

BITES

Sea Salt & Sun-Blushed Tomato 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

STARTERS

Jerusalem Artichoke Hummus Roasted fennel, pine nuts, mint & pita	15
Burrata Muhammara, baby leeks & za'atar	16
Octopus Potatoes, chorizo, labneh & za'atar	18.5
Lamb Kofta Tahini, labneh, pickled mushrooms & pita	13.5
Beef Tataki Ras el Hanout, maple syrup, pumpkin tahini, parsnips & hazelnuts	18

SALADS

Barley Superfood Salad Basil pesto, butternut squash, pak choi, tender stem broccoli, flaked almonds & pumpkin seeds Add chicken +7	14
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

Courgette Spaghetti Basil pesto, pistachio & smoked ricotta	21.5
Lobster Linguine Datterini tomatoes & basil	37
Maccheroncini Homemade lamb ragú	23

FROM THE GRILL

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

SIDES

Green Salad Cucumber & radish	6
Tender Stem Broccoli Red chilli, ginger & garlic	7
French Fries Oregano & Maldon sea salt	6

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ALL-DAY DINING / À LA CARTE

FOR CALORIE INFORMATION,
SCAN THE QR CODE:

