



CAVIAR & SMALL PLATES

Vegetable Crudités 19 N
muhammara & hummus

Buffalo Mozzarella 17.5 D
grilled courgettes, balsamic glaze

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 fraîche

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

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

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

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

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

Sicilian Prawn Carpaccio 38.5
10g caviar, ginger & lime jelly

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

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
beef 45 | prawn 39 | tuna 30

BOWLS

Gazpacho 14/18 G
tomato, cucumber, onion, peppers

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

Octopus & Lentil 28 D
carrots, celery, cucumber, chili, rocket, parsley

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

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

Chicken Caesar 26 D G
romaine, anchovy dressing, croutons

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

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
prawn, mango, lime, chilli, coriander, brown meat dressing

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

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

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, shiitake mushrooms, radish

Mazzancolle Prawns 36 D
sautéed with chili, white wine, parsley

VAR Salmon 30
wasabi yoghurt

Calamari Alla Griglia 35 D
grilled with chili, parsley, lime

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

Fries | Sweet Potato Fries 6.5

Avocado 7

Leaf Spinach 7.5
chilli, garlic

Quinoa Salad 7.5 N
quinoa, pickled courgettes, celery, red pepper, pomegranate, pistachio, dried tomatoes

: 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.

