

EC2.

KITHAM

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, summer 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, roast chilli oil	7.00
Portobello mushroom, long stem spinach, poached egg, hollandaise	7.50
Burford brown eggs on toast	6.50

Long stem spinach	2.00	Poached or Fried Egg	2.00
Portobello mushrooms	2.00	Bacon	5.50
Oven roast 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	Avocado	5.00

*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.*

Restaurant

First

	Coppa- Cannon & Cannon	8.00
	Salami- Cobble Lane Cured	8.00
	Lardo on toast, honey, black pepper and pecan	8.00
	Pollock cheek rillette, brown crab mayo, tiger tomato and rocket	7.00
	Fresh ricotta, summer herb salad, olive oil	6.50
<i>VG</i>	Grilled yellow courgette, pumpkin seed praline, semi dried tomato	6.50
	Estuary mussels, sea greens, chervil emulsion	10.00

Second

	Parmesan gnocchi, mint and sunflower seed pesto, capers	8.50/14
	Aged Denver, charred margherita onion, watercress and horseradish	15.00
	Grilled Monkfish, buttermilk potato mousse, endive and pancetta	18.00
	Roast herb fed chicken, young garlic and longstem spinach	14.00
	Line caught Pollock, rapeseed tartar, English peas, hand cut chips	16.00

For the table

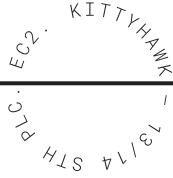
	Deep fried cauliflower, shaved hazelnuts	4.00
<i>VG</i>	Hand cut chips	4.00
<i>VG</i>	Butter lettuce, mustard vinaigrette	4.00
<i>VG</i>	Rainbow chard, smoked butter	4.50
	English asparagus, roasted yeast	5.50

Last

<i>VG</i>	Pineapple carpaccio, chili and lemon sorbet	6.00
<i>G</i>	Mascarpone mousse, coffee and cardamom	6.50
<i>G/GF</i>	Coconut semifreddo, mango and lemongrass cream	7.00
<i>GF</i>	Elderflower meringue, mint and apple salad	7.00
<i>G/GF</i>	Waterloo brie mousse, bread and berries compote	6.50
<i>G</i>	Selection of cheeses, crackers, chutney and fruits	10.00

ALL OF OUR DISHES ARE SUBJECT TO CHANGE DUE TO SEASONAL PRODUCE.

All dishes are gluten free unless stated (*G*). Vegan options available (*VG*). 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.



GRAZING

Sea bass ceviche, lime, coriander, chilli	£9.00
Tempura baby squid with spring onions	£8.00
Salt beef brisket, pickles, sourdough	£8.00
Crispy beef cheeks, chipotle mayonnaise	£8.00
Brie croquettes, cranberry sauce	£5.00
Sausage roll with pickled red cabbage - served by the inch	£2.50
Spicy fried buttermilk chicken, BBQ chilli corn salsa	£7.00
Roasted cauliflower, curry mayonnaise	£5.00
Baby peppers stuffed with black rice	£6.00

MAINS

West Country beef burger, cheddar, bacon jam, onion rings, chips	£15.00
10oz rib eye, charred onion, chips	£28.00
Tempura haddock, chips, crushed peas	£15.00
Broccoli, chickpea, kaniwa, kale, avocado, toasted almond salad	£9.00
Roasted round courgette, chilli, spinach, wild mushrooms, golden enoki	£13.00
Burrata, honey roast figs, and hazelnut	£14.00

SHARING

MEAT BOARD	£25.00
Smoked duck, bresaola, salami, prosciutto and pancetta with pickles, peppers, jam, relish and grilled sourdough	
FISH BOARD	£25.00
Salmon Gravavlax, hot smoked salmon rillette, spiced potted prawns, peppered smoked mackerel and taramasalata, with pickles, grilled sourdough, toasted rye wafers	
CHEESE BOARD	£25.00
Kern Cornish, Rachel, Goddess goat, Waterloo and Beauvale, with pickles, jam, relish, grilled sourdough	
VEGETARIAN BOARD	£20.00
Sun-dried peppers, hummus, rose harissa smashed aubergine and mushroom pâté, with pickles, relish and grilled sourdough	

SIDES

Chips	£3.50
Onion rings	£3.00
Polenta chips and romesco sauce	£4.00
Heritage tomato salad	£4.00
Green salad, Riesling vinaigrette	£3.00
Avocado, Riesling vinaigrette	£3.00

SWEET

Spiced pineapple carpaccio, lemon sorbet (gf)	£6.50
Steamed ginger pudding, caramel sauce, salted caramel popcorn	£6.00

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R O S É W I N E S

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

W H I T E W I N E S

	175ml	250ml	Btl
Albarino Bagoas Ledas <i>(Bodegas Aquitania, Galicia, Spain)</i>	8.5	12.0	35.5
Brume di Monte, Pinot Grigio <i>(Veneto, Italy)</i>	6.8	9.0	27.0
Kings River, Chenin Blanc <i>(Robertson 2017, South Africa)</i>	6.0	7.5	22.0
Picpoul de Pinet Jadix <i>(La cave de l'Ormarine, France)</i>	7.7	10.8	32.0
Symposium Chardonnay Chasan <i>(Vin de France NV)</i>	6.0	8.5	24.0
Rimapare Sauvignon Blanc <i>(Rothschilds, New Zealand)</i>	9.5	13.3	39.0
Pencarrow Sauvignon Blanc <i>(New Zealand)</i>	8.9	12.5	36.0
Chablis <i>(Maison Joseph Drouhin 2016, Burgundy, France)</i>			45.0
Sancerre, Cuvée Flores <i>(Vincent Pinard, Loire, France)</i>			60.0

