



THE LOUNGE



SNACKS

|                                                          |          |    |
|----------------------------------------------------------|----------|----|
| Provençal olives (v+)                                    | (127cal) | 6  |
| Steamed edamame, Maldon salt or spicy (v+)               | (86cal)  | 7  |
| Roast butternut squash soup, with chilli oregano (v+)    | (412cal) | 8  |
| Avocado Pie Tee, burnt tomato, sharon fruit salsa (v+)   | (189cal) | 10 |
| Crispy calamari, spicy lemon parsley dip                 | (387cal) | 12 |
| Corn tortillas, black bean hummus, smoked aubergine (v+) | (464cal) | 13 |
| Crispy fried chicken, shichimi sauce                     | (437cal) | 13 |
| Wild mushroom cheese on toast, aged parmesan (v)         | (617cal) | 15 |
| Wagyu croquette, fried caper gribiche                    | (345cal) | 21 |

PLATES

|                                                                                                             |           |    |
|-------------------------------------------------------------------------------------------------------------|-----------|----|
| Grilled halloumi burger, courgette, spicy tomato chutney (v)                                                | (909cal)  | 15 |
| Chicken Katsu club sandwich, shokupan, soft boiled egg, wasabi                                              | (692cal)  | 18 |
| Portman square cheese burger, Comté, gherkin pickle                                                         | (775cal)  | 19 |
| Cannelloni, wild mushrooms & ricotta, majoran, orange (v)                                                   | (1135cal) | 25 |
| Whole roast sea bass, sour cherry harissa, lemon yogurt                                                     | (515cal)  | 27 |
| Guinea fowl, salsify purée, mandarin jus                                                                    | (530cal)  | 32 |
| Salmon or char-grilled courgette poke bowl with mango, Maui sauce                                           |           | 16 |
| Superfood chopped salad, kale, radish, pumpkin, blackberries, feta, pumpkin seeds, pomegranate & sorrel (v) | (620cal)  | 16 |
| Add char-grilled chicken                                                                                    | (271cal)  | 9  |
| Add tuna tataki                                                                                             | (206cal)  | 12 |

SIDES

|                                      |          |   |
|--------------------------------------|----------|---|
| Mixed leaf salad (v+)                | (134cal) | 6 |
| Rosemary mash potato (v)             | (657cal) | 6 |
| Grilled broccoli, lemon oregano (v+) | (109cal) | 6 |
| Garlic & thyme fries (v)             | (595cal) | 6 |

DESSERTS

|                                                  |          |   |
|--------------------------------------------------|----------|---|
| Yuzu hazelnut & pecan praline choux (v)          | (465cal) | 9 |
| Miso coffee mascarpone delice (v)                | (456cal) | 9 |
| Exotic fruit cake, coconut, mango & lime (v)     | (389cal) | 9 |
| Hojicha cheesecake, mulled wine poached pear (v) | (249cal) | 9 |
| Matcha, black sesame tart (v)                    | (387cal) | 9 |

(V) Vegetarian | (V+) Vegan  
All prices are inclusive of VAT at the current rate.  
A 12.5% discretionary service charge will be added to your bill.  
If you have any dietary requirements or food allergies please inform your server.

DIGITAL MENU  
Scan this QR code with your mobile device to access our digital menu and nutritional information.

