



THE
SKINNY
KITCHEN

DINNER

M E N U

DINNER

SANGRIA – 10 JUG –38 DAIQUIRI – 13 ESPRESSO MARTINI – 13 PORNSTAR – 13 SKINNY COLADA – 13

STARTERS

OLIVES – 4.50 (vg)

SELECTION OF BREAD – 6.50

Soft rosemary focaccia served with balsamic with olive oil and sea salted smoked butter. (v)

BURATTA – 11.50

Burrata, cherry tomatoes, pesto, balsamic glaze, candied pistachio. (v)

CRISPY CALAMARI – 10.50

Crispy calamari served with wasabi mayonnaise.

COURGETTE BALLS – 7.50

Courgette and feta crispy balls, sriracha mayo. (v)

BEETS SALAD – 7

Beetroot puree, feta sauce, roasted beetroot, micro leaves. (v)

♡ We recommend at least a few to share! ♡

FETA DIP, harissa oil, topped with olives served with warm flat bread. (v) – 6.50

HUMMUS DIP, dukka, harissa oil served with warm flatbread. (vg) – 6.50

HALLOUMI FRIES, avo-tartar sauce, pomegranate. (v) – 7.50

PAN FRIED EDAMAME BEANS with mirin. – 6.50 (vg)

NACHOS, cheese, avocado salsa, tomato salsa. (v) – 7.50

MAINS

THE SK GYROS – 16

Grilled marinated chicken or halloumi, tzatziki, hummus, pickled onion, mixed salad, harissa oil, dukka, warm flat bread, seasoned fries. (v option)

THE SK TRUFFLE BURGER – 15

Beef burger or beyond meat patty, American cheese, truffle mayonnaise, pickles, crispy onion, brioche bun, seasoned fries. (vg option) **Add fried egg – 1.50 / avocado – 3 / smoked streaky bacon – 3**

CRISPY BUTTERMILK CHICKEN BURGER – 15

Homemade crispy buttermilk chicken, slaw, baby gem, sriracha mayonnaise, brioche bun, seasoned fries.

RAGU BEEF PAPPARDELLE – 16

Slow cooked beef ragu, pappardelle pasta, parmesan cheese, chilli and garlic oil.

SHORT RIB STEAK – 24

Slow cooked short ribs, potato mash, roasted onion, beef jus, pistachio pesto.

Please inform staff of any allergies. We cannot guarantee our food or drinks is free from nuts and other allergens. You must speak with a member of our team who will be able to advise you on our menu and take the necessary steps.

(V) - Vegetarian (VG) - Vegan

DINNER

ADD 90 MINUTES OF BOTTOMLESS PROSECCO FOR £35 PER PERSON

MAINS

TERIYAKI SALMON – 17

Teriyaki grilled salmon, mashed potato, pan fried greens, sesame, wasabi mayonnaise.

MISO COD – 16

Pan fried miso cod, pea puree, wild mushrooms, gnocchi, asparagus.

THAI CURRY – 15

Tiger prawns or falafel, coconut Thai red curry, sugar snaps, carrot, chickpeas, spinach, rice, fresh chilli, spring onion.
(vg option)

ASIAN NOODLES – 16

Teriyaki salmon, chicken skewers or miso wild mushrooms with rice noodles, broccoli, edamame, pak choi, red pepper, carrot, chilli, sweetcorn, miso dressing, red chilli, spring onion, sesame. (vg option)

FISH TACOS – 14

Chunky fried cod, tacos, slaw, avo-tartar sauce, pickled red onion, spring onion, chilli, coriander, lime.

EXTRAS

TRUFFLE AND PARMESAN FRIES – 5 (V)

SEASONED FRIES – 3.50 (VG)

PAN FRIED BROCCOLI WITH MISO DRESSING – 5 (VG)

GRILLED ASPARAGUS – 5.50 (VG)

GRILLED MARINATED HALLOUMI – 5 (VG)

SAUCES – 1.50

Siracha mayonnaise, wasabi mayonnaise, truffle mayonnaise, chilli and garlic oil.

DESSERTS

CHOCOLATE BROWNIE – 8.50

Chocolate brownie, chocolate soil, dried raspberry, fresh strawberry, vanilla ice cream. (v)

HALF BAKED COOKIE DOUGH (TO SHARE ♡) – 10.50

Half-baked cookie dough, Nutella, pistachios, vanilla ice cream. (v)

STICKY TOFFEE PUDDING – 8.50

Warm sticky toffee pudding, Butterscotch sauce, cookie crumb, vanilla ice-cream, white chocolate. (v)

APPLE AND BERRY CRUMBLE – 7.50

Apple and berry crumble served with vegan ice cream. (vg)

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