

THE ROOFTOP

Small Plates 3 For 38

SMALL PLATES

Crispy Prawns 15
Lime & vegan 'nduja, chilli, green onions

BBQ Chicken Tenders 15
Yuzu, pepper flakes

Cider Poached Chorizo 14
Grilled flatbread, mango aioli

Halloumi Fries  14
Pomegranate, mint, molasses

Cured Salmon and Seaweed Salad 16
Citrus, sesame & peanut dressing

"KFC" Korean Fired Cauliflower  15
Coriander, lime & garlic aioli

Crispy Vegetable Gyoza  14
Red pepper pesto

Mozzarella "Stracciatella" Plant Based  15
Heritage tomatoes, capers, shallots

BRUNCH

Classic Chicken Caesar 24
Baby gem, pecorino, anchovy dressing,
soft egg

Grilled Minute Steak 21
Fried egg, chives, garlic butter

Brunch Burger 24
Rib steak burger, fried egg, hash brown,
BBQ chipotle mayonnaise

**Grilled Sourdough, Crushed Avocado,
Heritage Cherry Tomatoes  19**
Sherry vinegar emulsion,
pine nut "parmesan"

Charred Asparagus, Sourdough  19
Truffle aioli, crispy shallots, herbs

Crab and Crayfish Brioche 25
Poached egg, yuzu, chive hollandaise

DESSERTS 12

Rooftop Tiramisu  12
Praline, hazelnuts

Gluten Free Chocolate Cake  12
Banoffee ice-cream, bee pollen

Lemon & Limoncello Sorbet  12
Mango, grapefruit, blueberries

Profiteroles  12
Pistachio, white chocolate

 Vegetarian  Vegan

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.
A discretionary 13% service charge will be added to your bill.



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