

# SW16 Bar & Kitchen

## BRUNCH MENU

Saturdays 10am to 5pm

**SW16 short rib benedict** 13.5 | chipotle mayo, poached egg, toasted focaccia

**Bacon and egg bap** 8 | mixed leaves, tomato chutney

**Salmon royale** 13.5 | guacamole, black garlic aioli, ciabatta

**Portobello Mushroom bap** (v) 8 | portobello, halloumi, mixed leaf, tomato chutney

**Chicken brioche** 9 | fried egg, hot honey, pickled red cabbage

**Avocado and asparagus on toast** 9 | tahini dressing, toasted hazelnuts (vg)

**Truffle scrambled egg** (v) 9 | crème fraiche, chives, toasted focaccia

**Buttermilk pancakes** 8 | mix berry maple syrup and vanilla ice cream

**Brunch extras** salmon 5 | bacon 5 | halloumi 5

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## LUNCH MENU

Saturdays 12pm to 5pm

### Starters

**Focaccia cherry tomato and oregano** (V) 4

**Mortadella pistachio crumble & balsamic vinegar** 6.5

**Cured Scottish salmon** 12 | radish, pickled red onion, capers, lime creme fraiche, tapioca

**Asparagus Salad** (vg) 9 | new potatoes, garden peas, mustard dressing

**Buffalo mozzarella salad** (v) 9 | heritage tomato, strawberry, basil oil, pumpkin seeds

**Roast beef carpaccio** 10.5 | tuna aioli, caper, cornichon, radish

**Chicken liver pate** 9.5 | apricot glaze, toasted brioche bun, cornichons, piccolo peppers

### Pasta

**Spaghetti carbonara** 14.5 | pecorino, truffle, crispy guanciale

**Maccheroni vodka sauce** (vg) 12.5 | nduja and burrata

**Seafood linguine** 14.5 | prawn, squid, cherry tomato, garlic, chilli

**Tagliatelle white beef & lamb ragu** 13.5 | cherry tomato, herb breadcumb, pecorino

**Orecchiette pistachio pesto** (vg) 13.5 | asparagus, pea, rocket & pistachio pesto

### Sides

**Truffle polenta chips & miso mayo** 6 | **Thick cut chips** 5 | **Mixed leaf salad** (vg) 5 |

**Rocket, cherry tomato & parmesan** 6

**You can find us on all social media platforms @sw16barandkitchen.**

Please make us aware of any allergies. We cannot guarantee our menu is suitable for those with severe allergies. 12.5% discretionary service charge is added to all bills. This goes directly to the team. Please be aware we are a cashless venue.

# SW16 Bar & Kitchen

## DINNER MENU

5pm to 10pm

### Snacks

**Kalamata & Nocellara olives** 5

**Truffle & pecorino mixed nuts** 5

**Grilled flat bread** herbs, sea salt 4

**Focaccia** cherry tomato, oregano 4

**Mortadella** pistachio crumble, balsamic glaze 6.5

### Starters

**Chicken liver pate** 9.5 | apricot glaze, toasted brioche bun, cornichons, piccolo peppers

**Apulia burrata heart** 11.5 | heritage tomato, strawberries, basil oil, pumpkin seeds

**Asparagus salad (vg)** 9 | new potato, garden peas, mustard dressing

**Roast beef carpaccio** 10.5 | tuna aioli, caper, cornichon, radish

**Cured Scottish salmon** 12 | radish, pickled red onion, capers, lime creme fraiche, tapioca

**Crab dumpling** 11.5 | pickled kohlrabi, cucumber & jalapeno gazpacho, caviar

**Spiced beef tartare** 12 | caper, shallot, chives, dehydrated coconut, cured egg yolk

### Mains

**Tagliatelle white beef & lamb ragu** 13.5 | cherry tomato, herb breadcumb, pecorino

**Spaghetti carbonara** 14.5 | pecorino, truffle, crispy guanciale, egg yolk cream

**Crab linguine** 16 | chilli, parsley, spring onion, smoked caviar

**Monkfish & salmon ravioli** 15 | butter emulsion, mussels, samphire, cherry tomato

**Orecchiette pistachio pesto (vg)** 13.5 | asparagus, pea, rocket & pistachio pesto

**Aubergine & burrata ravioli** 14 | pea cream, yellow courgette, parmigiana

**Roast cod** 18.50 | pea & basil veloute, crushed potato, chorizo crumb

**Lamb rump** 24 | braised baby gem, roast shallots, mint emulsion, mustard, red wine jus

**Sweet potato steak (vg)** 16 | miso glaze, grilled oyster mushroom, basil cream, summer vegetables

### Sides

**Truffle polenta chips & miso mayo** 6

**Thick cut chips** 5

**Mixed leaf salad** 5

**Rocket, cherry tomato & parmesan** 6

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