R E D W I N E S

	175ml	250ml	Btl
Amancaya Malbec Cabernet Sauvignon <i>(Mendoza, Argentina)</i>	9.5	13.5	39.5
Bodegas Eguren, Epico Tempranillo <i>(Castilla la Mancha, Spain)</i>	7.5	9.5	28.0
Cotes du Rhone Moncoeur <i>(Jean-Loui Chae Selection, Rhone, France)</i>	8.5	12.0	35.0
Montepulciano D'Abruzzo <i>(Samael, Poggio Anima, Marche, Italy)</i>	7.5	9.5	28.0
Ochagavia Silvestre, Merlot <i>(Rapel Valley, Chile)</i>	6.0	8.5	24.0
Rosso delle Venezie IGT <i>(Brume di Monte, Veneto, Italy)</i>	6.0	7.5	22.0
Bourgogne Rouge Laforet <i>(Joseph Drouhin, Burgundy, France)</i>			45.0
Chianti Classico <i>(Monteraponi 2014, Tuscany, Italy)</i>			50.0

C O C K T A I L S

Espresso Martini Russian Standard Vodka, Khalua and espresso.	10.0
British Mojito Double shot of Hendricks, fresh mint, lime, cucumber and a dash of soda.	10.0
KH Barrel Aged Negroni (<i>aged 21 days</i>) Tanqueray, Campari and Martini Rosso.	10.5
Mezcal Sour Mezcal Tequila, Cointreau, egg white, lemon juice and sugar syrup.	10.5
Mai Tai Havana 3 Rum, Orgeat, pineapple juice and orange liqueur.	10.0
Lavender Martini Lavender infused Bombay Sapphire, Framboise, fresh raspberry and lavender.	10.0
Summer Fresh Ramsbury Gin, strawberries, lemon juice, sugar syrup and egg white.	10.0
Porn Star Martini Vodka, passion fruit, lemon juice and a shot of Bubbly.	10.0
Godfather Amaretto and Whisky with orange peel stirrer.	10.5
Dark and Stormy Gosling Rum, lime, bitters and ginger beer.	10.0

C H A M P A G N E & S P A R K L I N G

	125ml	Btl
Prosecco, Spumante, Brut Doc, Blue Label <i>(Dal Bello, Veneto, Italy)</i>	7.0	35.0
Greyfriars Estate Cuvee NV <i>(Surrey, England)</i>	10.5	60.0
Tattinger Brut Reserve <i>(Champagne, France)</i>		90.0

S O F T D R I N K S

Seedlip Signature <i>(Infused Seedlip 105, Elderflower cordial, cucumber)</i>	9.5
Passionate <i>(Passionfruit juice, lime juice, cranberry, fresh raspberry, soda or lemonade)</i>	9.5
Kombucha Tea: Yunnan Black/Darjeeling	5.0
Homemade Ice Tea	2.5
Fresh Juices: Orange/Green Raw	3.5

B E E R S

	DRAUGHT PINT		BOTTLE
Sierra Nevada PA	6.3	Moretti 300ml	5.0
Amstel	5.3		
Alhambra	5.8	Estrella 330ml	5.0
Cornish Orchard	5.3		
Dublin PA	6.5	Brooklin Lager 500ml	5.2
Guinness	5.3		
Frontier	5.8		
Veltins Pils	5.6	Estrella 0% ABV 250ml	4.5
Graffiti IPA	6.0		

S P I R I T S

VODKA

Russian Standard	8.5
Grey Goose	10.0
10 Ellc	8.5
Element 29	9.0
Ramsbury	9.0
Ketel One	8.5

GIN

Hendricks	9.5
Bombay	8.5
Ellc Gin	8.5
Elephant	10.0
Tanq 10	10.0
Beefeater	8.5
Sipsmith	10.0
Monkey 47	10.0

RUM

Goslins Blk	10.0
Havana 3	8.5
Havana Especial	8.5
Diplomatico	10.0
Sailor Jerrys	8.5
Banks	10.0
Santa Teresa Claro	8.5

TEQUILA

Ocho Reposado	9.0
Espolon Reposado	9.0
Don Julio Anejo	10.0
Olmecca Blanco	8.5
Patron XO	9.0

WHISKEY

Wild Turkey Bourbon	8.5
Bullit Bourbon	8.5
Bullit Rye	9.0
Jamesons	8.5
Yamazaki	10.0
Nikka	10.0

WHISKY

Auchentoshen	10.0
Monkey Shoulder	10.0
Talisker 10	10.0
Glenfiddich	10.0

Dessert Wines

Royal Tokaji Late Harvest	8.00
Charteau du Levant Sauternes	8.25
Ratafia de Champagne Jean Bouton	11.50

Sherry

Botaina Dry Amontillado	5.15
La Ina Fino Jerez	4.50

Whisky

Talisker 10 yr	13.00
Nikka Malt	11.00

Whiskey

Elija Craig 12 yr	12.00
Sazerac 12 yr rye	12.00

Brandy

Baron de Sigognac 10 yr Bas Armagnac	10.00
Cognac Leyrat XO Vieille Reserve	15.00

Aperitifs

House-made barrel aged Negroni	9.00
Kummel Wolfschmidt Liquer	9.00
Diplomatico Reserva Exclusiva Rum	12.00
Henry de Querville Calvados	7.00

Port

Ruby Port	5.50
Fine Tawny Port	5.50
Vintage Port 2011	8.50
Tawny Port (<i>Bottle only</i>)	55.00

Grappa

Domus Grappa	5.00
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All our spirits are served in 50ml measure. Ports in 75ml. Sherry and Wines 100ml. If you require 25ml please ask the staff. 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.