

BITES

Sea Salt & Sun-Blushed Focaccias Served with Apulian extra virgin olive oil & balsamic vinegar	6.5
Pita Crushed tomato, roasted shallot, tahini & yoghurt	10.5
Crab Croquette Aioli	9
Zucchini Fritti Maldon sea salt	7
Padron Peppers Yoghurt & dukkah	7
Prosciutto di Parma 24 months dry aged	14

STARTERS

Hummus Jerusalem artichoke, roasted fennel, pine nuts, mint & pita	15
Burrata Muhammara, baby leeks & za'atar	16
Roasted Spiced Delica Pumpkin Sumac, whipped feta, oyster mushrooms & fried sage	16
Yellowtail Tiradito Cucumber, chilli, lemongrass, yuzu & crudités	21
Octopus Potatoes, chorizo, labneh & za'atar	23
Lamb Kofta Tahini, labneh, pickled mushrooms & pita	13.5
Beef Tataki Ras el Hanout, maple syrup, pumpkin tahini, parnsips & hazelnuts	18
Pulled Duck Tostadas Celeriac & apple remoulade	17

SALADS

Cous Cous Salad Butternut squash, dried cranberries, kale, walnuts, roasted red onions, sherry, mustard & orange dressing Add chicken +7 Add crayfish +7	14
Crayfish Salad Potatoes, boiled eggs, apple & coconut yuzu dressing	17
Avocado & Chicken Salad Romaine lettuce, mustard dressing & crumbled feta	20



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All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.

PASTAS

Tonnarelli "alla Nerano" Courgette, smoked Provolone, basil & oregano	19
Paccheri Mussels & Saffron Chilli & samphire grass	26
Lobster Linguine Datterini tomatoes & basil	37
Maccheroncini Homemade lamb ragù	23
White Lasagna Porcini mushrooms & Tuscan sausage	20

FROM THE GRILL

Vegetable Provençale Tahini & red harissa	16
Tuna Loin Romesco & chickpea purée	32
Monkfish Wrapped in guanciale, with rocket & parsley cream, caramelised red onion & girolle	33
Whole Sea Bream Tender stem broccoli, mids potatoes, green harissa & Amalfi lemon - 800g, serves two	50
Half Spiced Chicken Lemon, garlic & jus	24
Slow Cooked Lamb Shank Kale, celeriac & mashed potato	38
Iberico Pork Shoulder Sherry jus, king oyster mushrooms & celeriac	30
Lake District Farmers 35-Day-Aged Ribeye Red wine jus & French fries	39.5

SIDES

Green Salad Cucumber & radish	6
Charred Sweet Potatoes Yoghurt & dukkah	6
Mids Potatoes Saffron aioli	6
Tender Stem Broccoli Red chilli, ginger & garlic	7
French Fries Oregano & Maldon sea salt OR Parmesan & truffle +2	6
Add black truffle to any dish	7

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ALL-DAY
DINING /
À LA CARTE

FOR CALORIE INFORMATION,
SCAN THE QR CODE:

