

STARTER + MAIN & A GLASS OF PROSECCO

£40 PER PERSON

FOR THE TABLE

**SPICED MIXED
NUTS (VE) (SE) (N)**
4.5

**PADRON
PEPPERS (VE)**
7.5

**GORDAL
OLIVES (VE)**
4.5

**BREAD
(G) (D)**
4.5

STARTERS

**PAN ROASTED
KING PRAWNS**
wrapped in bacon, with
garlic and herb sauce,
spring onions & pea shoots
(D) (CR)

BURRATA
roasted aubergine and pepper
caponata salad, garnished with
balsamic pearls and basil
(D)

**BUTTERMILK
CHICKEN**
coconut
sriracha
mayo
(G) (D)

**SALT & PEPPER
SQUID**
fried onion & garlic
dressed with tamari,
chilli and lime sauce
(G) (S) (CR)

**ASIAN PAPAYA
SALAD** 🌶️
rice noodles, green beans, cherry
tomatoes, chillies and cashews, dressed
with garlic, lime and tamarind sauce
(N) (F*) (CR*)

MAINS

**MISO GLAZED
SALMON**
tenderstem broccoli &
mixed tomato &
herb salad
(S) (SU) (F)

**SHEPHERD'S
PIE (VEGAN)**
puy lentils, carrots, onions,
celery, topped with mashed potato,
red wine jus & tenderstem broccoli
(VE) (SU)

**RARE DUCK
BREAST**
potato gratin, red cabbage,
seasonal greens &
red wine jus
(D) (SU)

**RARE HERBED
TUNA**
sweet potato rosti,
edamame beans
& mango salsa
(S) (SE) (F)

**230g DRY-AGED SIRLOIN STEAK
(£10 supplement)**
french fries,
seasonal greens,
garlic & herb sauce



We work closely with one of London's most respected butchers HG Walter, who consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days.

SIDES

**FRIES
(VE)**
4.5

**TRUFFLE
FRIES (D)**
6.5

**SEASONAL
GREENS (VE)**
4

**SIDE
SALAD (VE)**
3.5

DESSERT OF THE DAY AVAILABLE FOR £7

Only dining menu available on Fridays & Saturdays,
and for groups of 6 or more daily

Kafoodle



(VE) VEGAN | (G) GLUTEN | (D) DAIRY | (N) NUTS | (S) SOYA | (SE) SESAME
(SU) SULPHATES | (E) EGGS | (M) MUSTARD | (F) FISH | (MO) MOLLUSCS
(CR) CRUSTACEAN | * CAN BE MADE WITHOUT LISTED ALLERGEN ON REQUEST