



## BRUNCH MENU

**Served Saturdays 12 – 4pm**

<b>Eggs Benedict</b>	£9.9
<i>Maple streaky bacon, poached eggs, sour dough muffin, Hollandaise</i>	
<b>Eggs Royale</b>	£11.9
<i>Smoked salmon, poached eggs, sour dough muffin, Hollandaise</i>	
<b>Eggs &amp; Bacon</b>	£8.9
<i>Two eggs any style with Maple streaky bacon &amp; toast</i>	
<b>English Breakfast</b>	£12.5
<i>Eggs, Maple streaky bacon, Franconian spiced pork sausage, roast tomato, mushrooms, beans, toast</i>	
<b>English Veggie Breakfast (v)</b>	£12.5
<i>Eggs, Franconian Vegan sausage, roast tomato, mushrooms, beans &amp; toast</i>	
<b>Vegan Breakfast (vg)</b>	£12.5
<i>Franconian Vegan Sausage, roasted tomato, avocado, mushrooms, beans &amp; toast</i>	
<b>Grilled Halloumi, Avocado &amp; confit tomato on toast</b>	£10.50
<i>Add Avocado to any dish</i>	£2.5

v=vegetarian vg=vegan

*Our kitchen may contain traces of multiple allergens. If you have an allergy or intolerance please inform a member of staff before you order.*

Table Service attracts a discretionary 10% service charge.



## MENU

### Starters

Homemade Soup of the Day, with toasted bread (v,vg,gfo)	£6.5
Crispy salt & pepper calamari w/ mixed leaves & aioli dip (gf)	£8.5
Fried Cajun chicken goujons w/ mixed leaves & BBQ chipotle (gf)	£8.5
Flamed semi-cured Chorizo w/ caramelised onion, cherry tomatoes & garlic bread (gfo)	£8.9
Thai spiced homemade fish cakes w/ sweet chilli dip (gf)	£8.5
Barbeque-glazed baby Chipolatas (gf)	£8.9
Spicy Asian-style chicken wings w/ slaw & mixed leaves (gf)	£8.5
Grilled Halloumi, cherry tomato, olive & quinoa salad, tossed in honey & mustard dressing w/ lime yogurt drizzle(v,gf)	£8.5
Hummus w/ paprika oil & pitta (v)	£7.9

**Burgers** - All served in a toasted bun w/ hand cut chips, baby gem, tomato, gherkin, tomato relish & mayo (or vegan mayo).  
Add bacon £1.5 / avocado £1.9 / sweet potato fries £1.5

The Kennington Cheeseburger (gfo)	£17.9
Cajun Chicken Breast Burger (gfo)	£17.9
Black bean, lentil, oat & quinoa Vegan burger w/ spicy onion & coriander chutney (v,vg,gfo, s)	£16.9

All of our dishes are hand made from fresh produce. Our kitchen may contain traces of multiple allergens. If you have an allergy or intolerance please inform a member of staff before you order.

v=vegetarian vg=vegan gf=gluten free gfo=gluten free option s=soya  
There may be traces of nuts in the building

### Mains

Fish of the Day (see specials blackboard) (gfo)	
Smoked chicken Caesar salad w/ avocado, crispy bacon, shaved parmesan, croutons, anchovies & soft-boiled egg (vo, gfo)	£17.9
The Londoner spiced pork sausage & mash w/ gravy & crispy parsnips (gf)	£17.9
Franconian Vegan sausage & olive oil mash w/ onion gravy & crispy parsnips (v,vg,gf,s)	£17.9
Thai red curry w/ charred veg, bean sprouts & jasmine rice (v/gf) (add chicken +£4 / tiger prawns +£5)	£13.9
Chef's Homemade Pie of The Day (see specials blackboard)	£18.5
Chargrilled 8oz Sirloin steak w/ roasted Portobello mushroom, grilled vine tomato, peppercorn sauce & hand cut chips (gf)	£27.9
Crispy beer battered fish & chips, puree peas, tartare sauce (gf)	£17.5
Pumpkin & sage & Tortelloni w/ parmesan butter & salad leaves (v)	£16.9
Bavette steak salad w/ mixed leaves, olives, cherry tomatoes, blue cheese & balsamic reduction – best served medium rare (gf)	£18.9
Grilled halloumi, cherry tomato, olive, quinoa & avocado salad, tossed in honey & mustard dressing w/ lime yogurt drizzle(v,gf)	£15.9

### Sides

Hand Cut Chips	French Fries	Mashed Potato	Coleslaw	£4.5
Grilled Halloumi	Bread Basket	Chargrilled Vegetables		£4.9
Mixed Side Salad	Sweet Potato Fries			£5.5

Table service attracts a discretionary 10% service charge, all of which is shared amongst our staff.



