



RAW & SMALL PLATES

Crudit  & Aioli 14 ✓
seasonal vegetables

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

Salmon Tartare 18
avocado, capers
add oscietra caviar (10gr) 20

Guacamole 12 D N G
seeded crackers

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

BOWLS

Delica Pumpkin Velout  10 N ✓
garlic crisp, smoked almond, seeds

Fresh Tagliatelle G
gluten-free option available
pumpkin seed pesto, aged parmesan 16 N
wild mushrooms & truffle *market price D*

Watercress & Spinach Soup 12
rich yolk poached egg

KX Noodle Bowl
glass noodles, vegetables, house sauce
tofu 20 | chicken 25 | turkey 30
beef 42 | prawn 37

Free-range Chicken Broth 14 G
autumn vegetables

KX Super Bowl 35
label anglais chicken, wild rice, chickpeas,
edamame beans, tomatoes, pickled red onion,
green beans, chimichurri

SALADS

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

Super Green Salad 15 N ✓
seven chopped green vegetables, miso & sesame
dressing

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

Vegan Cobb Salad 15 ✓
avocado, cucumber, tofu, green beans, tomato,
baby gem, kale, spinach

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

Salad Ni oise 22
yellowfin tuna steak, confit belly

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

Grilled Label Anglais Chicken Sandwich 17 G
avocado, dairy-free brioche, house sauce

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

all available as plain protein

Label Anglais Chicken Paillard 25
chilli, garlic & lemon gremolata

Wild Sea Bass 42
caper & shallot vinaigrette

Hereford Beef Fillet - 180gr 42
chimichurri, watercress

Grilled Giant King Prawns 37
chermoula, caramelised lime

VAR Salmon 29
pan fried, marjoram, sicilian lemon

Free-Range Turkey Breast 30
chilli, garlic & lemon gremolata

Grilled Yellowfin Tuna 30
sauce vierge

PLANT-BASED MAINS

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

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

Miso Celeriac 'Lasagne' 28 ✓
artichoke, delica pumpkin,
wild mushroom, truffle

SIDES

Chargrilled Broccoli 6 N
miso dressing, almonds

Grilled Courgettes 6 ✓
alla scapece

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

Rocket & Datterini Tomatoes 6 ✓
aged balsamic, extra virgin olive oil

Leaf Spinach 6 ✓
chilli, garlic

Wild Mushrooms *market price D*

Fries 6 ✓

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

Lentils & Chickpeas 6 ✓
tomatoes, rosemary

Sweet Potato Mash 6 ✓

SWEET

Ice Creams & Sorbets 2.5
non-vegan & vegan

Chocolate Sorbet 2.5 ✓
sugar-free

Baked Vegan Crumble 8 N ✓
apple, blackberry, vanilla ice cream

Vegan Chocolate Mousse 9.5 ✓
amedei chocolate, raspberry, cacao

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.