOFT DRINKS

Seedlip Signature (Infused Seedlip 105, Elderflower cordial, cucumber)	9.5
Passionate (Passionfruit juice, lime juice, cranberry, fresh raspberry, soda or lemonade)	9.5
Kombucha Tea: Yunnan Black/Darjeeling	5.0
Homemade Ice Tea	2.5
Fresh Juices: Orange/Green Raw	3.0

## BOTTLED BEERS

Moretti 300ml	5.0
Estrella 330ml	5.0
Goose Island 335ml	5.5
Wild Beer IPA 330ml	7.0
Brooklyn Lager 330ml	5.2
Estrella 0% ABV 250ml	4.5
Espresso Martini Vodka, Kahlua and espresso	10.0
Decibel Spiced Rum, pineapple juice, lime juice orange juice and ginger beer	10.0
KH Barrel Aged Negroni (aged 21 days) Tanqueray, Campari, Martini rosso	11.0
The Flyer Vodka, Kahlua, Frangelico, salted caramel and orange bitters	9.0
British Mojito Hendricks, fresh mint, lime, cucumber and soda	10.0
Utopia Havana 3, Velvet Falernum, lime and ginger ale	10.0

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