

SIENNA

- ALL DAY MENU -

NIBBLES

- Gordal Olives** (vv) 3.5
- Courgette Tempura** (vv) 5.5
Agave, chilli, Ponzu mayo
- Sour Dough Bread** (v) Cornish Butter 3.5
- Ham Croquettes** 5.9
Marinara sauce
- Marcona Almonds** (v)(n) 3.5

SMALL PLATES & STARTERS

- Roast Scottish Scallops** 13
Broad beans, girolles, granny smith apple, lemon butter sauce
- Buratta** (v) 9.5
Italian buratta, Heirloom tomatoes, baby basil
- Avocado Caesar Salad** 14.5
Lemon & thyme chicken, avocado, romaine, baby gem, cruton, nori seaweed, quinoa, vegan caesar dressing
- (available vegan without chicken 11.9)
- Lamb Dumplings** 9.9
White onion soup, spinach, chilli, soy, toasted sesame
- Taiwanese Fried Chicken** 7
Chilli, herb mayo

SIDES

- French Fries** (v) 4
Truffle aioli
- Roasted Sweet Potato** (vv) 4.5
Chimmichurri
- Tenderstem Broccoli** (vv) 4.5
Garlic, chilli

RAW

- Mixed Sashimi** 18
Tuna, salmon, scallop, yellow tail
- Seabass Tiradito** 11
Leche de tigre, shallot, orange, radish, samphire

MAINS

- Cornish Crab Linguine** 16.9
Tomato, parsley, chilli
- Sri Lankan Eggplant Curry** (v) 12.5
Baked pilaf rice, paratha
- (available vegan without paratha 11.5)
- Veal T-Bone** 27
Caramelised baby onions, salsa verde
- Blackened Miso Salmon** 16.9
Soba noodles, sesame, rice wine pickled vegetable salad
- Chicken & Tarragon Pie** 12
Tarragon velouté, garden peas
- Fish & Chips** 13.9
Ginger beer tempura seabass, minted peas, chilli lime salted chips

GRILL

- Steak Frites** (n) 18.9
6oz Minute steak, Café de Paris sauce, fries, watercress
- Seven Spice Baby Chicken** 14.5
Grilled lemon
- The Cheeseburger** 9.9
Brioche bun, house burger sauce, lettuce, tomato, gherkin, Jack cheese
- Roast Tahini Cauliflower** (v) 10.5
Swiss chard, labaneh, harrisa, spiced chickpeas

SIENNA

- ALL DAY MENU -

BRUNCH COCKTAILS

10
White Peach Bellini
White Peach Purée, 1883
Peach Syrup, Citric,
Prosecco, Foam

9.5
Espresso Martini
Ketel One Vodka, Mr Blacks
Cold Press Coffee Liqueur,
House Espresso, Gomme

11.5
Elderflower 75
White Port, St Germain
Elderflower Liqueur, Citric,
Champagne

BRUNCH

Smoothie Bowl (vv)(n) 6.9
Dragon fruit blend, banana, vegan
granola, agave nectar

French Toast (v) 9.5
Macerated strawberries, stem ginger,
candied lemon, vanilla ice cream,
Biscoff crumb

Blueberry & Ricotta Hotcakes (v) 7.5
Organic maple syrup, caramelised banana,
whipped vanilla mascarpone

Avocado on Toast (v)(n) 8.5
Freshly smashed avocado, poached egg,
sourdough, almonds, grapefruit

(available vegan without egg)

BURFORD BROWN EGGS BENEDICTS

Toasted English Muffins, organic
soft poached Burford Brown eggs
with hollandaise sauce.

Benedict 9.5
Lake District ham, herb oil

Eggs Florentine (v) 8.5
Baby spinach

Eggs Royale 10.5
Smoked salmon, keta caviar, dill
hollandaise

COFFEE & TEA

COFFEE
Espresso/ Macchiato 2
Cortado 2.2
Flat white 2.5
Latte 2.5
Mocha 3
Cappuccino 2.5
Americano 2.5

Hot Chocolate 3.5

English Breakfast 3.5
Earl Grey 3.5
Chamomile & Mint 3.5
Chun Mee Green 3.5
Cherry Blossom Green 3.5
Blood Orange Rooibos 3.5
Organic Matcha Latte 3.5



VEGAN MENU

Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment. Please note as a result that some ingredients are cooked alongside animal products.

