

Grain Store

	Lentil dahl soup, coriander & coconut chutney 🍌 🌿	6.5
	Beetroot, endive & British quinoa salad, barbecued onions, duck pastrami	8.5
3	Light celeriac mousse tartlet, confit egg yolk, raw pear, cep powder (with truffle 2.5 supplement) 🍌	9.5
	Raw apple in buttermilk, fermented chilli & miso purée, grilled octopus	10
▽	Mushroom & Montgomery cheddar croquettes, pickled walnut mayonnaise	9.5
	Chickpea 'crêpe' topped with fennel purée, herb salad & anchovies	7.5
	Lightly smoked golden beetroot tartare, tea pickled egg 🍌	7.5
4	Dill mousse, diced pear & olive, clementine cured salmon	10
	Sprouting seeds & beans, miso aubergine, crispy citrus chicken skin, potato wafer	7.5
2	Pumpkin ravioli, mustard apricots, rocket salad, pumpkin seeds	8/15
	Carrot & mandarin purée, potted green cabbage, parsnip croquette, Arctic char, parsley sauce	18.5
	Kohlrabi, celeriac, leeks & squid open lasagna, bergamot Hollandaise	17.5
	Seasonal vegetables & mushrooms "Bourguignon" style (with poached duck egg 1.5 supplement) 🍌 🌿	15.5
	Husk baked polenta, seared red onion & avocado salad, almond mole, braised venison shank with prunes	20.5
	Blood orange, rocket & pickled vegetable salad, partridge pastilla, labneh	18.5
	Chilli con veggie, mixed rice, sour cream 🍌 🌿	13
	Pumpkin & spelt 'risotto', home made boudin blanc, morels & sweet wine sauce	17.5
	Brambletye farm oyster mushrooms in vegan XO sauce, wasabi pea coulis, herb tofu 🍌 🌿	16.5
	Steal of the day (lunch only)	11.5

Sides

	Roast cauliflower & buttered cabbage, crushed caraway seeds 🍌	5
	Grilled sweet potato, sweet chilli, yoghurt & lime dressing 🍌	5
	Seasonal leaf salad, Grain Store dressing 🌿	4.5
	Chips with fresh herbs & garlic mayonnaise 🍌	3.5
	Onion bread with Butter Viking crème fraîche butter 🍌	3.5
	Focaccia, dukkah & olive oil dip 🌿	4.5
	House wheat-free bread with olive oil dip	3.5

🍌 Vegetarian

🌿 Vegan

Some dishes on the menu can be adapted for vegan or vegetarian diets. Please ask your server about these.

▽ Please see our cocktail list for specially selected cocktails that we think make a perfect match with specific dishes.

Desserts

	Tart of the day 🍌	6
	Parsnip, white chocolate & tonka bean mousse, citrus gel, matcha tea powder 🍌	6.5
	Semi soft meringue filled with red fruit sorbet, warm yuzu custard 🍌	6
	Rhubarb & apple crumble tartlet with pink peppercorn 🍌	6.5
	Black Forest coupe 🍌	6.5
	Coconut & Kaffir lime green tapioca, sweet potato, banana crisp 🌿	5.5
	Homemade sorbet or ice cream 🍌 (2 scoops) 3.5 / (3 scoops) 5	
	Selection of cheeses from Androuet, walnut bread & grapes	3.5 each



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Please be aware that some dishes may contain traces of nut, dairy products or lead shot. Speak to our staff if you have a food allergy or intolerance before ordering. A full allergy menu with all 14 allergens is available on request. We add 12.5% discretionary service charge to your bill, but of course it is completely up to you.