

LUNCH

THE PHENE

— SW3 —

Monday to Friday
12pm – 4pm

SHARING BOARDS

- Charcuterie & cheese board:** Free-range Norfolk charcuteries from Marsh Pig & a selection of British cheeses 22.00
- v **Mezze board:** Sweet potato falafel, stuffed vine leaves, Kalamata olives, grilled flatbread, ricotta stuffed chillies, babaganoush & harissa hummus 18.00
- Seafood board:** Crayfish cocktail, smoked salmon blini, smoked mackerel paté, scallop cerviche, lobster bisque 26.00

LIGHT LUNCHES

Pick a protein and choose two of the salads below to go with it:
[add an extra choice of salad for 3.50]

- gf Lemon & marjoram chicken breast 14.00
- v gf Haloumi & aubergine skewers 13.00
- ve gf Soy & ginger tofu 13.00
- gf Harissa salmon 15.00
- gf Lamb fillet, pistachio & herb crust 16.00

SALADS

- ve gf Purple sprouting broccoli, pumpkin, green lentil
- ve gf Mediterranean cous cous, fresh herbs
- ve gf Red cabbage, spring onion, carrot, cranberry
- v gf New potato, dill, cornichons, yoghurt
- ve gf Edamame, sweetcorn & radish
- ve gf Chicory & seasonal leaf salad

OPEN SANDWICHES

[add one of our delicious salads for 3.50]

- v Grilled haloumi, marinated aubergine, red pepper pesto 8.00
- Oak smoked salmon, dill cream cheese, pickled cucumber & summer courgette 8.00
- Marinated chicken, avocado, herb salad 9.50
- Marsh pig chorizo, harissa hummus, Kalamata olives 9.00
- v Avocado on toast, poached egg
[add bacon + 1.50] 7.50

HEARTIER FARE

- Burger & fries, with aioli, mature Cheddar, pickles, & raw slaw
[add bacon + 1.50] [add blue cheese + 1.50] 14.00
- v Veggie burger & fries, with aioli, mature Cheddar, pickles, & raw slaw
[add haloumi + 1.50] [add blue cheese + 1.50] 13.50
- 11oz Dexter rib-eye steak & fries, with salsa verde or Port & bone marrow jus 24.00

SIDES 3.50

- v Fries
- v Purple Sprouting Broccoli
- v Roasted Pumpkin

Allergen information is available. Please ask a member of our team for details.

gf = Gluten Free v = Vegetarian ve = Vegan

We cannot guarantee that our menu items are 100% free of gluten or nuts as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering. A discretionary 12.5% service charge will be added to your bill.

AFTERS

v English strawberries, basil sorbet, vanilla Chantilly, white chocolate 7.50

v Millionaire's chocolate cheesecake & salted caramel 7.00

v gf Rose panna cotta, elderflower granita, lavender shortbread 7.50

v Assorted macaroons x4 7.00

v gf x2 Scoops of ice-cream 4.00

A selection of fine British cheeses served with chutney & biscuits 9.00 / 15.00
[+ 4.50 glass of Dowes LBV Port]

LIQUID DESSERTS

The Andes Olé 9.50

Fair quinoa vodka, Koko Kanu, agave, kaffir leaves, lime. Short, tenacious & exotic, with a touch of Bolivia's finest.

Chelsea 1 – 0 Manhattan 10.00

No.3 Gin, Antica Formula, Bold aperitif, maraschino cherry. A Manhattan twist with a Chelsea feel.

Brothers & Kings 9.00

King's Ginger, Frangelico, lime, Peychaud's, rosemary. Short, sweet and aromatic.

DESSERT WINES

Chateau du Levant Sauternes 6.00 [100ml] 18.00 [375ml]

Taylors LBV Port 4.50 [100ml]

Pedro Ximinez 7.00 [100ml] 35.00 [500ml]

POTS OF TEA

2.50

Breakfast Tea, Darjeeling, Gunpowder Green, Jasmine,

Earl Grey, Russian Caravan, Mixed Berries,

Orange Tea with Orange Peel, Rosehip, Peppermint

Herb, Chamomile Flowers, Fresh Mint

DIGESTIVES

50ml

Janneau VSOP Armagnac • France 8.20
"Plum, pear & spice"

Jura Superstition • Islay 8.70
"Smoke, toast & honey"

Diplomatico Reserva Exclusiva Rum • Venezuela 9.40
"Chocolate, orange & vanilla"

Balvenie Carribean Cask • Speyside 9.70
"Vanilla, mango & passion fruit"

Ron Zacapa Rum • Guatamala 11.20
"Apricot, cocoa & wood"

Cafè Corretto 7.00

Single espresso served alongside a shot of the Nonino sisters' outstanding Grappa Tradizione.

For a full spirits list see our drinks menu

COFFEE

Americano 2.20

Latte 2.70

Flat White 2.60

Cappuccino 2.60

Espresso Single 2.00

Espresso Double 2.40

Macchiato 2.40

Hot Milk *or* White Chocolate 2.60

Frangelico Hot Chocolate 6.50

SUMMER IN SW3

Wimbledon is here! To celebrate the most prestigious lawn tennis competition on the circuit, we will be showing all the major games on our bar side big screen. If that's not enough, we've created our own little slice of SW19 in our sun drenched garden terrace. The grass really is greener. As the sun shines, why not enjoy one of our exclusive hampers, packed full of quintessential British delicacies and your choice of bubbles. Only during Wimbledon. Available all day.

We're not finished there. As July rolls into August, the Scandinavian fishing season gets everyone in the mood for fresh shell fish and a healthy amount of schnapps to wash it all down. We're hosting the **Crayfish Party** this year on Wednesday 9th August and it promises to be enormous amounts of fun, a snip at £55 all in! Book today with a member of staff or enquire through our events team: events@thephene.com