



CAVIAR & SMALL PLATES

Vegetable Crudités 19 N
muhammara & hummus

Burrata 21 D
roasted peppers, aubergine,
datterini tomato salsa

Yellowfin Sashimi 19.5
soy sauce

Crab & Lobster Tortelloni 27 D G
white wine, sundried tomato, ricotta, basil

KX Caviar Selection D
served with blinis, crème fraiche

Platinum
20g 80 | 30g 120 | 50g 190

Golden Oscietra
10g 45 | 30g 135 | 50g 200

Beluga
20g 196 | 30g 295 | 50g 495

Caviar Pasta 45 D G
20g caviar, 100% Italian wheat rigatoni, cream,
white wine, 24 month aged parmesan

Beetroot Gravadlax 18.5
48hr cured salmon, avocado, chardonnay &
orange vinaigrette

Trio of Dips 17 D N G
life changing crackers, grissini

Nuts & Olives 9 D N G
truffle & pecorino nuts, nocellara olives

Soup of the Day 15.5 N
ask your waiter for today's offering

KX Noodle Bowl N G
buckwheat noodles, vegetables, house sauce
tofu 22 | chicken 25
beef 45 | prawn 39 | tuna 30

Carrot & Ginger Soup 14
turmeric, coriander

Tagliatelle Bolognese 28 D G
beef & veal ragù, Italian tagliatelle, parmesan

Free-Range Chicken Broth 22 G
seasonal vegetables

KX Poké Bowl N
sushi rice, edamame, sweet potato, beetroot,
avocado, red pepper
tofu 35 | chicken 35 | beef 45
prawn 47 | tuna 40 | salmon 39

SALADS

KX Cobb 25|32 D G
baby gem, tomato, cave aged cheddar, bacon, egg,
avocado, free-range chicken or smoked salmon

Super Green 19 N
seven chopped green vegetables,
miso & sesame dressing

Greek Cobb 21 D
tomato, feta, red onion, kalamata olives, baby
gem, cucumber, oregano & lemon dressing

Omega Three 28 N
var salmon fillet, kale, curled endive, lollo biondi
& rosso, roasted cauliflower, asparagus, beetroot,
mixed nuts & seeds, avocado goddess dressing

Vegan Cobb 20
avocado, cucumber, tofu, green beans, tomato,
baby gem, kale, spinach

Chicken Caesar 26 D G
romaine, anchovy dressing, croutons

SANDWICHES & BURGERS

KX Smashed Burger 28 D G
two beef patties, cheese, baby gem lettuce, tomato
smoked pickles, house sauce (add bacon +3.5)

Crab Tacos 25 G
prawn, mango, lime, chilli, coriander, brown meat dressing

Smoked Salmon Bagel 18 D N G
cream cheese
optional: watercress, pickled cucumber

Steak Sandwich 28 G
caramelised onions & peppers, rocket, ciabatta, red wine jus

Club Sandwich 25 G
free-range chicken, tamworth bacon,
egg, avocado, tomato

Vegan Toasted Wrap 20 G
chick'n, miso dressing, red onion, piquillo peppers,
baby gem lettuce, avocado

MAIN COURSES

Catch of the Day MARKET PRICE
ask your waiter for today's offering

Free Range Creedy Duck Breast 34
miso glazed, grilled asparagus

Label Anglais Chicken Paillard or Milanese 27 G
chilli, garlic & lemon gremolata

USDA Ribeye - 10oz 66
chimichurri

Atlantic Halibut 44 D
citrus hollandaise, tarragon oil

Line Caught Chargrilled Squid or Calamari 36 G
chilli, garlic & lemon gremolata

VAR Salmon 32
avocado goddess dressing

Wild Sea Bass 39
turmeric, chilli, coconut

SIDES

Chargrilled Broccoli 8 N
miso dressing, almonds

Grilled Courgettes 8
alla scapece

Wild Rice 7 N G
walnuts, kasha, sesame, preserved cherry

Fries 7.5

Stewed Lentils 6

Grilled Asparagus 9 N

Wild Mushrooms MARKET PRICE

Mixed Green Salad 8
tomato, cucumber, lemon oil

Sweet Potato Fries 7.5

Avocado 7

Leaf Spinach 7.5
chilli, garlic

Quinoa Salad 8.5 N
quinoa, pickled courgettes, celery, red pepper,
pomegranate, pistachio, dried tomatoes

Sauteed Garden Peas 7

: 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.

