SAM'S KITCHEN MENU

Served from 8am to 3pm

DAYTIME

MAINS

Bacon, Egg & Emmental Brioche 9.5
Sriracha Aioli

Grilled Halloumi, Avocado & Chilli Jam Brioche 9.5
Lemon Dressed Rocket

Sam Recommends:

Full English *19*
Fried Eggs, Bacon, Jumbo Sausage, Black Pudding, Hash Brown, Mushroom, Tomato, Fried Slice, House Baked Beans

Veggie English 17.5
Fried Eggs, Hash Brown, Fried Slice, Mushroom, Tomato, House Baked Beans, Halloumi, Avocado, Rocket

Goldstein Smoked Salmon & Scrambled Eggs on Sourdough Toast 16
Crème Fraîche, Dill

Crushed Avocado on Sourdough Toast 14
Pequillo Peppers, Radish, Crispy Tortillas

Miso Roasted Sweet Potato Bowl 15
Avocado, Green Lentils, Pickled Carrot, Cucumber, Herb & Jalapeño Dressing
Add Smoked Salmon 7 | Chicken Thigh 7 | Grilled Halloumi 7

Housemade Granola 9.5
Seasonal Fruits, Greek OR Coconut Yoghurt

Eggs Benedict | Florentine | Royale 16
Toasted English Muffin, Hollandaise

Wild Mushrooms on Brioche Toast 15
Fried St Ewe's Egg, Tarragon & Cornish Cream

Sam Recommends:

French Toast 15
Berry compote, Crème Fraîche OR Crispy Bacon, Maple Syrup

Butternut Squash Soup 9.5
Sage, Smoked Paprika & Sourdough

Sam's Smash Burger & Fries 19.5
Two Smash Patties, Cheese, House Sauce, Pickles, Lettuce, Tomato

Classic Caesar Salad 14.5
Croutons, Parmesan, Anchovies
Add Smoked Salmon 7 | Chicken Thigh 7 | Grilled Halloumi 7

SIDES

Toast & Butter 5
Crushed Avocado 6
Egg 3.5
(Poached | Fried | Scrambled)
Hash Browns 6
Halloumi 7
Jumbo Sausage 6
Bacon 5
House Baked Beans 4
Smoked Salmon 6
Fries 6

Follow us @samsrestaurants

We only use the very best ingredients. Our trusted producers include: Wright Brothers, HG Walter, Phoenix Farm, Chiswick House Gardens and Deluxe Coffeeworks.

Please make us aware of any allergies or intolerances.
A discretionary 12.5% will be added to your bill.
100% of all gratuities go to staff.

Sam's KITCHEN

SAM'S KITCHEN MENU

Served from 5 to 9pm

DRINKS

COCKTAILS

Sam's Bloody Mary 12.5
Sam's Bloody Maria 12.5
Fresh Mimosa 9.5
Aperol Spritz 11.5
W6 Spritz 11.5
Gin, Mint, Elderflower, Sparkling Wine

FRESHLY SQUEEZED JUICE

Orange 6
Pink Grapefruit 6

DAILY DOSE BOTTLED JUICES

Orchard Apples 5
(Apple Juice)
Ginger Zinger 5
(Apple, Carrot, Lemon, Ginger, Turmeric)
Glorious Greens 5
(Apple, Mint, Cucumber, Spinach, Courgette, Kale)
Berry Boost Smoothie 5
(Apple, Banana, Strawberry, Raspberry, Blackberry, Beetroot)
Ginger Hot Shot 3.5
(Lemon, Ginger, Cayenne, Agave)

SOFT DRINKS

Homemade Lemonade 5
LemonAid 4
Blood Orange | Ginger | Lime | Passionfruit
Coca Cola | Coke Zero 3.5
Belu Mineral Water 750ml 4
Still | Sparkling

WHITE WINE

Grenache Blanc, La Loupe, France 7.25 / 29
Piquepoul, Cote De Thau 35

RED WINE

Vinho Tinto, Casa Do Lago, Portugal 7.25 / 29
Montepulciano D'Abruzzo, Italy 34

ROSÉ WINE

Chiaretto di Bardolino, Gorgo, Italy 9.75 / 39

SPARKLING WINE

Emissary Prosecco 8.5 / 48
Gusbourne Brut Reserve, Kent, England 62

BEER & CIDER

Sam's Helles Lager 7
(4.2%, 330ml)
Empress Pale Ale 6.5
(4.3%, 330ml)
Galipette Brut Cider 5.5
(4.5%, 330ml)
Nirvana Bavarian Hells Low Alc 5.50
(0.3%, 500ml)

HOT DRINKS

Espresso 3.5 / 4
Cappuccino 4.5
Flat White 4.5
Americano 3.75
Latte 4.5
Macchiato 3.5 / 3.75
Cortado 4.25
Chai Latte 5
Good & Proper Teas 4.5
English Breakfast | Jade Green | Camomile | Earl Grey
Hot / Iced Chocolate 5
Matcha Latte 5.5
Fresh Mint Tea 4.5
Oat & Coconut Milk available at no extra cost

Follow us @samsrestaurants

Please make us aware of any allergies or intolerances.
A discretionary 12.5% will be added to your bill.
100% of all gratuities go to staff.

Sam's KITCHEN