

## FREE-FLOWING PACKAGES

### Bubbles £27

Prosecco, Mimosa, Beer, White, Rosé & Red Wine

### Château Sainte Marguerite's Rosé & Cocktails £34

Château Sainte Marguerite's Symphonie Rosé, White & Red Wine, Prosecco, Beer  
St-Germain Spritz, Elderflower Maragrita, Bloody Mary, Mimosa

### Joseph Perrier Champagne £69

Joseph Perrier Cuvée Royale Champagne, Château Sainte Marguerite's Symphonie Rosé, White & Red Wine, Prosecco, Beer, St-Germain Spritz, Elderflower Maragrita, Bloody Mary, Mimosa

## TWO COURSES 37 | THREE-COURSES 42

Three Jersey oysters, merlot vinegar, lemon  
Chopped beef, wasabi mayo, confit yolk, sourdough  
Tuna tartare, avocado, ponzu, corn tortilla  
Roasted peppers, whipped feta, ve-duja, focaccia *pb*  
Burrata, port poached pear, walnut, chicory *gf*  
Lamb croquettes, truffled celeriac puree, lamb Jus

Korean hot honey chicken, buttermilk pancakes  
Caramelised banana pancake, vanilla cream, maple syrup  
Smoked salmon cruffin, spinach, lox cream cheese, poached egg, hollandaise  
Avocado, croissant rolls, confit cherry tomato, poached egg, onion marmalade  
Turkish eggs, garlic yogurt, harrisa butter, chilli oil, coriander salsa  
Double cheeseburger, caramelised onions, pickles, truffle mayo  
Buttermilk chicken, flat bread, stracciatella, radicchio, maple syrup  
Bone in pork schnitzel, dill, cucumber salad  
Slow cooked beef shin ragu, pappardelle, parmesan  
Dry aged sirloin steak, fried egg, garlic butter, cherry tomato +15

Pavlova, chantilly, blackberry, pistachio *v, gf*  
Baked passion fruit cheesecake *v*  
Dark chocolate mousse, sour cherries, almond *pb*

House salad, vinaigrette, *pb* 6.5  
Smashed cucumber, sesame seeds, mint *pb, gf* 6.5  
Roast young carrots *pb, gf* 7.5  
New potato, mint butter *gf* 6.5  
Tender stem broccoli, harissa butter, smoked almonds 8  
Skin on fries, sea salt *pb, gf* 7 / add truffle & Parmesan 2.5

### SUNDAY ROASTS

Available on Sundays from 12pm - 4pm

From 22 pp

Grassroots farm 45-day aged sirloin  
horseradish cream

Free range Yorkshire chicken  
sage & onion stuffing, bread sauce

Butternut squash and mushroom wellington *pb*

Served with duck fat roast potatoes,  
cauliflower cheese, honey & thyme roast  
carrots & parsnips, greens, gravy  
Yorkshire puddings

*v* vegetarian | *pb* plant based | *gf* gluten free

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. 8 St. Martin's Pl, London WC2N 4JH.

KITTY HAWK