

APERITIFS

NEGRONI
CLASSIC
Campari, Tanqueray,
Vermouth
15

AMARETTO
SOUR
Amaretto liqueur,
lemon juice, vegan foamer
14

PEACH
BELLINI
HN Prosecco,
peach purée
15

SNACKS

BREAD SELECTION 5
olive oil, balsamic (ve)

NOCELLARA OLIVES (VE) 6

SMOKED ALMONDS (VE) 6

KOREAN FRIED CHICKEN WINGS 10

HALLOUMI FRIES 7
sour cream, sweet chilli sauce (v)

PADRON PEPPERS 9
Acili Ezme salsa (ve)

TEMPURA PRAWNS 12
chimichurri sauce

SMALL PLATES

SPICED CRAB BISQUE 14
crab cream and focaccia

GOATS' CURD (V) 13
golden beetroot Waldorf slaw, honey mustard dressing (v)

CURED SALMON 14
pickled cucumber, preserved lemon and avocado

SUPER GREEN DETOX SALAD (ve) 13/21
green tzatziki sauce

THAI DUCK SALAD 12/20
vermicelli noodles, peanut sauce

FIFTH FLOOR CAFÉ & TERRACE

MAINS

COUSCOUS (VE) 19
charred tenderstem broccoli and leek, borani esfenaj,
and alfalfa sprouts (ve)

SEA BASS 20
Acili Ezme and herb salad

SALMON 22
chickpeas and spinach coconut curry

LAMB RUMP 24
petits pois à la française, lamb jus

WAGYU CHEESEBURGER 24
rocket, gherkin, onion rings, spicy korean mayonnaise, chunky chips
Add bacon +2

CLASSICS

CLASSIC CAESAR SALAD 17
cos lettuce, crispy Parma ham shards, anchovies,
garlic sourdough croûtons, classic Caesar dressing.

CHICKEN CAESAR SALAD 20
chicken, cos lettuce, crispy Parma ham shards, anchovies,
garlic sourdough croûtons, classic Caesar dressing.

VEGETARIAN CLUB SANDWICH (V) 18
truffle mayonnaise, iceberg lettuce, tomato, cheddar cheese

CHICKEN CLUB SANDWICH 21
chicken, bacon, truffle mayonnaise, iceberg lettuce, tomato,
cheddar cheese

FISH AND CHIPS 22
crushed peas, tartare sauce

SPRING DINING MENU

3 courses with a choice of Paloma or Tommy's Margarita 35

STARTERS

Spiced crab bisque, white crab and focaccia

Cured salmon, pickled cucumber, preserved lemon and avocado

Super green detox salad, green tzatziki sauce (ve)

MAINS

Couscous with charred tender-stem broccoli and leek,
borani esfenaj and alfalfa sprouts (ve)

Salmon, chickpeas and spinach coconut curry

Lamb rump, petits pois à la française, lamb jus

DESSERT

Salted caramel and chocolate fondant tart, honeycomb ice-cream (v)

Pistachio tiramisu (v)

Raspberry and vanilla Mille-Feuille (v)



SIDES

CHUNKY CHIPS (V) 6
sea salt

ROCKET SALAD (V) 6
Parmesan, crispy shallots, balsamic

NEW POTATOES 6
duck fat roasted

BROCCOLI (VE) 6
spiced peanut sauce

* (V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day. Should you have any food allergies or special dietary requirements please inform your waiter.

* Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.

* To view our ALLERGEN menu please scan the QR code.

