

APERITIFS

NEGRONI CLASSIC Campari, Tanqueray, Vermouth 15	AMARETTO SOUR Amaretto liqueur, lemon juice, vegan foamer 14	PEACH BELLINI HN Prosecco, peach purée 15
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SNACKS

BREAD SELECTION (VE) 5 olive oil, balsamic
NOCELLARA OLIVES (VE) 6
SMOKED ALMONDS (VE) 6
KOREAN FRIED CHICKEN WINGS 10
HALLOUMI FRIES (V) 7 sour cream, sweet chilli sauce
PADRON PEPPERS (VE) 9 Acili Ezme salsa
TEMPURA PRAWNS 12 chimichurri sauce

SMALL PLATES

THAI WATERMELON SALAD (VE) 11 crispy shallots
½ BURRATA (V) 11 heritage tomato, macademia nut pesto, balsamic dressing
GRILLED OCTOPUS 12 potato and parsley salad, romesco sauce
TACOS (V) 13 spicy halloumi, pineapple and jalapeno salsa, avocado and cabbage slaw, chipotle dip
CHICKEN SATAY 12 slaw salad, Thai peanut dressing

FIFTH FLOOR CAFÉ & TERRACE

MAINS

ROAST BEETROOT (VE) 19 coconut labneh, radish, chilli and sesame dressing
SEA BASS 23 Asian vegetables, coconut curry
SALMON 24 tenderstem broccoli, crayfish, sauce vierge
CITRUS CORNFED CHICKEN SUPREME 22 radish and herb salad, citrus dressing
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

SUMMER DINING MENU

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

STARTERS

Thai watermelon salad, crispy shallots (VE)
Grilled octopus, potato and parsley salad, romesco sauce
Chicken satay, slaw salad, Thai peanut dressing

MAINS

Roast beetroot, coconut labneh, radish, chilli and sesame dressing (VE)
Sea bass, Asian vegetables, coconut curry
Citrus cornfed chicken supreme, radish and herb salad, citrus dressing

DESSERT

Strawberry and ruby chocolate mousse cake (V)
Pistachio tiramisu, raspberries (V)
Lemon and blueberry meringue tart, blueberries (V)



SIDES

CHUNKY CHIPS (V) 6 sea salt	BROCCOLI (VE) 6 spiced peanut sauce
CUCUMBER AND HONEY- DEW SALAD (VE) 6 jalapeno, lime dressing	ROCKET SALAD 6 Parmesan, crispy shallots, balsamic

* (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.

