



HEALTH SHOTS

Immune Boost 5
medicinal mushrooms, manuka honey, mango

Fat Burner 5 ✓
matcha, mct, honey, yerba mate, lime, chilli

Digestive Balance 5 ✓
apple cider vinegar, ginger, papaya

RAW

Crudit  & Aioli 14 ✓
seasonal vegetables

Guacamole 12 D N G
seeded crackers

Scallop Crudo 24 N
honeymoon melon, miso

Hamachi, Tamari, Yuzu 18 N
pickled cucumber, black sesame

Smokin' Brothers Smoked Salmon 21
capers, watercress, lemon oil

SMALL PLATES

Broccoli Velout  10 N ✓
garlic crisp, walnut, seeds

Heritage Beetroot & Chickpea Hummus 16 N ✓
pomegranate, sesame seeds, basil

Cornish Crab Cocktail 24 G
marie rose, coriander, avocado

Free-range Chicken Broth 16 G
orzo, spring vegetables

Artichokes alla Romana 18 D
taggiasca olive dressing, goat's curd

SALADS & BOWLS

KX Cobb Salad 20 D
free-range chicken, baby gem, tomato,
cheddar, tamworth bacon, egg, avocado

Salad Ni oise 30
yellowfin tuna steak, confit belly

**Label Anglais
Chicken Caesar 25** D G
romaine, anchovy dressing, croutons

Cornish Crab Linguine 24 G
chilli, garlic, lemon

Sirt Salmon Salad 22 N
kale, lovage, pomegranate, walnut,
turmeric & tahini yoghurt

Chicken Ramen 19 N G
noodles, kale, chestnut mushroom,
radish, soft egg

SANDWICHES & BURGERS

KX Burger 20 D G
pasture for life burger, cheddar, confit onion, house sauce

KX Vegan Burger 19 G ✓
vegan cheese, confit onion, house sauce

Smoked Salmon & Multiseed Bagel 14 D N G
cream cheese, watercress, pickled cucumber

Wagyu Katsu Sandwich 50 G
katsu sauce, pickled cabbage

KX Club Sandwich 16 G
free-range chicken, tamworth bacon, egg, avocado, tomato

KX Vegan Club Sandwich 16 G ✓
avocado, tomato, baby gem, vegan 'egg' mayo, feta-style 'cheese'

MEAT & FISH

Label Anglais Chicken Paillard 29
spinach, chilli, garlic

Wild Sea Bass 45
english asparagus, caper & raisin vinaigrette

English Wagyu Sirloin - 200gr 65
ponzu, truffle

Grilled Giant Wild King Prawns 39
chermoula, caramelised lime

Loch Duart Salmon 29
pan fried, marjoram, sicilian lemon

PLANT-BASED MAINS

Raw Brassicas & Fregola 18 N G ✓
torn herbs, preserved lemon, pumpkin seed

Crispy Organic Tofu 20 N ✓
soy, smoked almond, lemon

Miso Celeriac 'Lasagne' 22 ✓
artichoke, broad bean, mushroom,
truffle

SIDES

Chargrilled Broccoli 6 N
miso dressing, almonds

KX Mixed Salad 6 ✓
tomato, kale, herb dressing

Quinoa Tabbouleh 6 ✓
tomato, mint, parsley, lemon, sumac

Grilled Courgettes 6 ✓
alla scapece

Leaf Spinach 6 ✓
chilli, garlic

Dressed Organic Lentils 6 ✓
sherry vinegar

Wild Rice 6 N G
walnuts, kasha, sesame, preserved cherry

Fries 6 ✓

Sweet Potato Mash 6 ✓

SWEET

Ice Creams & Sorbets 2.5
non-vegan & vegan

Strawberry Pavlova 8 ✓
coconut yoghurt, mint

Amedei Chocolate Mousse 9.5 ✓
miso caramel, cacao, passion fruit

Chocolate Sachertorte 8 N ✓
coconut sorbet

Chocolate Sorbet ✓
sugar-free

KX Fruit Plate 12 ✓
seasonal fruit

✓ VEGAN FRIENDLY | D: DAIRY PRODUCTS | N: NUTS & SEEDS | G: GLUTEN

Please ensure to advise your waiter of any allergies when ordering.
VAT is included on all menu items. A discretionary service charge of 15% will be applied to your bill, for which we thank you.