

Sparkling and Champagne

|                                                          | 125ml/Bottle |     |
|----------------------------------------------------------|--------------|-----|
| Prosecco Ca di Alte - Italy .....                        | 12.....      | 38  |
| Rosé Prosecco Ca di Alte - Italy .....                   | 14.....      | 42  |
| Sophie Baron Champagne Grand Reserve Brut – France ..... |              | 73  |
| Chapel Down Brut– England .....                          | 15.5.....    | 77  |
| Laurent-Perrier Cuvée NV – France .....                  | 19.5.....    | 105 |
| Laurent-Perrier Brut Millésimé Vintage – France .....    |              | 150 |

White Wine

|                                                                          | 125ml/175ml/Bottle |    |
|--------------------------------------------------------------------------|--------------------|----|
| Organic Macabeo, Castano, Murcia, Spain .....                            | 8.5..... 9.5.....  | 34 |
| Muscadet Serve et Maine et Maine Sur Lie, Chateau de Coing, France ..... | 9.5..... 10.5..... | 38 |
| Marlborough Sauvignon Blanc, Framingham, New Zealand .....               | 11..... 12.....    | 44 |
| Gavi de Gavi Terre Antiche, Piedmont, Veneto, Italy .....                |                    | 52 |
| Sancerre, Domaine des Brosses, Loire, France .....                       |                    | 65 |
| Pouilly-Fuisse Vieilles Vignes .....                                     |                    | 72 |
| Domaine La Soufrandise, Burgundy France                                  |                    |    |

Rosé Wine

|                                                        | 125ml/175ml/Bottle |    |
|--------------------------------------------------------|--------------------|----|
| Monastrell Rosado, Castano, Murcia, Spain .....        | 8.5..... 9.5.....  | 34 |
| Cotes de Provence Rosé, Whispering Angel, France ..... |                    | 79 |

Red Wine

|                                                                  | 125ml/175ml/Bottle |    |
|------------------------------------------------------------------|--------------------|----|
| Organic Monastrell, Castano, Murcia, Spain .....                 | 8.5..... 9.5.....  | 34 |
| Mendoza Malbec Clasico, Altos Las Hormigas, Argentina .....      | 9.5..... 10.5..... | 38 |
| ‘Sherazade’ Nevo D’Avola, Donnafugata, Sicily, Italy .....       |                    | 44 |
| Marlborough Pinot Noir, Framingham, New Zealand .....            |                    | 55 |
| Luberon Rouge, Chateau La Varrerie, Southern Rhone, France ..... |                    | 65 |
| ‘A’ Amarone della Valpolicella, Alpha Zeta, Veneto, Italy .....  |                    | 79 |

Cocktails

|                                                                  | 50ml serve |      |
|------------------------------------------------------------------|------------|------|
| Sloe Gin Fizz .....                                              |            | 15   |
| Sloe Gin, Sparkling Wine, Lemon Zest                             |            |      |
| Hugo .....                                                       |            | 14   |
| Prosecco, Elderflower Liqueur, Fresh Mint                        |            |      |
| Negroni .....                                                    |            | 14   |
| Campari, Sweet Vermouth, Gin, Orange Zest                        |            |      |
| Vesper Martini .....                                             |            | 15   |
| Vodka, St.Germain, Gin                                           |            |      |
| Cosmopolation .....                                              |            | 14   |
| Cointreau, Vodka, Cranberry Juice, Lime                          |            |      |
| Amaretto Sour .....                                              |            | 14   |
| Amaretto, Sugar Syrup, Lemon Juice, Cherry                       |            |      |
| French 75 .....                                                  |            | 14   |
| Gin, Sparkling Wine, St Germain, Lemon                           |            |      |
| Seedlip Spice & Ginger (non-alcoholic) .....                     |            | 11.5 |
| Seedlip Spice, Cranberry, Ginger Ale, Pomegranate                |            |      |
| Seedlip Garden (non-alcoholic) .....                             |            | 11.5 |
| Seedlip Garden, Apple Juice, Mint, Watermelon and Cucumber Tonic |            |      |

Fresh Juices

|                                                        |     |
|--------------------------------------------------------|-----|
| Orange Juice.....                                      | 6   |
| Carrot, Apple and Ginger Juice.....                    | 6.5 |
| Lemonice .....                                         | 6   |
| Lemon, Bitters and Soda Water                          |     |
| Seasonal Juice .....                                   | 6.5 |
| Please ask our restaurant colleague for today’s choice |     |

