

# SW16 Bar & Kitchen

## Brunch Menu

Every Day 10am to 1pm

### Short rib benedict

poached egg, burnt butter hollandaise, toasted focaccia | 12

### Chicken brioche

honey- gochujang sauce, fried egg, pickled red cabbage | 12

### Smoked salmon royale

toasted brioche, spiced ricotta, mushroom velouté,  
burnt butter hollandaise | 12

### Grilled asparagus on toast

guacamole, wild mushroom, sun dried tomato, crispy kale | vg | 11

**Add** | burrata 4 | poached or fried egg 2.5 | bacon 5

### Bacon & egg brioche bap

smoked tomato chutney, rocket | 7

### Burford brown scrambled eggs on sourdough

cream cheese , chives | v | 8.5

## Sides

**Bacon** | 5

**Guacamole** | 5

**Poached or fried egg** | 2.5

**Smoked salmon** | 6

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## Lunch Menu

Tuesday to Sunday 12am to 4pm

### Snacks

**Truffle & pecorino mixed nuts** | 5

**Mixed olives** | 5

**Focaccia** | cherry tomato, oregano | 5

**Chorizo croquettes** | chilli emulsion | 6

**Maldon oyster** | yuzu, ponzu, pomegranate or jalapeno gazpacho, wild garlic oil | 3.5 each

### Starters & Salads

**Pickled oyster mushroom** | coconut lece de tigre, pepper, peas, broad beans, courgette| vg | 8

**Burrata & heritage tomato** | pickled strawberry, walnuts, jalapeno gazpacho, music bread| 9.5

**Roast rolled pork belly** | apple sauce, onion jam, sourdough | 9

**Chicken salad** | piquillo peppers, baby gem, truffle mayo, garlic croutons | 10

**Grilled prawn salad** | baby gem, avocado, cherry tomato, borettane onion | 11.5

### Pasta

**Maccheroni oxtail** | braised oxtail ragu, pecorino | 12

**Orechiette broccoli & spinach** | peas, wild mushrooms, crispy onion | vg | 11.5

**Spaghetti seafood** | mussels, bisque, cherry tomato, samphire | 13

**Salmon tagliatelle** | creamy crab bisque, courgette, dill ,chilli and garlic | 12

### Mains

**Roast chicken ballantine** | tahini & sour cream emulsion, red chicory ,zhoug | 16.5

**Grilled seabream** | squash puree, confit summer vegetables, prawn oil | 17

**Grilled round aubergine** | zhoug, bulgar, coconut and mint yoghurt | 16

### Sides

**Truffle polenta chips** | truffle mayo | 6

**Heirloom tomato & shallot salad** | chardonnay vinegar | 6

**Mixed leaf salad** | rocket, cherry tomato, baby spinach | 6

**Grilled hispi cabbage**| burnt onion puree, crispy shallot, lime crema | 6

**Thick cut chips** | 6