



STARTERS

Jerusalem artichoke soup, pickled mushroom, truffle vinaigrette (vg)	9
Salt & pepper squid chipotle mayonnaise	10
Yellowfin tuna tartare avocado, macadamia, seaweed crisp	13
Steak tartare quail's egg, beef dripping toast	13
Scottish salmon carpaccio wild herbs, horseradish dressing	12
Crispy duck salad mango, lotus root, chilli, ginger dressing	14/19
Summer salad (vg) broad bean, buckwheat, baby spinach, hazelnut, mint, Amalfi lemon dressing	9/13

MAINS

Chicken tikka masala coconut rice, chutney, naan	19
Roast rump of Cornish lamb, courgette, parmesan mash, tomato & basil jus	23.5
Roast cod fillet sweetcorn & shrimp risotto, spring onion	26
Native ½ lobster spaghetti chilli, spring onion, parsley	34
Violet artichoke & basil tagliolini Shimeji mushrooms, pine nuts (vg)	16.5
T O S H A R E	
Speyside Scottish chateaubriand thick chips, béarnaise (for two)	75
Hay baked Kentish lamb shoulder, roasted summer vegetables, mint sauce, jus	70

JOSPER GRILL

35 day dry aged rib eye on the bone (350g) / bone marrow jus	31
Grilled market fish sea vegetables, chimichurri	market price
Whole lobster, chips, herb salad garlic, parsley butter	39.5
Bluebird burger Mayfield cheese, bacon, caramelised onions, fries	17
Spiced spatchcock chicken summer slaw, mustard jus	20
Cumin spiced aubergine toasted freekeh, pomegranate, pistachio dukkha (vg)	16

SIDES 4.5

Peas & chorizo
Tomato & herb salad
Chips, sea salt
Creamed mash
Miso glazed carrots

SAUCES 2

Peppercorn
Chimichurri
Béarnaise
Aioli



SIGNATURE COCKTAILS

If you don't see your favourite, just ask!

KINGS ROAD COCKTAIL | 15

Cointreau, rose syrup, lemon juice, topped up with Moët & Chandon

FIRESIDE | 14

Marshmallow infused Cambridge Gin, peach liqueur, lime juice, Italicus, Absinthe, orange juice.

MAID IN CHELSEA | 14

Don Julio blanco, Lanique rose liqueur, rose syrup, lime juice, cucumber, mint

LAST THYME WE MET | 13

Hendricks, thyme infused yellow Chartreuse, raspberry's, honey, lemonade

GRAPEFRUIT GEISHA | 13

Cîroc, Belvedere grapefruit, yuzu liqueur, lemon juice, grapefruit bitters, soda water

BAR SNACKS

Citrus marinated olives (vg) 5
 Salt & Pepper Squid, chipotle mayo 10
 Crispy duck bites, hoisin, mango, chilli, lime, papaya salsa 8
 Selection of dips & crudités (vg) 8
 Grilled chorizo, sherry & maple dressing 8
 Truffle fries, parmesan, sea salt 8

WINES

Bubbles

	125ml	750ml
N.V Chandon Brut, Mendoza, Argentina	9.75	49
N.V Taittinger Brut Reserve, Champagne, France	12.5	69
N.V Nyetimber Classic Cuvée, Sussex, England	12.5	69
N.V Nyetimber Rose, Sussex, England	14.95	74
N.V Nyetimber Blanc de Blanc, Sussex England	16	89
N.V Taittinger, Prestige Rose, Champagne, France	17.5	110
N.V Laurent Perrier Rosé	20.5	125

WHITE WINE

	175ml	750ml
2019 Torrontes Blend, Bombo Leguero, Mendoza, Argentina	7	27
2018 Pinot Grigio Principato, Provincia di Pavia, Italy	7.5	30
2018 Pinot Blanc Cave de Turkheim, Alsace, France	9	38
2019 Sauvignon Blanc Satyr, Marlborough, New Zealand	9.5	39
2018 Gavi di Gavi, La Battistina, Piemonte, Italy	12	49
2018 Chablis Domaine de la Motte, Burgundy, France	12.5	52

RED WINE

	175ml	750ml
2017 Cuvée Jean-Paul, Pays de Vaucluse, France	7	27
2017 Tempranillo Monte Llano, Rioja, Spain	9	36
2014 Cabernet Sauvignon Reserva, Ancestral, Itata Valley, Chile	10	42
2018 Malbec Pazarisa, Mendoza, Argentina	11	44
2018 Pinot Noir Cave de Turkheim, Alsace, France	12	50
2017 Merlot, Thelema Mountain, Stellenbosch, South Africa	13.5	55

ROSE WINE

	175ml	750ml
2018 Cinsault Pierre et Papa, Pay's D'Herault, France	7.5	32
2018 Minuty Rosé by Ruby Taylor, Côte de Provence, France	13	54

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you. 12.5% service charge will be added to the bill.