



TERRACE, BAR & LOUNGE

Served 12-9pm Monday-Sunday

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BITES

Nocellara Olives* Green Sicilian	6	Zucchini Fritti* Maldon sea salt & cracked black pepper	7	Padron Peppers* Yoghurt & dukkah	7
Wild Boar Salami* Fried polenta crouton	8	Cuttlefish Croquettes* Garlic aioli	9	Deep Fried Buffalo Camembert* Piquillo pepper ketchup	11
Lamb Kofta Sliders Caramelised red onion & aged Gorgonzola	9	Saffron Arancini Beef ragù & smoked scarmorza	10	Holmes Fried Chicken Tabasco mayonnaise	11
Ras el Hanout Chicken Skewer Walnut tahini, spring onion & za'atar	11	Pizzetta Fritta Parma ham & burrata	12	Burrata Piquillo peppers, heritage tomatoes, basil & black olives	15

MAINS, SANDWICHES & SALADS

Vegetarian Panuzzo Italian sandwich Tahini, roasted aubergine, labneh, tomato, oregano, chilli oil & lettuce	12	Italian Panuzzo Italian sandwich 24-month aged Parma ham, mozzarella, tomato & oregano	14	Lamb Kofta Pita Pita bread, tahini, tzatziki, pickled gherkin, lettuce, & green chilli	15
Courgette 'Spaghetti' Basil, Parmesan, smoked ricotta & pistachio pesto	16	Club Sandwich Roasted chicken, smoked bacon, egg mayonnaise, lettuce, tomato & fries	21	Chicken & Avocado Salad Romaine lettuce, crumbled feta & mustard dressing	22
Grilled Tuna Niçoise Salad Mixed salad, beans, black olives, tomatoes, shallots, soft poached egg & a Mediterranean dressing	22	Holmes Burger Dirty burger patty, melted aged cheddar, streaky bacon, tomato, lettuce, mayonnaise, ketchup & French fries	24	Maccheroncini Lamb Ragù Homemade lamb ragù	24
				Lake District Beef Rump Steak Green peppercorn sauce & French fries	35

HACKNEY GELATO DESSERTS

Award-winning crafted, slow churned gelato & sorbetto.



BUILD YOUR OWN AFFOGATO £8

Vanilla | Caramel | Pistachio | Cookies & Cream

Add a grown-up twist +£6:

Amaretto | Frangelico | Baileys

Add a topping +50p:

Chocolate / Caramel Sauce | Cream | Pistachios

GELATO COCKTAILS

Classic Sgroppino £9

Sgroppino Framboise £9

Sgroppino Alphonso Mango £9

Salted Caramel Espresso Martini £16

Strawberries & Cream Margarita £16

LUNCHTIME

House carafe £22

EARLY BIRD

3pm-5pm

All classic cocktails
& spritz £8

APERITIVO

5pm-6pm

2 Drinks & 2 Snacks*
£25

*Marked with * only.



Follow us @kitchenatholmes

Scan the QR code to view allergen and calorie information.

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you have any allergies or food intolerances, please inform your server.





DRINKS MENU

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CLASSIC COCKTAILS £12

Daquiri*
Havana 3 Year, lime & sugar syrup

Mojito*
Havana 3 Year, mint, lime, sugar syrup & soda

Negroni*
Beefeater Gin, Campari & Antica Formula

Cosmopolitan*
Absolut Citron, Cointreau, lime & cranberry

Gin & Tonic*
Beefeater Gin & London Essence tonic

Dirty Martini*
Beefeater Gin, Noilly Prat & olive brine

SPRITZ £12

Aperol Spritz
Prosecco, aperol, soda
water, orange

Hugo Spritz
Prosecco, elderflower
cordial, lime, mint,
soda water

Portofino Sunset
Italicus Bergamot
Liquor, blood orange,
lemon, prosecco &
soda

Riveria Rosato
Absolut Vodka,
passion fruit,
strawberries & pink
grapefruit soda

Amalfi
Malfi Originale Gin,
Limuncello, basil,
lemon, prosecco &
soda water

Spritz de Provence
Domain de l'Amour
rosé wine, peach,
lemon, orange bitters &
soda water

SIGNATURE COCKTAILS £14

Scarlet Margarita
Olmecca Plata Tequila, passion fruit,
raspberry, rose, lime & foam

Salted Caramel Espresso Martini
Absolut Vodka, salted caramel, espresso &
sugar syrup

Med Paloma
Mezcal Ojo de Dios, Campari, Antica
Formula, grapefruit, orange bitters & soda

Le Jardin Fume
Mezcal Ojo de Dios, pineapple, Aperol,
green chartreuse, & lime

Pineapple Cask
Maker's Mark Bourbon, pineapple rum,
Amaro Averna, vanilla & Angostura bitters

Cherry Fizz
Absolut Vodka, cherry liqueur, raspberry.
lemon & prosecco

NON ALCOHOLIC COCKTAILS £8

Lavender Lemonade
Holmes-made lavender syrup, lemon
juice & soda

Enola No. 2
Passion fruit, vanilla, seasonal berries & soda

Regent's Iced Tea
Earl grey tea, peach syrup, lemon juice & soda

BAR WINES SELECTION

ROSÉ & SPARKLING

G C B

Prosecco 'Argeo'
Ruggeri, Italy NV 9.5 42

Devaux, Cuvée D
Champagne, France 17.5 105

Le Pianure, Rosato
Friuli-Venezia Giulia, Italy 11 27 42

'Villa Esterelle'
Côtes de Provence, France 13.5 36 56

RED

G C B

Primitivo Mocavero
Puglia, Italy 12 32 49

Pinot Noir
Les Mougeottes, France 11 28 42

Bodegas 'LAN' Rioja Crianza
La Rioja, Spain 12 33 45

Chianti, Podere della Filandra
Tuscany, Italy 14 41 58

WHITE

G C B

Vinho Verde, Quinta da Lixa
Minho, Portugal 9.5 27 39

Tinpot Hut, Sauvignon Blanc
Marlborough, New Zealand 14 42 58

Chardonnay, 'Le Pianure'
Friuli-Venezia Giulia, Italy 12 32 49

Gavi di Gavi, Rovereto, 'Piccolo'
Piedmont, Italy 14 39 59

BEER

Bottled Beers & Ciders

Peroni 7.5 | Peroni GF 6.5 | Prime Time IPA
7.5 | Sassy Cidre 7.5 | Lucky Saint 0.5% 6.5

Draught Beer

Guinness 8.5 / 6 | Monte Carlo 8 / 5.5
Holmes Lager 7 / 4

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off your bill at Kitchen at
Holmes, as well as many
other benefits



Wines are served by the glass at 175ml, champagne at 125ml and spirits at 50ml. Wine is also available in 125ml serving and spirits are available in 25ml serving upon request.