## LIGHT LUNCH

**Served Weekdays 12 – 3pm**

Fried Cajun chicken goujons w/ fries & BBQ Chipotle dip	£8.95
Thai spiced fish cakes w/ fries & sweet chilli dip	£8.95
Linguine w/ chilli garlic prawns & white wine sauce	£9.25
Smoked chicken Caesar salad w/ olives, croutons & soft boiled egg (vo, gfo)	£9.25
Fish Finger sandwich w/ mixed leaves & tartare sauce	£8.50
Spicy Asian style chicken wings w/ slaw & mixed leaves	£8.50
Cumberland Sausage Sandwich w/ melted cheddar & caramelized onion	£8.25
Grilled Halloumi on toast w/ guacamole & confit tomato (v,vgo)	£8.25
Chargrilled Steak Sandwich w/ melted cheddar & caramelized onion	£9.50
Kennington BLT: Streaky bacon, lettuce, tomato & mayo	£8.25
Kennington HLT: Grilled Halloumi, lettuce, tomato & mayo	£8.25

All sandwiches are served on toasted sourdough

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# Steak & Wine Night

## Every Saturday



A Delicious 6oz Bavette Steak  
w/ slow-roasted tomato,  
Portobello mushroom  
& hand-cut chips  
served w/ peppercorn or  
Plus a Glass of House Wine!  
*For Only **£19.90***

Upgrade to Sirloin for just £8!

# Steak & Wine Night

## Every Saturday

bearnaise Sauce

Plus a Glass of House Wine!

*For Only* **£19.90**

Upgrade to Sirloin for just £8!



## SUNDAY LUNCH

Served 12 – 8.30pm

### Starters

Homemade Soup of the Day, with toasted bread (v,vg,gfo)	£6.5
Crispy salt & pepper calamari w/ mixed leaves & aioli dip (gf)	£8.5
Fried Cajun chicken goujons w/ mixed leaves & BBQ chipotle (gf)	£8.5
Flamed semi-cured Chorizo w/ caramelised onion, cherry tomatoes & garlic bread (gfo)	£8.9
Thai spiced homemade fish cakes w/ sweet chilli dip (gf)	£8.5
Barbeque-glazed baby Chipolatas (gf)	£8.9
Spicy Asian-style chicken wings w/ slaw & mixed leaves (gf)	£8.5
Grilled Halloumi, cherry tomato, olive & quinoa salad, tossed in honey & mustard dressing w/ lime yogurt drizzle (v,gf)	£8.5
Hummus w/ paprika oil & pitta (v)	£7.9
Chips or French fries / Sweet potato fries	£4.5/£5.5
Cauliflower Cheese	£5.9

### Desserts

Traditional Banana & Caramel Banoffee Pie	£7.9
Sticky Toffee Pudding w/ vanilla custard	£7.9
Chocolate Brownie w/ clotted cream & berry compote (gf)	£7.9
Apple, Pear & Cinnamon Oat Crumble w/ vanilla custard (gf)	£7.9
Lemon Cheesecake w/ Limoncello Drizzle	£7.9
Selection of Jude's ice-creams, sorbets & vegan ice-creams	£7.9
<i>Choose 3 scoops from: Chocolate, Vanilla, Honeycomb, Coconut, Salted Caramel, Lemon Sorbet, Mango Sorbet (all vegan), Pistachio, Strawberry (contains dairy)</i>	
British Artisanal cheese board, chutney, grapes & crackers	£11.9

