


SET MENU

2 Course £20 / 3 Course £24

APPETIZERS

RED PEPPER HUMMUS

Marinated Chickpeas, Smoked Seeds, Crisp Flat Bread 524 kcal 

JAMMY CHICKEN LOLLIPOPS

Chilli Jam 227 kcal

BURRATA + HERITAGE TOMATOES

Lemon Garlic Oil 299 kcal 

MAINS

63RD+1ST BURGER

Swiss Cheese, Crispy Onions,
Chipotle Mayo, House Fries 673 kcal
Gluten-free available

HADDOCK, SMOKED SALMON + LEEK FISHCAKE

Fried Egg, Vermouth, Mustard, Chive Cream,
served with House Fries 780 kcal

SAFFRON RISOTTO


Wood Fire Roasted Peppers, Gremolata,
Plant Based Greek-Style Cheese 486 kcal 

DESSERTS

BAKED NYC CHEESECAKE

Oreo Raspberry Ripple Cream, Raspberry Sorbet,
Chocolate Sauce 553 kcal 

MOLTEN CHOCOLATE LAVA TART

Caramelised Orange, Bourbon Syrup, Vanilla Whip 672 kcal 

ESPRESSO MARTINI CHOCOLATE TRUFFLES

Kahlua + Stolichnaya Karamel Vodka, Vanilla Whip 713 kcal 



Vegan



Vegetarian

Adults need around 2000 kcal a day. Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross-contamination. Vegan food may be cooked using the same equipment as non-vegan food. Meat and Fish may contain small bones. A discretionary 12.5% service charge, shared entirely with the team, will be added to your bill.