

SW16 Bar & Kitchen

SUNDAY BREAKFAST MENU

Sundays 10am to 1pm

- Portobello mushroom bap (v)** 8 | portobello, halloumi mix lives, tomato chutney
- Chicken brioche & fried egg** 9 | hot honey, pickled red cabbage
- SW16 short ribs benedict** 13.5 | nduja hollandaise, poached egg, toasted focaccia
- Salmon royale** 13.5 | guacamole, black garlic aioli, ciabatta
- Avocado and asparagus on toast** 9 | tahini dressing, toasted hazelnuts
- Truffle scrambled egg** 9 | creme fresh, chives, toasted focaccia
- Buttermilk pancakes (v)** 8 | mixed berries, maple syrup, B.B.J. ice cream
- Brunch extras** salmon 5 | bacon 5

SUNDAY LUNCH MENU

Sundays 12pm to 8pm

Starters

- Focaccia** 4 | cherry tomato, oregano
- Mini short rib tacos** 7 | avocado mousse, pico de gallo
- Cured Scottish salmon** 12 | radish, pickled red onion, capers, lime creme fraiche, tapioca
- Asparagus salad (vg)** 9 | new potato, garden peas, mustard dressing
- 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

Pasta

- Tagliatelle short rib ragu** 13.5 | beef mince, parmesan cheese
- Maccheroni vodka sauce (v)** 12.5 | nduja, burrata
- Orecchiette pistachio pesto (vg)** 13.5 | asparagus, mushroom, cherry tomato
- Crab linguine** 16 | chilli, parsley, spring onion, smoked caviar
- Maccheroni swordfish** 16 | cherry tomato, courgette, pistachio crumb
- Spaghetti carbonara** 14.5 | pecorino, truffle, crispy guanciale

Sides

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

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SUNDAY ROASTS & SPECIALS

MENU

Sundays 12pm to 8pm

All roasts come with seasonal veg, miso carrots alongside infinite roast potatoes, giant yorkshire puddings & gravy

Roasts

Norfolk black corn-fed chicken 20

Dingly-Dell farm pork belly porchetta 22

28 day aged British beef striploin 25

20 day aged roast lamb rump/leg 25

Miso glazed roasted aubergine (VG) 16

Trio of sharing roasts (ideal for 2) 30pp
lamb, beef striploin & porchetta

Specials

Minted pea arancini 6

Spiced beef tartare 12

caper, shallot, chives, dehydrated coconut, cured egg yolk

Tuna tartare 11.5

avocado, crispy tapioca, kohlrabi

Ricotta Gnocchi 13

Oyster mushrooms, courgette, pea & truffle sauce

Roast Cod 18.5

pea & basil veloute, crushed potato, chorizo crumb

Tenderstem broccoli 6

garlic, chilli, almond flakes

Aubergine caponata 6

toasted foccacia

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