



sips

House Martini 6/12 House Vermouth 9 Langham Classic Cuvée 14 Celery Collins (0%) 8

nosh

Chaat Tartlet 3

Squid “Tako Yaki” Doughnut 5

Milk Bread and Lime Pickle Butter 6

Cured Sea Bream, Kalamansi Ponzu, Green Apple 16

Grilled Hispi Cabbage, Kimchi Mayo, Pumpkin Seeds, Crispy Shallot 12

Asparagus Gomae, Scorched Mackerel, Soy Egg, Pea, Wasabi 16

vegetarian option available

“Sai Oua” Faggots, Pickled Kohlrabi, Lime Leaf Emulsion 26

BBQ Paneer, Palak Purée, Pickled Red Onions, Crispy Corn Sev 24

vegetarian option available

Seared Halibut, Malaysian Fish Head Curry, Okra, Aubergine 42

Spring Lamb Rump, Pea and Coconut, Dill Yoghurt 38

Chaat Masala New Potatoes, Yogurt 7

Spring Green Salad, Mint, Coriander 6

pud

Strawberry and Buttermilk Choux 12

Banana Pudding 10

Ice Cream 6per scoop

chocolate/coconut/strawberry sorbet

A selection of British Cheeses 12

*Our kitchen is not allergen free, please inform us of any allergies
House filtered still and sparkling water is served at a charge of £1.50 per person
A discretionary 13% service charge will be added to your bill*