

Kitty Hawk

SUNDAY GRILL

Designed for sharing. Each guest selects a main, paired with vibrant spreads and salads, followed by their own individual dessert.

TWO-COURSES 32 | THREE-COURSES 37

Bottomless red wine £30

Mencia, O Mouro, Belarmino, Ribeira Sacra, Spain

Château Sainte Marguerite's Rosé & Cocktails £34

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

To Start

Handmade pitta pb

Nocellara olives pb

Cumin hummus, sumac, nigella seeds pb

Whipped cod's roe, radish, dill oil

Red pepper muhammara, walnuts, parsley pb

Choose a Main

King prawns, herb garlic butter, chilli, lemon

Lamb kofta, miso aubergine, zhoug

Lebanese chicken souvlaki, rose harissa dressing, tzatziki

Grilled courgette, fennel, lemon yoghurt pb

Salads to Share

Heritage tomato, labneh, sumac onions v

Greek salad, kalamata, feta v

Choose a Sweet

Pavlova, charred pineapple, cream cheese pb

Chocolate tahini mousse, sour cherries, sesame

Ice cream sandwich, pistachio v

v vegetarian | pb plant based

Please let our team know if you have any allergies.

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill.

