

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 V 14

Pomegranate, mint, molasses

Cured Salmon and Seaweed Salad 16

Citrus, sesame & peanut dressing

"KFC" Korean Fired Cauliflower Vg 15

Coriander, lime & garlic aioli

Crispy Vegetable Gyoza Vg 14

Red pepper pesto

Mozzarella "Stracciatella" Plant Based Vg 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 Vg 19

Sherry vinegar emulsion,
pine nut "parmesan"

Charred Asparagus, Sourdough Vg 19

Truffle aioli, crispy shallots, herbs

Crab and Crayfish Brioche 25

Poached egg, yuzu, chive hollandaise

DESSERTS 12

Rooftop Tiramisu V 12

Praline, hazelnuts

Gluten Free Chocolate Cake V 12

Banoffee ice-cream, bee pollen

Lemon & Limoncello Sorbet Vg 12

Mango, grapefruit, blueberries

Profiteroles V 12

Pistachio, white chocolate

V Vegetarian Vg 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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