

LATE NIGHT OFFERING Served 2 - 6 a.m.

BREAD - Artisanal Breadbasket & Bordier Butter

COLD MEZZE £35 / £9 individual Hummus, Moutabel, Labneh, Vine Leaves Stuffed with Rice

STARTERS & SOUPS ____

BURRATA DI BUFALA £24

Heritage Tomatoes, Basil, Sour Dough Crisp, Omed Jerez Sherry Vinegar Dressing, Arbequina Extra Virgin Olive Oil

QUINOA TABBOULEH £19

Honey Roasted Pumpkin, Kale, Pomegranate & Sunflower Seed

SPICED LENTIL SOUP £12 Yellow Lentil & Cumin, Bell Pepper Hummus, Falafel, Arabic Bread Croutons

ASIAN SPECIALITIES _

WAGYU BLACK PEPPER BEEF £45 Wok Fried Westholme Wagyu Beef, Black Pepper Sauce

BUTTER CHICKEN £26 Marinated Corn-Fed Chicken Thigh,

Rich Tomato Gravy with Steamed Rice

SANDWICHES ____

All of our sandwiches come with a choice of Koffman fries or a green salad.

CROQUE MONSIEUR £27

Smoked Turkey Breast, White Loaf with Black Truffle Artisan Butter, 24 Month Matured Comte Cheese

CHEESEBURGER £40

Wagyu Beef Patty, Emmental Cheese, Brioche Bun, Butter Lettuce, Beef Tomato, Tomato Marmalade

DESSERTS _____

DAILY PASTRY £17 Indulge in our delightful selection of desserts, freshly prepared by our talented pastry chefs

FROMAGE $\pounds 25$

Selection of British Farmhouse Cheeses, Served with Membrillo Quince & Muscatel

HOT MEZZE £35 / £9 individual Lamb Sambousek, Spinach Fatayer, Cheese Rekakat, Lamb Kibbeh, Falafel

CAESAR SALAD £22

Baby Gems Lettuce, Poached Quail Eggs, Anchovies, Black Truffle, Duck Bacon, Parmigiano–Reggiano, Caesar Dressing

Add a protein: Cornish Red Chicken Fillet £12 Chapel & Swan Beetroot Cured Salmon £12 Poached Mediterranean Prawns £15

CARAMELIZED HEIRLOOM TOMATO SOUP £12 Heirloom Cherry, Basil & Extra Virgin Olive Oil

KADHAI PANEER $\pounds 20$ Indian Cottage Cheese, Tomato Masala Gravy, Capsicum, Steamed Rice

CHICKEN BIRYANI £24 LAMB BIRYANI £24 SHRIMP BIRYANI £24 Cucumber Raita, Fragrant Biryani Rice

CLUB SANDWICH £30

Corn-fed Chicken Breast, Salted Beef, Tomato Marmalade, Egg Mimosa, Emmental, Toasted White Loaf, Whole Grain Mustard Mayonnaise

SEASONAL FRUIT PLATTER £18

HOMEMADE ICE CREAM Scoop £6 Madagascan Vanilla, Chocolate, Pistachio

HOMEMADE SORBETS Scoop £6 Lemon, Strawberry, Passion Fruit

Please advise your server if you have any special dietary requirements or allergens. A discretionary service charge of 15% will be added to your final bill.