BRUNCH

Smoothie Bowl (vv)(n) 6.9
Dragon fruit blend, banana, vegan granola, agave nectar

Avocado on Toast (vv)(n) 8.5
Freshly smashed avocado, sourdough, almonds, grapefruit

NIBBLES

Gordal Olives (vv) 3.5

Courgette Tempura (vv) 5.5
Agave, chilli, Vegan ponzu mayo

Sour Dough Bread (vv) Olive Oil 3.5

MAINS

White Onion Soup (vv) 6.5
Spinach, chilli, soy, toasted sesame, sourdough

Sri Lankan Eggplant Curry (vv) 11.5
Baked pilaf rice

Roast Tahini Cauliflower (vv) 10.5
Swiss chard, harrisa, spiced chickpeas

Avocado Caesar Salad (vv) 11.9
Avocado, romaine, baby gem, cruton, nori seaweed, quinoa, vegan caesar dressing

S **French Fries** (vv) 4
I **Roasted Sweet Potato** (vv) 4.5
D Chimmichurri
E **Tenderstem Broccoli** (vv) 4.5
S Garlic, chilli

(vv) vegan (n) nuts

SIENNA

NONE GLUTEN CONTAINING INGREDIENTS

The following dishes have been prepared using none gluten containing ingredients. Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment and we therefore cannot guarantee against traces which may occur.

PLEASE SPECIFY GLUTEN FREE WHEN YOU ORDER as some dishes are variations of main menu items

BRUNCH

(GF) Smoothie Bowl (vv)(n) 6.9
Dragon fruit blend, banana, agave nectar

(GF) Avocado on Toast (v)(n) 8.5
Freshly smashed avocado, poached egg, almonds, grapefruit, gluten free bread

Blueberry & Ricotta Hotcakes (v) 7.5
Organic maple syrup, caramelised banana, whipped vanilla mascarpone

BURFORD BROWN EGGS BENEDICTS

Organic soft poached Burford Brown eggs with hollandaise sauce, served on a toasted gluten free roll.

(GF) Benedict 9.5
Lake District ham, herb oil

(GF) Eggs Florentine (v) 8.5
Baby spinach

(GF) Eggs Royale 10.5
Smoked salmon, keta caviar, dill

NIBBLES

Gordal Olives (vv) 3.5
Salted Almonds (v) 3.5

STARTERS

(GF) Roast Scottish Scallops 13
broad beans, girolles, granny smith apple, lemon butter sauce

Buratta(v) 9.5
Italian buratta, Heirloom tomatoes, baby basil

Avocado Caesar Salad 11.9
Lemon and thyme chicken, avocado, romaine, baby gem, nori seaweed, quinoa, vegan caesar dressing

Taiwanese Fried Chicken 7
Chilli, lime mayo

RAW

(GF) Mixed Sashimi 18
Tuna, salmon, scallop, yellow tail, gluten free soy sauce

Seabass Tiradito 11
leche de tigre, shallot, orange, radish, samphire

MAINS

(GF) Cornish Crab Linguine 16.9
Gluten free pasta, tomato, parsley, chilli

(GF) Sri Lankan Eggplant Curry 11.5
Baked pilaf rice

Veal T-bone Steak 27
caramlised baby onions, salsa verde

GRILL

Steak Frites (n) 18.9
6oz Minute steak, Cafe de Paris sauce, fries, watercress

Seven Spice Baby Chicken 14.5
Grilled lemon

Roast Tahini Cauliflower (v)
Swiss chard, labneh, harissa, chickpeas

SIDES

Tenderstem Broccoli (vv) 4.5
Garlic, chilli

Roasted Sweet Potato (vv) 4.5
Chimichurri

(GF) French Fries (v) 4
Truffle aioli

DESSERTS

Madagascan Vanilla Creme Brulee (v) 5.9
Vanilla ice cream

Fruit Sorbets (vv) 4.5
Sicilian lemon/ Raspberry & sorrel

Please speak to your server for information on allergens and ingredients