
KEW GARDENS HOTEL

BAR SNACKS

- Smoked almonds (v) 3.00
- Gordal olives (vg) 4.00
- Samphire pakoras, date & tamarind chutney (vg) 3.00
- Buffalo chicken wings, blue cheese sauce, celery 8.00
- Sausage roll, HP sauce 5.00
- Scotch egg, mustard mayonnaise 5.00
- Pork pie, balsamic cipollini onions 5.50
- Warm sourdough, butter (v) 3.50

SHARERS

- Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough 16.00
- Crispy fried tofu, red pepper hummus, harissa aubergine, radish, Padrón peppers, toasted sourdough (vg) 14.50

STARTERS

- Chicken liver parfait, apricots, ginger, hazelnuts, toasted sourdough 8.50
- Hot kiln-roasted salmon Niçoise salad, lemon dressing 9.50
- Tempura soft shell crab, crushed avocado, kimchi, sesame dressing 9.50
- Fried whitebait, black pepper baby squid, tartare sauce 8.00
- Tenderstem® broccoli, pea & mint soup, poached egg, truffle oil (v) 6.50
- Grilled new season English asparagus, wild garlic, lemon dressing (vg) 9.00
- Burrata, heirloom tomatoes, basil, olive oil, salted cracker bread (v) 9.50

LUNCH

Available Monday to Saturday, 12pm to 5pm

- Roast chicken club sandwich, streaky bacon, tomato, fried egg, skin-on fries 10.00
- Sirloin steak sandwich, onion rings, watercress, skin-on fries 12.50
- Crushed avocado, poached eggs, toasted sourdough (v) 9.00

MAINS

- Charter pie, chicken, ham hock, mushroom & tarragon, clotted cream mashed potatoes, charred hispi cabbage, devilled gravy 16.50
 - Flat-iron chicken, smoked bacon & chive butter, new potatoes, rocket, radish & pea salad 16.00
 - Welsh Lamb rump, Jersey royals, broad beans, peas, gem lettuce, salsa verde 21.00
 - Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries 15.50
 - Vegan burger, cheese, tomato relish, turmeric bun, skin-on fries (vg) 15.00
 - Pan-fried sea bass fillet, new potatoes, chorizo, samphire, lemon dressing 17.00
 - Fish and chips, cider-battered sole fillet, triple-cooked dripping chips, pease pudding, tartare sauce, gherkin ketchup 16.50
 - Goat cheese & red pepper ravioli, English asparagus, wild garlic, peas, basil oil (v) 14.50
 - Chirashi bowl, Japanese rice, cucumber, daikon, soya beans, mango, pickled ginger, crispy noodles, sesame dressing (vg) 14.00
- Add prawns 3.50 | Add chicken 3.00*

SIDES

- Tenderstem® broccoli, chilli, lemon (vg) 5.00
- Skin-on fries (vg) 4.00
- Glazed clotted cream mashed potatoes (v) 4.50
- Jersey royals, chives, samphire, peas (vg) 5.00
- Triple-cooked dripping chips 4.50
- Sweet potato fries (vg) 5.00
- Mixed salad, toasted sesame dressing (vg) 4.50

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.
Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.