



HIGHLINE  
BAR & LOUNGE

FOOD  
*Menu*



# SMALL PLATES

## MEAT

### HOISIN DUCK BAO BUNS 7

Cucumber, spring onion 414 kcal

### TANDOORI CHICKEN SKEWERS 7

Mint yoghurt, cucumber, pepper, red onion & tomato salad 241 kcal

### CHILLI GINGER BEEF 7.95

Soy-marinated beef strips, Asian salad, toasted cashews 448 kcal

### THAI CHICKEN SATAY 7

Cucumber, red onion, coriander salad & roasted sesame dressing 190 kcal

## SEAFOOD & FISH

### CRISPY CALAMARI 7

Ponzu dipping sauce 417 kcal

### CHILLI LIME PRAWN SKEWERS 7.95

Lime & coriander yoghurt dip 220 kcal

## PLANT & VEGETARIAN

### HALLOUMI FRIES (M) 7.95

Padrón pepper, hot honey sauce 975 kcal

### PULLED MUSHROOM BAO BUNS (VE) 7

Hoisin sauce, cucumber, spring onion 351 kcal

### MEXICAN TORTILLA CHIPS (M) 6.95

Chipotle lime tortillas, spiced mixed beans, jalapeños, guacamole, soured cream, coriander, lime 323 kcal

GO VEGAN: Swap soured cream for extra guacamole



# WINGS

Flame-grilled smoky chicken wings, ranch dip, celery sticks, tossed in your choice of sauce:

**SIX FOR 7** 590 kcal

**TWELVE FOR 12** 1204 kcal

**EIGHTEEN FOR 17** 1892 kcal

**LOUISIANA BBQ** 67 kcal

**MAPLE & BOURBON BBQ** 87 kcal

**BUFFALO** 70 kcal

**RANCH** 158 kcal

**HONEY & SRIRACHA** 72 kcal

# STONE BAKED Pizzas

### TRIPLE PEPPERONI 12

Italian Gran Bosco pepperoni, Spanish pepperoni, Italian spiced salami, spiced tomato sauce, mozzarella, hot honey sauce 1072 kcal

### MEAT FEAST 13

Pepperoni, grilled chicken, sausage, smoked sweet-cured bacon, Italian tomato sauce, mozzarella, basil 1293 kcal

### BBQ CHICKEN 12

Fresh red onions, maple & bourbon BBQ sauce, mozzarella, spiced tomato sauce, rocket 1185 kcal

## PLANT & VEGETARIAN

### DOUBLE MOZZARELLA (M) 11

Italian tomato sauce, mozzarella, oregano, garlic-infused oil 1091 kcal

### AGNELLO VEGANA (VE) 13

Plant-based lamb, Italian tomato sauce, Tenderstem® broccoli, olives, mozzarella-flavoured Sheese 1020 kcal



Adults need around 2000 kcal a day. For allergen and calorie information, please scan the QR code or ask a member of the team for our dish guide.

(VE) Vegan, (V) Vegetarian

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. Subject to availability. All gratuities and discretionary 12.5% service charge go to the team that provided your meals and drinks.

# BURGERS

## SMASH BURGERS

### DOUBLE CHEESE 13.5

Double 21-day aged beef patty, tomato, lettuce, American cheese, Swiss cheese, fries 1332 kcal

*GO VEGAN: Swap to our plant-based burger stack & vegan smoked Applewood® cheese 1179 kcal*

### SMOKY BACON & CHEESE 14.5

Double 21-day aged beef patty, smoked sweet-cured streaky bacon, smoked Applewood® cheese, lettuce, aioli, fries 1468 kcal

*GO VEGAN: Swap to our plant-based burger stack, vegan bacon & smoked Applewood® cheese 1284 kcal*

## BURGERS

### BBQ CHICKEN 13.5

Southern-fried chicken breast, smoky BBQ sauce, Pepper Jack cheese, lettuce, tomato, crispy onions, fries 1289 kcal

### HALLOUMI & PEPPERS (V) 13.5

Halloumi cheese, garlic butter, sweet roasted peppers, rocket, sweet chilli sauce, fries 1172 kcal

# BOWL FOOD

## TANDOORI SALAD 14

Tandoori chicken skewers, spiced quinoa & bean salad, tomato, cucumber & red onion, garlic & coriander naan, mint yoghurt dip 882 kcal

## CAESAR SALAD (V) 8

Gem lettuce, Italian hard cheese, crunchy croutons, Caesar dressing 378 kcal

## BURRITO BOWL (VE) 11

Wild rice, spiced mixed beans, chipotle & lime tortillas, guacamole, jalapeños, cucumber, onion, tomatoes, coriander & lime 618 kcal

## THAI GREEN CHICKEN CURRY 14

Wild rice, tender chicken, green beans, pak choi, onion & choy sum, in a Thai green coconut curry sauce with chilli, lime & coriander 695 kcal

## CHOW MEIN (V) 9

Stir-fried with pak choi, beansprouts, shredded Asian vegetables, golden egg noodles, sesame, rich chow mein sauce 687 kcal

## BOWL TOPPERS

### ADD ANY OF THE BELOW TO YOUR BOWL

STIR-FRIED PRAWNS 5 125 kcal RUMP STEAK STRIPS 7 175 kcal

STIR-FRIED CHICKEN 4 184 kcal TANDOORI CHICKEN 5 266 kcal

GRILLED CHICKEN 5 262 kcal GRILLED HALLOUMI (V) 5 316 kcal

# Grills

## 28-DAY AGED STEAKS

British beef grilled to your liking, served with roast vine tomatoes & chips

8oz RUMP | 20 1023 kcal

8oz SIRLOIN | 24 1093 kcal

10oz RIBEYE | 28 1122 kcal

ADD: PEPPER SAUCE 3.5 71 kcal

BÉARNAISE SAUCE 3.5 126 kcal



# Burrito Bowl

# CLASSICS

## BEEF LASAGNE 13

Slow-cooked beef ragù & béchamel sauce with garlic ciabatta & a mozzarella & rocket mixed salad 1464 kcal

## BEER-BATTERED COD 16

Light & crispy, beer-battered cod, seasoned chips, traditional mushy peas, lemon & tangy tartare sauce 1056 kcal

# Sides

FRIES (VE) 4 434 kcal

TRUFFLE FRIES (V) 4 507 kcal

CHIPS (VE) 4 518 kcal

HOUSE SALAD (VE) 4 64 kcal

BEER-BATTERED ONION RINGS (VE) 4 527 kcal

# DESSERTS

## OREO BROWNIE STACK 8.95

Crushed Oreo biscuit, Oreo ice cream 753 kcal

## HIGH LINE CHEESECAKE (V) 8

New York vanilla cheesecake, fresh strawberries, caramelised pecans 677 kcal

## STICKY TOFFEE PUDDING (VE) 7.5

Salted caramel ice cream 382 kcal

## LIMONCELLO TIRAMISU (V) 9

Fresh strawberries, whipped cream 483 kcal

## ETON MESS (V) 8.95

Meringue, whipped cream, fresh strawberries, fruit coulis 232 kcal

## CHOCOLATE TRUFFLE TORTE (VE) 7.5

Raspberry sauce, chocolate ice cream 409 kcal



