



THE LOUNGE



FOOD MENU

FOOD

お
食
事

SNACKS

Nocellara olives (v+) (137cal)	6
Steamed edamame, with rock salt or spicy (v+) (125cal)	7
Hummus edamame, radishes & cassava chip (v+) (408cal)	11
Crispy calamari, spicy lemon parsley dip (327cal)	12
Corn tacos, jalapeno, guacamole (v+) (248cal)	13
Crispy fried chicken & shichimi sauce (327cal)	13

PLATES

Smashed avocado open sandwich, pickled daikon, dry miso (v+) (398cal)	14
Grilled halloumi burger, courgette, spicy tomato chutney (v) (907cal)	15
White fish carpaccio, piquillo pepper umeboshi (209cal)	17
Chicken Katsu club sandwich, shokupan, soft boiled egg, wasabi (517cal)	18
Portman square cheese burger, Comte cheese, gherkin pickle (900cal)	19
Rigatoni, basil pesto, goat cheese, char-grilled courgette (v) (688cal)	22
Grilled fish of the day (262cal)	27
Chard Gallaecian octopus 'Niçoise', fine beans, Kalamata olives (390cal)	32
Grilled 35 days aged rib eye steak with peppercorn sauce (1630cal)	38

SIDES

Mixed leaf salad, shiso vinaigrette (v+) (38cal)	6
Heritage tomato salad (v+) (109cal)	6
Grilled broccoli, lemon oregano (v+) (109cal)	6
Sauté new potatoes with parsley butter (v) (487cal)	6
Garlic and thyme fries (v) (595cal)	6

SWEETS

Miso chocolate tart (v) (289cal)	8
Strawberry delice, cucumber sudachi (v) (329cal)	8
Tonka bean cheesecake, matcha wasabi (v) (303cal)	8
Yuzu raspberry, umeboshi choux (v) (250cal)	8
Passion fruit coconut soba creameaux (v) (378cal)	8

SALADS & POKÉ

Super-food chopped salad, kale, radish, celery, sweet potato, baby gem, tomato, cucumber, soft-boiled egg, shallot vinaigrette (v) (340cal)	16
Salmon or char-grilled courgette poke bowl with mango and Maui sauce (457cal/263cal)	16
Caesar salad, romaine lettuce, Parmesan, anchovies & capers (246cal)	16
Mezze Platter (for 2) baba ghanoush, hummus, grilled aubergines, marinated artichokes, sun blushed peppers, feta cheese, mixed radishes, freekeh tabbouleh, soft boiled egg, pitta (v) (655cal)	36
Add char-grilled chicken (232cal)	9
Add tuna tataki (229cal)	12

(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 specific dietary requirements or require allergy information, please ask your server. However, please be aware that food containing allergens are prepared and cooked in our kitchen.

DIGITAL MENU

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

