

# FLUTE

## BREADS & DIPS

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| GREEN PEA & BROAD BEAN HUMMUS (VE)<br>Preserved Lemon, Mint, Sesame         | 13 |
| SMOKED AUBERGINE BABA GANOUSH (VE)<br>Sumac, Pomegranate, Capers, Argan Oil | 13 |
| FLATBREAD (V)<br>Olive Oil                                                  | 5  |

## CAVIAR

|                                                                                |     |
|--------------------------------------------------------------------------------|-----|
| OSCIETRA CAVIAR BY KAVIARI PARIS 5G                                            | 18  |
| BAERII CAVIAR BY KAVIARI PARIS 30G<br>Served with Traditional Accompaniments   | 80  |
| OSCIETRA CAVIAR BY KAVIARI PARIS 30G<br>Served with Traditional Accompaniments | 115 |

## GRAZING

|                                                                  |    |                                                                |    |
|------------------------------------------------------------------|----|----------------------------------------------------------------|----|
| COURGETTE & FETA CIGARS (V)<br>Jalapeño, Mint                    | 15 | HEREFORD BEEF SLIDERS<br>Cheddar Cheese, Caramelised Onion Jam | 18 |
| ZA'ATAR ARTICHOKE (VE)<br>Miso Hummus, Fresh Mint                | 16 | SCOTTISH LOBSTER & PRAWN BRIOCHE ROLLS<br>Kewpie Mayonnaise    | 20 |
| YELLOWFIN TUNA TOSTADAS (VEA)<br>Crushed Avocado, Pickled Chilli | 17 | TRUFFLE & PARMESAN FRENCH FRIES                                | 12 |
| BUTTERMILK FRIED CHICKEN<br>Ranch Dressing                       | 17 |                                                                |    |

## LUNCH

Available from 12 to 4:30pm

### Salad & Proteins

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| MANOURI CHEESE & ISLE OF WIGHT TOMATOES (V)<br>Confit Peach, Pistachio Sauce Vierge   | 20 |
| ROASTED BUTTERNUT SQUASH & SWEET POTATO (VE)<br>Agave Harissa, Salsa Verde            | 20 |
| CHARRED BROCCOLI & FINE BEANS (VE)<br>Red Pepper, Preserved Lemon Gremolata, Marigold | 20 |
| SPICED CHICKEN<br>Miso Hummus, Pickled Shallots                                       | 24 |
| GRILLED KING PRAWNS<br>Chickpeas, Green Olives, Chilli, Garlic Oil                    | 23 |
| CRISPY SPICED TOFU (VE)<br>Pearl Couscous, Chermoula                                  | 20 |

### Main

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| ORECCHIETTE PUTTANESCA (VE)<br>Pangrattato                                        | 23 |
| GRILLED SCOTTISH SALMON & OLIVE GREMOLATA<br>Edamame, Cucumber, Sweetcorn, Tomato | 28 |
| CHICKEN SCHNITZEL CAESAR<br>Anchovies, Gem, Aged Parmesan                         | 29 |

## DESSERTS

PASSIONFRUIT CREMEUX, CARAMELISED BANANA 15  
Exotic Fruits, Lime Sorbet

CHEESE PLATE 15  
Crackers, Quince, Grapes

CHOCOLATE MANGO DOME (VE) 15  
Mango Purée, Pineapple Sorbet

(VE) Suitable for Vegans, (VEA) Vegan Option Available

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly.

A discretionary optional service charge of 15% will be applied to your bill.