



RAW & SMALL PLATES

Vegetable Crudités 12
baba ghanoush and hummus

Grilled Baby Artichoke 14
truffle mayonnaise

Salmon Tartare 18
avocado, capers

Guacamole 14 **D N G**
seeded crackers

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

BOWLS

Pumpkin Velouté 10/15 **N**
truffle oil, pine nuts, seeds

Fresh Strozzapreti 16 **D N G**
gluten - free option available
pesto, aged parmesan and pine nuts

Watercress & Spinach Soup 12/16
poached egg

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

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

KX Super Bowl
wild rice, chickpeas, green beans, chimichurri
tofu 35 | chicken 35 | turkey 40 | beef 45
prawn 47 | tuna 40 | salmon 39

SALADS

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

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

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

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

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

Raw Mediterranean 16 **N**
fregola, broccoli, cauliflower,
pumpkin seeds, preserved lemon

Niçoise 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 16 **G**
vegan cheese, confit onion, house sauce

Smoked Salmon Bagel 16 **D N G**
cream cheese
Optional: watercress, pickled cucumber

Grilled Label Anglais
Chicken Sandwich 17.5 **G**
avocado, dairy-free brioche, house sauce

Club Sandwich 17 **G**
free-range chicken, tamworth bacon,
egg, avocado, tomato

Vegan Toasted Wrap 15 **G**
chick'n, miso dressing, red onion, piquillo peppers,
baby gem lettuce, avocado

MAIN COURSES

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

Wild Sea Bass 42
caper & shallot vinaigrette

Hereford Beef Fillet - 180gr 45
chimichurri, watercress

Grilled Obsibule King Prawns 37
chermoula, caramelised lime

VAR Salmon 30
pan-fried, chimichurri, Sicilian lemon

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

Grilled Yellowfin Tuna 30
sauce vierge

Grilled Tofu & Aubergine Skewers 22
baba ghanoush

SIDES

Chargrilled Broccoli 6.5 **N**
miso dressing, almonds

Grilled Courgettes 7
alla scapece

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

Sweet Potato Mash 6

Wild Mushrooms 15 **D**

Mediterranean Quinoa 6 **N**
preservd lemon, broccoli, pumpkin seeds

Rocket & Datterini Tomatoes 6.5
aged balsamic, extra virgin olive oil

Avocado 7

Lentils & Chickpeas 6
tomatoes, rosemary

Leaf Spinach 7
chilli, garlic

Grilled Fennel 6
orange dressing

Fries/Sweet Potato Fries 6

SWEET

Ice Creams & Sorbets 3
non-vegan & vegan

Baked Vegan Crumble 9.5 **N**
apple, cranberry, coconut ice cream

Vegan Chocolate Mousse 9.5
amedei chocolate, mango, vegan crumble

KX Fruit Plate 12
seasonal fruit

Sugar Free Vegan Cacao
& Banana Sorbet 3

Lemon Posset 8 **D**
raspberries, meringue

: 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.

