



THE ROOFTOP

LONDON

NIBBLES

Wasabi Nuts 	6
Edamame Beans Togarashi 	6
Crispy Lotus Root with Szechuan Chilli Salt 	5


SOUP & SALAD

Miso Soup (Tofu, Shimeji) 	10
Chopped Salad with Avocado, Tomato, Lettuce, Radish, Cashew Nuts & Lemon Dressing 	12
Tuna Tartar, Avocado, Spicy Radish with Ginger Marinade	14
Seared Wagyu Beef Salad with Sesame Vinaigrette	16

SIGNATURE COCKTAILS

Collins	15
Scotch Blended Whisky, Italian Amaro, Vanilla, Lime Juice & Ginger Ale	
Couquette	15
Vodka, Lychee, Aloe Vera, Lime Juice & Raspberry Shrub	
Old Fashioned	15
Bourbon, Italian & Trinidad Bitter's Syrup	
Tiki	16
Cuban Dark Rum, Falernum & Pimento Liqueur, Lime Juice & Coconut Syrup	
Punch	16
London Dry Gin Infused Apricot Marmalade, Passion Fruit Juice, Lemon Juice, Aperol & Carbonated Water	
Daisy	16
Tequila Blanco, Mandarin Liqueur, Pink Grapefruit, Lime Juice, Agave & Club Soda	
Eternal Summer (Alcohol Free)	11
Lychee, Mango, Coconut Water, Lime Juice & Agave	

SIDES

Fries 	6
Sweet Potato Fries 	6
Jasmine Steamed Rice 	6
Chargrilled Stem Broccoli with Sesame Seeds 	6

FROM THE GRILL

Grilled Salmon Teriyaki	22
served with Watercress & Sesame Seeds	
Mapo Tofu 	22
with Steamed Rice, Spring Onion, Peanuts & Sichuan Oil	
Soy Glaze Beef Brisket	25
with Gingered Shiitakes & Soy Caramel Emulsion	
Wagyu Beef Burger	25
served with Cajun Sweet Potato Fries	

SWEET

Chocolate Ice Cream & Granola 	7
Yuzu Sorbet & Granola 	7
Selection of Mochi 	8
Pineapple Carpaccio & Coconut Sorbet 	8
Chocolate Fondant with Vanilla Ice Cream 	8

SPRITZERS

Fragolino Spritz	17
Rinomato Aperitivo Infused Strawberries, Violette Bitters, English Sparkling Wine	
Spring Blossom Spritz	17
Italicus, St. Germain Elderflower, Rosebud Cordial, Pink Grapefruit Bitters & Veuve Clicquot Yellow Label	
Jasmine Spritz	17
Belsazar Rosé Infused Jasmine, Crème De Pêche & Veuve Clicquot Yellow Label	

SMALL PLATES

3 Small Plates	32
Prawn Tempura with Sweet Chili Dressing	12
Octopus Takoyaki with Tonkatsu Sauce & Bonito Shavings	12
Tuna Sashimi with Pickled Ginger Daikon & Wasabi	12
Salmon Sashimi with Pickled Ginger Daikon & Wasabi	12
Vegetable Gyoza with Ponzu Dressing 	12
Chicken Gyoza with Ponzu Dressing & Parmesan	12
Chicken Karaage Bao Bun, Gem Lettuce with Sriracha Mayonnaise	12
Shiitake Bao Bun, Bean Sprouts with Hoisin Sauce 	12
Crispy Squid with Lemon Gochujang Aioli	12

SOFT DRINKS

Coke	4.5
Diet Coke	4.5
Ginger Beer	4.5
Ginger Ale	4.5
Lemonade	4.5
Orange Juice	5
Water Still / Sparkling 75Oml	5

HOT TEAS & COFFEE

Single Espresso	3.5
Double Espresso, Macchiato, Americano, Cappuccino, Latte or Flat White	4.5
Black Tea - English Breakfast, Earl Grey or Ceylon	4.5
Green Tea - Green Sencha	4.5
Herbal - Fresh Mint, Peppermint, Jasmine, Chamomile or Roiboos Orange	4.5

BEERS

Asahi	7
Meantime Pale Ale	7
Meantime Lager	7
Sassy Cidre Pear	7
Peroni Libera - (Alcohol Free)	6



 Gluten free  Vegetarian  Vegan

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering. All prices are in GBP & are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

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