

# KH

## B R E A K F A S T

### MORNING JUICES

Raw green juice	3.50
Fresh orange juice	3.50
Mimosa	10.00
Bloody Mary	10.00

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, baked beans and toasted sourdough  
16.00

Brioche French toast, bacon and maple syrup	9.50
Sourdough, whipped ricotta and seasonal fruit	8.00
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 chilli oil	8.50
Portobello mushroom, spinach, poached egg, hollandaise	7.50

Poached or fried egg	2.00	Cold smoked salmon	5.50
Portobello mushrooms	2.00	Toasted sourdough	
3 rashers bacon	3.00	and butter	2.50
Baked beans	3.00	Toasted sourdough,	
2 Yorkshire sausages	4.00	preserves, peanut	
Spinach	2.00	butter or Marmite	4.00

# K H

## LUNCH / DINNER

### SNACKS

- Grilled focaccia 2.5
- Olives 3.75
- Smoked almonds 3.75
- Chickpea fries, chimichurri 4.5
- Herbed cannellini bean hummus, raw spring vegetables 6

### SMALL PLATES

- Chilled courgette soup, pumpkin seeds and parmesan 6.5
- Kellogg's fried chicken, Szechuan mayonnaise 7.5
- Black rice and heritage carrot salad, cashew, radish and fresh peas 6 / 10
- Lamb tartare, hung yoghurt, soured cabbage, lamb fat toast 10 / 16
- Wye Valley asparagus, taramasalata 10
- Cured gilthead bream, blood orange, n'duja and pine nuts 11.5

### LARGE PLATES

- Superfood salad 10
- add: chicken 4 / add bacon 3*
- Glazed aubergine, giant couscous, smoked almonds, mint, 15
- Smoked Portobello mushroom burger, barbecue sauce, triple cooked chips 15
- The Butchery beef burger, Oglesfield, burger sauce, triple cooked chips 16.5
- add: bacon 3 / add mushroom 2*
- Beer battered haddock and chips, tartar sauce, fresh peas 17
- Roast stone bass, steamed leeks, mussels cooked in white beer 22
- Grilled Tamworth pork chop, apple sauce 22
- Flat iron, confit tomato, triple cooked chips 19
- Rib eye, confit tomato, triple cooked chips 28
- add: peppercorn / bearnaise / chimichurri / red wine sauce 2.5*

### SIDES

- Green salad, Riesling vinaigrette 3
- Triple cooked chips 4
- Onion rings, sour cream and chives 4
- Buttered Cornish mids 4.5
- Tomato salad and anchovy vinaigrette 4.5

# Cocktails

Elizabeth Fizz 11  
red wine, campari, orange, angostura

Happy Morning 11  
gin, asachi tai, earl grey syrup, apple, lemon

Green Mule 11\* **K**  
vodka, falernum, green juice, elderflower cordial, ginger beer

Billionaire Mojito 12  
rum, lime, mint, moscovada sugar, passion fruit, prosecco

La Vida Spritz 12  
amancaya red wine, mint, sugar, violette liqueur, aromatic tonic

Royal Crown 11\* **K**  
port, chambord, strawberry puree, berry syrup, soda

Smoking Bag 13  
whisky burbon, kahlua, foam angostura

Vegan Colada 13  
rum, lemon, avocado, apple, spiced syrup, blue curacao

Princess Elena 10\* **K**  
amaro montenegro, ginger ale

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Any cocktails marked **K** is available during Kitty hour.  
3pm - 7pm cocktails are £7.

# Champagne & Sparkling

125ml / Bottle

Prosecco Spumante, Brut Doc, Cacchione 7 / 35

Greyfriars Estate, Cuvee 10.5 / 60

Bouvet Ladubay, Rosé Excellence 8 / 38

Perrier Jouët, Grand Brut 85.0

Nyetimber, Blanc de Blancs 90.0

Ruinart, Rosé 90.0

## Rose

175ml / 250ml / Bottle

Domaine Montrose, Rosé IGP  
Cotes de Thongue, France, 2018 6.8 / 9.5 / 28

Chateau Rio Tor, Rosé  
Cotes de Provence, France, 2018 8.6 / 11.5 / 34

Love  
Cote de Provence, France, 2017 40

# White

175ml / 250ml / Bottle

Kings River, Chenin Blanc  
Robertson 2017, South Africa 6 / 7.5 / 22

Moraleda Chardonnay  
Spain, 2017 6.5 / 8.5 / 26

Seis, Rioja White, Luberri  
Spain, 2017 7 / 9.5 / 28

Graves de Friuli, Pinot Grigio  
Friuli, Italy, 2017 7.5 / 9.5 / 28

Picpoul de Pinet Jadix  
France, 2018 7.7 / 10.8 / 32

Riesling, August Kessler  
Germany, 2016 8.4 / 13 / 33

Pencarrow Sauvignon Blanc  
New Zealand, 2017 8.9 / 12.5 / 36

Chablis, Maison Joseph Drouhin  
Burgundy, France, 2016 45

Sancerre, Cuvée Flores  
Vincent Pinard, Loire, France, 2017 60

# Red

175ml / 250ml / Bottle

Ochagavia Silvestre, Merlot  
Rapel Valley, Chile, 2018 6 / 8.5 / 24

Montepulciano D'Abruzzo  
Samael, Marche, Italy, 2016 7.5 / 9.5 / 28

Seis, Rioja, Luberri  
Spain, 2017 8.4 / 10.8 / 32

Cotes du Rhone Moncoeur  
Jean-Louis Chave, France, 2017 8.5 / 12 / 35

Amancaya Malbec Cabernet Sauvignon  
Mendoza, Argentina, 2016 9.5 / 13.5 / 39.5

Pencarrow Pinot Noir Martinborough  
New Zealand, 2017 10.6 / 14.10 / 42

Bourgogne Rouge Laforet  
Joseph Drouhin, Burgundy, France, 2016 45

Mountadam Shiraz  
Barossa, Australia, 2015 40

Chianti Classico  
Monteraponi, Tuscany, Italy, 2014 50

Barolo, Brunate  
Marco Marengo, Italy, 2013 110

# Draught Beer

Amstel (4.1%) 5.5

Frontier (4.5%) 5.8

Guinness (4.2%) 5.5

Wild Beer Bibble (4.2%) 5.8

Chuckaboo Pale Ale (4.2%) 5.7

Stiegl Goldbrau (4.9%) 5.9

Cornish Orchard (4.5%) 5.5

Wild Beer Pogo (4.1%) 5.8

Sierra Nevada PA (5.0%) 6.3

# Bottles & Cans

Moretti 5.0 (300ml)

Estrella 5.0 (330ml)

Goose Island 5.5 (335ml)

Brooklyn Lager 5.2 (330ml)

Estrella 0% ABV 4.5 (250ml)

# BOARDS

## MEAT BOARD 25

Pork pie, kellogg's fried chicken, crackling, roasted apple and cured meats. With house pickles and grilled focaccia.

## FISH BOARD 25

Cold smoked salmon, taramasalata, mackerel pate, crispy mussels and tartar sauce. With house pickles and grilled focaccia.

## VEGETARIAN BOARD 20

Chickpea fries, herbed cannellini bean hummus, courgette fries, glazed aubergine. With house pickles and grilled focaccia.

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.