

STUDIO

BAR + KITCHEN

@KWEST
HOTEL + SPA
LONDON UK

STARTERS

ARTISAN BREAD SELECTION V £4.00
assorted breads, herb butter,
olive oil, balsamic pearls

SUMMER BROTH V £6.50
kale, spinach, vegetable dumplings

MILD CURRIED PARSNIP SOUP V £6.50
beet crisps

TORCHED MACKEREL GF £10.00
coriander, potatoes, grainy mustard

**"GIN MARE & TONIC"
CURED SALMON** £12.50
pickled dill and cucumber,
fennel lime remoulade, crispy
country bread

CHICKEN LIVER CHEESECAKE £10.00
raisin, walnut, brioche,
shallot marmalade

**RED QUINOA & HERITAGE
TOMATOES V GF** £9.00
Israeli couscous, arugula pesto,
roasted pumpkin seeds

SIDES

BACON MAC 'N' CHEESE £3.50
(vegetarian option available)

SKIN ON FRIES V GF £3.50

SWEET POTATO FRIES V GF £4.00

HOUSE GREEN SALAD GF £3.50

**BROCCOLI WITH
ALMOND CRUMBS V GF** £3.50

CLOTTED CREAM SPINACH V GF £4.00

CHILLI LIME FRIES V GF £4.00

MARKET SALADS

SUPERFOOD V GF £12.00
kale, broccoli, spinach, rocket, watercress, halloumi, balsamic

SCALLOPS & BACON £14.00
basil sponge, raspberry jelly, baby red chard

CLASSIC CHICKEN CAESAR £12.00
baby gem, anchovy, croutons, parmesan

SANDWICHES & BURGERS

All served with skin on fries

STUDIO CITY CLUB £12.00
chicken, bacon, lettuce, tomato, egg mayo, six seeds malt bread

VEG CITY CLUB V £11.50
avocado, grilled halloumi, tomato, lettuce, six seeds malt bread

BIG FAT GRILLED AMERICAN SANDWICH £12.00
smoked turkey, Monterey Jack, jalapeño, cup of tomato soup

CLASSIC BACON CHEESEBURGER £12.50
pickles, mustard mayo, tomato, lettuce

BUTTERMILK CHICKEN BREAST BURGER £12.50
cheese, pickles, spicy mayo, tomato, lettuce

ABSOLUTELY CRABULOUS £15.50
battered soft shell crab, beef patty, cheese, chilli mustard mayo,
pickles, tomato, lettuce

THE GREAT PRETENDER V £12.50
grilled halloumi, Portobello mushroom, nachos, cheese

MEAT, FISH & PASTA

48 HOUR COOKED PORK BELLY GF £16.50
carrot purée, young onions, pickled heritage carrots, cinnamon vodka reduction

NORFOLK ROAST TURKEY £14.50
chipolata, sage stuffing, seasonal trimmings, pan gravy

CHICKEN CORDON BLEU £17.50
ham, Emmental, piquillo peppers, Wye Valley green asparagus

10oz GRILLED RIB EYE GF £26.00
skin on fries, green salad, choice of Béarnaise, peppercorn or blue cheese sauce

SLOW COOKED RUMP OF ENGLISH LAMB GF £17.00
cavolo nero, potato and carrot dauphinoise, rosemary jus

GRILLED HALF CHICKEN GF £15.50
skin on fries, corn, coleslaw, smoked bourbon BBQ sauce

TANDOORI CHICKEN SKEWERS GF £14.00
basmati rice, tikka gravy, papadoms, chutney

PAN-FRIED JUNIPER-SPICED SCOTTISH SALMON £16.50
salt baked beetroot, mandarin and lime sauce

BLACK TRUFFLE TORTELLONI V £14.00
young spinach, wild mushroom cream, truffle oil

PRAWN LINGUINE £15.00
tomato, parsley, garlic, chilli

Should you have food allergies/special dietary requirements please ask your server for assistance. The Food Standards Agency advises that consuming undercooked meat may increase the risk of foodborne illness.

V = Vegetarian GF = Gluten Free.

Menu items may contain nuts or trace elements. Prices include VAT. A discretionary gratuity of 12.5% will be added to your bill.