

KITCHEN 79

FOOD AND DRINK ALL DAY

SMALLER PLATES

Fresh sourdough	2.95
Marinated olives	3.25
Soup of the day with bread	4.75
Chargrilled tiger prawns with garlic & chilli, parsley & lemon dressing	7.45
Classic Portuguese salt cod fritters with alioli	6.45
Mussels cooked in a spiced, creamy broth	6.45
Griddled chicken livers with Oloroso sherry, cream & paprika sauce	6.45
Chargrilled free range chicken fillet marinated in garlic & oregano with homemade slaw	6.95
A small plate of charcuterie, bread & pickles	6.95
Goats' cheese fritters with rocket & honey	5.95
Spiced, roast beetroot & chickpeas with harissa yoghurt, mint and griddled flatbread	6.45

LARGER PLATES

Homemade salmon & cod fishcakes, filled with creamy white sauce & a brunoise of vegetables, with sorrel & champagne sauce, fries / salad	11.95	Italian sausages brown lentils, salsa verde	9.95
Fish of the day cooked "in a packet" with coconut, green chilli & coriander chutney, fries / salad	Price on request	Pot-roast shoulder of lamb with aubergine, tomato & potato gratin, white wine jus	10.95
Chargrilled prime beef burger pickles, alioli, toasted bap, fries / salad, plus smoked cheese / bacon add 95p	9.95	Roast red pepper & courgetti stuffed with rice, with a cheese crust & a white wine & tomato sauce, fries / salad	9.95
Grilled ribeye steak fries / salad, choice of garlic butter or red wine jus	16.95	Butternut squash & chickpea fritters, spinach, roast red onion, chilli & pomegranate salsa	9.95
		Side of fries / sautéed spinach / mixed salad	2.45

PLATTERS

Charcuterie platter with bread & pickles	6.95 / 9.95
Vegetarian mezze platter homemade tabbouleh, goats' cheese fritters, humus, marinated olives griddled flatbread	8.45
Fritto misto, salt cod fritters, tempura artichokes, goujons of spiced chicken served with aioli	11.95
Cheese platter, bread & pickles	6.95 / 9.95

SALADS

Standard / Large mix & match	6.45 / 9.95
Bulgur wheat, brown lentils, borlotti beans, roast tomato with grilled vegetables & garlic, yoghurt & tahini	
Grilled long stem broccoli, green beans, peas with goats' cheese, hazelnuts and orange	
Classic mixed salad	

WEEKDAY BRUNCH MENU

Kitchen 79 toasties plus fries / salad add 1.45 toasted sourdough with delicious fillings, covered in a creamy béchamel sauce, popped under the grill	5.95	Cracked eggs tomatoes, garlic & spiced peppers baked in a terracotta dish with 2 cracked eggs, served with toasted sourdough Choose - smoked aubergine & chickpeas - spinach, broccoli & green beans - potato & bacon	8.45
Croque Monsieur, ham & cheese		Homemade granola, honey roasted rolled oats, apricots, cranberries, cashews, pecans & pumpkin seeds served with fruit compote & maple syrup	6.75
Croque Madame, ham & cheese, fried egg atop add 75p			
Croque Cosmopolite, tomato, caramelised shallot, cheese			

FROM 9AM TO 4PM

A discretionary service charge of 12.5%
will be added to the bill.

Our food may contain nuts, gluten
and other allergens. Please talk to
your server if you have an allergy.

Suitable for vegetarians.

Crema Catalana Spanish style crème brûlée	5.95
White & dark chocolate mousse caramel sauce	5.95

DESSERTS

Mixed berry cheesecake with crème fraîche	6.45
Churros with dipping chocolate	3.45
Ice cream	1.95 / 3.95