100 WARDOUR ST
BAR & LOUNGE

Olive **Bread**, olive oil & balsamic **3.5**

TEASERS

Smoked Fish Dip, jalapenos, **Sesame** seeds crackers **7**

Crispy Squid, lime, green **Mango** & sweet chilli dip **9**

Padron Peppers**, Espelette & Maldon** sea salt **6**

Parma Ham flat bread, **Roquefort Blue**, black fig **9**

Buttermilk fried **Chicken**, sriracha dip **9**

STARTERS

Cucumber, avocado & mint **Gazpacho**, walnut crumble **8**

Seared **Tuna**, pickled **Radishes,** sesame, crunchy **Buckwheat 10**

Brixton Crab on toast, **fennel**, dill, **Sriacha** crème fraiche **9**

Honey & red wine **Chorizo**, rosemary **Focaccia** & crispy kale **9**

Salmon Poke, avocado, **Edamame**, **Nori**, tomato, sesame **Asian Slaw 12**

SALADS

Quinoa, English **Asparagus**, broad beans, **Peas**, baby spinach, **Feta Cheese**, toasted seeds **12**

Lemon thyme grilled **Chicken**, baby gem leaves, **Spring Radishes**, herb & black pepper ranch dressing **15**

Roasted local **Carrots & Freekeh,** pomegranate **Molasses**, green onions, **Pistachios** & sunflower seeds **12**

Heritage Tomatoes, marinated **Mozzarella**, rocket & mixed leaves, lemon olive oil **13**

VEGAN & VEGIES

Beetroot risotto, pickled **Yellow Beets**, leaves **17**

Harissa roasted **Aubergine**, pistachio, rose, **Quinoa** & tomato **13**

Baked Tofu, avocado, **Coconut Bacon**, Club sandwich, lettuce **14**

Fresh **Rigatoni Arrabbiata**, espelette chilli, cherry tomatoes **13**

FISH & MEAT

Grilled **Cuttlefish**, chorizo, avocado & **Chili Salsa**, watermelon **16**

Seared **Sea Bream**, seasonal **Vegetable** coconut curry **18**

Linguini, **Tiger Prawn,** cherry tomato, **Basil** & lime **18**

Aged **Ribeye** steak, tender stem broccoli, smoked **Garlic**, **Parmesan 22**

Beef Burger, smoked cheddar, streaky **Bacon**, spiced **Aioli**, chips **16**

SIDES

5 each

French fries, Mixed leaf salad , Cajun sweet potato chips, Fine green beans & cashew nuts or Rocket & Parmesan

AFTERS

Tiramisu with **Tia Maria** & mascarpone cream **7**

Passion Fruit Tart, hazelnut praline & **Coconut** ice cream **7**

Chocolate Lava Cake, toasted pecan nuts, **Cranberries** & cacao nibs **8**

Crackled choux bun, **Elderflower** cream, macerated **Strawberries 7**

Selection of **Cheeses**, grapes, quince & crackers **10**

Ice cream & Sorbet, oat crumble & chocolate snap **7**

Menu price includes VAT at the current rate. There is a 12.5% service charge added to the bill.
Please inform your waiter if you require any information regarding allergies or intolerances.