Soft Drinks

|                                                            |       |
|------------------------------------------------------------|-------|
| Coke/Diet Coke (330ml) .....                               | 5.2   |
| Juice .....                                                | 5     |
| Cranberry, Cloudy Apple, Pink Grapefruit, Tomato           |       |
| Mineral Water Still or Sparkling 330ml/750ml .....         | 4/5.5 |
| Fevertree 200ml .....                                      | 4.3   |
| Ginger Beer, Ginger Ale, Tonic, Slim Tonic, Soda, Lemonade |       |

Hot Beverages

|                                                                                                                                                                                                          |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Speciality Loose Leaf Teas .....                                                                                                                                                                         | 4.7 |
| Chamomile, English Breakfast, Elderflower & Lemon, Liquorice Mint, Moroccan Mint, Ginger & Lemon, Gunpowder, Cranberry, Black Earl Grey, Decaffeinated English Breakfast, Darjeeling, Masala Chai, Assam |     |
| Speciality Persian Rose Tea .....                                                                                                                                                                        | 7.5 |
| Fenwick Blend Speciality Coffees .....                                                                                                                                                                   | 4.7 |
| Latte, Cappuccino, Americano, Espresso, Macchiato, Flat White, Decaffeinated                                                                                                                             |     |
| Land Hot Chocolate - Dark or Milk .....                                                                                                                                                                  | 6.3 |

BOND STREET  
KITCHEN

MENU



Starters and Small Plates

|                                                                          |      |
|--------------------------------------------------------------------------|------|
| Selection of Artisan Breads with Butter.....                             | 4.5  |
| Marinated Gordal Olives (VG, WF) .....                                   | 5    |
| Truffle and Pecorino Nuts (WF) .....                                     | 6    |
| Asparagus Soup with Black Pepper Cream (VG, WF) .....                    | 8.5  |
| Broad Bean Houmous and Raw Vegetables (VG, WF) .....                     | 9.5  |
| Dorset Crab on Toast with Fennel and Chilli .....                        | 16.5 |
| Beetroot Cured Salmon, Pickled Cucumber with House-made Soda Bread ..... | 14.5 |
| Atlantic Prawn Cocktail .....                                            | 15   |
| Burrata, Tomatoes and Oregano with Grilled Focaccia (V) .....            | 12.5 |

Salads

|                                                                                        |             |
|----------------------------------------------------------------------------------------|-------------|
|                                                                                        | Sml / Lge   |
| Grilled and Shaved Courgettes with Capers, Lemon and Chilli (VG,WF) .....              | 11.5 / 17   |
| Hertiage Beetroot and Chicorÿ with Ragstone Goat’s Cheese and Pickled Walnut (V) ..... | 12.5 / 18   |
| Crispy Duck, Watermelon, Radish and Watercress .....                                   | 14.5 / 21.5 |
| Chopped Salad                                                                          |             |
| Tomato, Cucumber, Lettuce, Beetroot, Radish, Avocado, Egg (V, WF) .....                | 12.5 / 17   |
| With Grilled Chicken (WF) .....                                                        | 14.5 / 20   |
| With Atlantic Prawn (WF) .....                                                         | 16 / 22.5   |

Wheat Free (WF)   Vegan (VG)   Vegetarian (V)

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our restaurant colleagues on every visit to our restaurant.  
All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

Main Course

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| Pea, Asparagus and Broad Bean Risotto with Pecorino (V, WF) .....                          | 22   |
| Courgette Tagine with Tabbouleh, Coconut Yoghurt (VG) .....                                | 21   |
| Chargrilled Monkfish on the bone with Broccoli, Warm Tartare Sauce .....                   | 32   |
| Poached Trout with Watercress Sauce and Heritage Potatoes .....                            | 28.5 |
| Chicken Milanese with a Rocket and Parmesan Salad, Romesco Sauce .....                     | 25   |
| Grilled Rib-eye Steak with Caf  De Paris Sauce, Watercress Salad and Crispy Shallots ..... | 32.5 |

Sides

|                                                  |     |
|--------------------------------------------------|-----|
| French Fries (VG) .....                          | 5.5 |
| Mixed Salad, Vinaigrette Dressing (VG, WF) ..... | 5.5 |
| Steamed Spinach (VG, WF) .....                   | 5.5 |
| Tenderstem Broccoli, Olive Oil (VG, WF) .....    | 5.5 |

Desserts

|                                                                               |     |
|-------------------------------------------------------------------------------|-----|
| A Selection of Neal’s Yard Dairy Cheese, Yorkshire Chutney and Crackers ..... | 12  |
| Almond Milk Panna Cotta with Strawberries and Mint (VG, WF) .....             | 8   |
| Amalfi Lemon Tart with Cr me Fraiche .....                                    | 8   |
| Original Beans Chocolate Mousse with Cherries and Honeycomb (WF) .....        | 7.5 |
| Affogato, Espresso Shot with Vanilla Ice Cream (VG) .....                     | 6.5 |