### Mains

Roast Cumbrian Beef rump	£22.9
Pan roasted free range chicken breast	£20.9
Roast free range Old Spot Pork Belly	£20.9
Mushroom, spinach & lentil roast in panko crumbs w/ vegetarian gravy (vg,gf,s)	£18.5
<i>(All served with roast potatoes, Yorkshire pudding, roasted carrots, parsnips, seasonal greens &amp; gluten free gravy)</i>	
Smoked chicken Caesar salad w/ avocado, crispy bacon, olives shaved parmesan, croutons, anchovies & soft-boiled egg (gfo)	£17.9
Pumpkin & sage Tortelloni w/ parmesan butter & leaves (v)	£16.9
Bavette steak salad w/ mixed leaves, olives, cherry tomatoes, blue cheese & balsamic reduction – best served medium rare (gf)	£18.9
Grilled halloumi, cherry tomato, olive, quinoa & avocado salad tossed in honey & mustard dressing w/ lime yogurt drizzle (v,gf)	£15.9

**Our beef, chicken & pork & is selected from British breed stock, raised by independent family farms. All our dishes are hand made from fresh produce**

**Table Service will attract a discretionary service charge of 10% - all of which is shared amongst our staff.**

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## WINE LIST

### Whites

**Stormy Cape Chenin Blanc, South Africa 2024** (13% vol)

175ml £6.60 250ml £8.40 Bottle £23.95

Youthful & vibrant, with aromas of citrus, apples & brioche with a clean finish.

**Bellevigne Sauvignon Blanc, France 2023** (11% vol)

175ml £7.00 250ml £8.95 Bottle £25.50

Passion fruit and freshly cut grass on the nose, with a classic steely citrus finish.

**Pinot Grigio Willowglen, Australia 2022** (11.5% vol)

175ml £6.90 250ml £8.75 Bottle £24.95

Light and refreshing, with fresh fruit and hints of honey & grass.

**Picpoul Reine Juliette, France 2022** (13% vol)

175ml £8.25 250ml £10.50 Bottle £29.90

Subtle nose with aromas of exotic fruits & peach.

**Bonterra Organic Chardonnay, California 2022** (13.5% vol)

175ml £9.05 250ml £11.50 Bottle £32.95

Vibrant notes of tropical & citrus fruits and a hint of honey. Dry, medium body.

**Petit Chablis Olivier Tricon, France 2022** (12.5% vol)

Bottle £39.95

Crisp and fresh with citrus and flinty notes through to a dry finish.

**Sancerre Domaine Gerard Millet, France 2023** (12.5% vol)

Bottle £36.95

Vibrant Sauvignon notes of grapefruit and lemon with a clean crisp finish.

### Rosés

**Copa de Bobal Rosé, Spain 2022** (12% vol)

175ml £6.60 250ml £8.40 Bottle £23.95

**Novita Pinot Grigio Blush, Italy 2023** (11% vol)

175ml £7.15 250ml £9.10 Bottle £25.95

**Comte de Provence Rosé, France 2023** (12.5% vol)

Bottle £35.90

A light, bright nose of wild strawberries. Refreshing & smooth on the palate.

### Reds

**Rama Tempranillo Tinto Covinas, Spain 2022** (12.5% vol)

175ml £6.60 250ml £8.40 Bottle £23.95

Ruby red with intense & complex aromas combining notes of red & black fruits.

**Lanya Merlot, Andes, Chile 2023** (13.5% vol)

175ml £7.00 250ml £8.95 Bottle £25.50

Smooth & fruity brimming with ripe black cherries, plums & juicy red berries.

**Cuma Organic Malbec, Mendoza, Argentina 2024** (13.5% vol)

175ml £7.45 250ml £9.45 Bottle £26.95

Medium ruby with young plum, cherry, raspberry, blackberry, oak, vanilla notes.

**Petit Roubé Organic Syrah, France 2023** (13% vol)

175ml £7.95 250ml £10.15 Bottle £28.95

Youthful, spicy & fruity French Syrah with a rounded finish.

**Puente de Salceda Rioja Crianza, Spain 2020** (14.5% vol)

175ml £8.50 250ml £10.85 Bottle £30.95

Intense aromas of fresh dark fruit & oak with hints of blackberry.

**Momo Marlborough Organic Pinot Noir, NZ 2023** (13.5% vol)

175ml £9.05 250ml £11.50 Bottle £32.95

Expressive & ripe with velvety texture, bright aromatics and true character.

### Sparkling

**Prosecco Spumante Quadri, Italy** (10.5% vol)

125ml £5.95 Bottle £29.95

**Champagne Claude Renoux Reserve Brut NV, France** (12% vol)

Bottle £65

125ml measures also available. Please ask a member of staff.