

## DRINKS &amp; NIBBLES

10.5 / 65  
**Carte Noir, Champagne**  
 Jean-Paul Deville,  
 Champagne, France

11  
**Espresso Martini**  
 Ketel One Vodka, Mr BlacksCoffee  
 Liqueur, House Espresso, Gomme

11.5  
**Pineapple & Clementine Rum Sour**  
 Diabliesse Clementine Spiced Rum,  
 Takamaka Zannannan, Lemon,  
 Cherry, Vanilla, Foam

4  
**Sourdough (v)**  
 Whipped butter

4.5  
**Marinated Olives (vv)**  
 Espelette Pepper

4  
**Roasted Almonds (v)(n)**  
 Maldon Sea Salt

## BRUNCH

**Pecan and Maple Granola (n)** 6.9  
 Yoghurt, Ginger Poached Pear

**American Pancakes (v)** 9.5  
 Blueberries maple syrup, caramelised  
 bananas, whipped ricotta

**Avocado on Toast (vv)** 8.9  
 Freshly smashed avocado, toasted sourdough,  
 grapefruit, coriander, herb oil

+ Add Poached Egg +1.5  
 + Add Smoked Salmon +4

## SMALL PLATES

**Air Dried Ham Croquettes** 5.9  
 Marinara sauce

**Vegetable Tempura (vv)** 6.9  
 Agave, chilli, Ponzu mayo

**Popcorn Shrimp** 10.5  
 Spicy Japanese Mayo

**Tuna Tostadas** 12  
 Marinated raw tuna, crispy blue corn  
 tortilla, avocado ceviche, sesame, nori

**Stracciatella** 10.9  
 Fig, Pistachio, Sourdough, Olive Oil

**Lamb Dumplings** 9.9  
 White onion soup, spinach, chilli, soy,  
 toasted sesame

**Taiwanese Fried Chicken** 7.5  
 Chilli, herb mayo

**Roast Courgette (v)** 10.5  
 Greek Yoghurt, Coriander Ginger Pesto

**Miso Aubergine (vv)** 9.5  
 Baba ganoush, Pomegranate, Spring Onion

**S** **French Fries (v)** 4.5  
 Parsley, truffle aioli

**I** **Roasted Sweet Potato (vv)** 5  
 Chimmichurri

**D** **Sauteed Kale (vv)** 5  
 Garlic, Chilli

**E**

**S**

## EGGS BENEDICT

Toasted English Muffins, organic soft poached  
 St Ewes eggs and hollandaise sauce

**Eggs Benedict** 11.1  
 Cumbrian ham, herb oil

**Eggs Florentine (v)** 10.5  
 Baby spinach

**Eggs Royale** 13.3  
 Smoked salmon, keta caviar, dill hollandaise

## MAINS

**Avocado Caesar Salad (vv)** 11.3  
 Avocado, romaine, croutons, nori seaweed,  
 quinoa, vegan caesar dressing

+ Lemon & Thyme Chicken and parmesan +3.5

**Mussels Puttanesca** 13.9  
 Spaghetti, Basil, Tomato Sauce

**Pan Roast Salmon** 16.9  
 Cream, Spinach, Peas, and Dill

**Fish & Chips** 14.5  
 Ginger beer tempura cod, minted peas, chilli  
 lime salted chips

## GRILL

**Grilled King Prawns** 14.9  
 Chilli, Garlic, Parsley

**Half Roast Chicken with Harissa Butter** 15.5  
 Grilled lemon

**The Cheeseburger** 12  
 Brioche bun, house burger sauce,  
 lettuce, tomato, gherkin, Jack cheese

**Steak Frites (n)** 18.9  
 6oz Minute steak, Café de Paris  
 butter, french fries, Béarnaise sauce

(v) vegetarian (vv) vegan (n) nuts



# SIENNA

KITCHEN & BAR



## 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

**Pecan & Maple Granola** (n)(vv) 6.9  
Soya Yoghurt, Ginger Poached Pear

**Avocado on Toast** (vv) 8.9  
Freshly smashed avocado, toasted sourdough, grapefruit, coriander, herb oil

### NIBBLES

**Marinated Olives** (vv) 4.5

**Sourdough** (vv) Olive Oil 4

**Vegetable Tempura** (vv) 6.9  
Agave, chilli, Vegan ponzu mayo

**White onion soup** (vv) 6.5  
Spinach, chilli, soy, toasted sesame, sourdough

### MAINS

**Avocado Caesar Salad** (vv) 11.3  
Avocado, romaine, croutons, nori seaweed, quinoa, vegan caesar dressing

**Miso Aubergine** (vv) 9.5  
Baba ganoush, Pomegranate, Spring Onion

**Roast Courgette** (vv) 10.5  
Soya Yoghurt, Coriander Ginger Pesto

**S** **French Fries** (vv) 4.5

**I** **Roasted Sweet Potato** (vv) 5  
**D** Chimmichurri

**E** **Sauteed Kale** (vv) 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

**Pecan & