KX

CAVIAR & SMALL PLATES

Vegetable Crudités 19 N
muhammara & hummus

Buffalo Mozzarella 18 D
charred grilled radicchio, 25 years Balsamic Vinegar

Yellowfin Sashimi 19.5
soy sauce

Pumpkin Ravioli 16 N
vegan Béchamel sauce

KX Caviar Selection D
served with blinis, créme 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

Salmon Tartare 18
avocado purée, pickled green papaya

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

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

BOWLS

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

KX Ramen Bowl N
konjac noodles, dashi stock, poached egg, shitake mushroom, sesame seeds
tofu 22 | chicken 25
beef 45 | prawn 39

Pumpkin Soup 14
Delica pumpkin seeds and sunflowers seeds

Wild Mushrooms Tagliatelle 28 D G
Italian egg tagliatelle, wild mushrooms, Parmiggiano Reggiano

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

Cous Cous Salad 19 N
aubergine, red onions, peppers, courgette, tumeric,golden sultana, bonito flakes, cashew nuts

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)

Lobster tail Bao buns 38 G
lobster sauce, carrots, mooli, coriander

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

Veal Ossobuco 34
celery, carrots, onions, mushrooms

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

Guazzetto of John Dory 36 G
clams, datterini, kalamata olives, chilly, white wine

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

Roasted Pumpkins 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

Grilled Sweet Potatoes 8.5 N

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.

