



## CAVIAR & SMALL PLATES

**Vegetable Crudités 19** N   
 muhammara & hummus

**Burrata 18.5** D   
 tomato salad, fennel salt

**Tuna Tartare 19** N   
 sushi rice, avocado, yuzu, nori

**Boquerones en Vinagre 12** G   
 anchovies, olive oil, parsley & focaccia

**KX Caviar Selection** D   
 served with blinis, crème fraiche

**Platinum**   
 20g 36 | 30g 72 | 50g 145

**Golden Oscietra**   
 10g 37 | 30g 95 | 50g 184

**Beluga**   
 20g 170 | 30g 255 | 50g 375

**Quinoa Salad 14** N   
 quinoa, pickled courgettes, celery, red pepper, pomegranate, pistachio, dried tomatoes

**Trio of Dips 17** D N G   
 pane carasau, grissini

**Sashimi 38.5**   
 Hamachi, VAR Salmon, Ahi Tuna

**Nuts & Olives 9** D N G   
 truffle & pecorino nut mix, nocellara olives

## BOWLS

**Soup of the Day 10/15** N   
 ask your waiter for today's offering

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

**Lentil & Coconut Veloute 14/18**   
 celery, carrots, onion & chili flakes

**Caviar Pasta 95** D G   
 Gluten free option available   
 30g Golden Oscietra Caviar, 100% Italian wheat rigatoni, cream, white wine, 24 month aged parmesan

**Free-Range Chicken Broth 14/22** G   
 seasonal vegetables

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

## SALADS

**KX Cobb 24** D G   
 free-range chicken, baby gem, tomato, cheddar, tamworth bacon, egg, avocado

**Super Green 17** N   
 seven chopped green vegetables, miso & sesame dressing (add protein +15)

**Greek Cobb 20** D   
 tomato, feta, red onion, kalamata olives, baby gem, cucumber, oregano & lemon dressing

**Label Anglais**   
 **Chicken Caesar 26** D G   
 romaine, anchovy dressing, croutons

**Vegan Cobb 19**   
 avocado, cucumber, tofu, green beans, tomato, baby gem, kale, spinach

**Sirt Salmon 26** N   
 kale, lovage, pomegranate, walnut, turmeric & tahini yoghurt

## SANDWICHES & BURGERS

**KX Smashed Burger 22** D G   
 two beef patties, cheese, baby gem lettuce, tomato smoked pickles, house sauce (add bacon +3.5)

**Crab Tacos 21** G   
 crab, prawn, mango, lime, chilli, coriander, brown meat dressing

**Smoked Salmon Bagel 17** D N G   
 cream cheese   
 Optional: watercress, pickled cucumber

**Wagyu Beef Sandwich 60** D N G   
 150g wagyu beef, katsu sauce, pickled cucumber, pain brioché

**Club Sandwich 19** G   
 free-range chicken, tamworth bacon, egg, avocado, tomato

**Vegan Toasted Wrap 18** G   
 chick'n, miso dressing, red onion, piquillo peppers, baby gem lettuce, avocado

## MAIN COURSES

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

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

**Label Anglais Chicken Paillard or Milanese 26** G   
 grilled with chilli, garlic & lemon gremolata

**USDA Ribeye - 10oz 66**   
 chimichurri

**Miso Black Cod 46** N   
 miso glaze, shittake mushrooms, radish

**Mazzancolle Prawns 42** D   
 avocado and pomme puree, saffron butter

**VAR Salmon 30**   
 wasabi yoghurt

**Grilled Octopus 35** N G   
 romesco sauce

## SIDES

**Chargrilled Broccoli 7.5** N   
 miso dressing, almonds

**Grilled Courgettes 8**   
 alla scapece

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

**Stewed Lentils 6**

**Sweet Potato Mash 6**

**Wild Mushrooms 15** D

**Rocket & Datterini Tomatoes 8**   
 aged balsamic, extra virgin olive oil

**Avocado 7**

**Leaf Spinach 7.5**   
 chilli, garlic

**Sautee New Potatoes 7.5** D   
 garlic & rosemary

**Fries | Sweet Potato Fries 6.5**

: 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.

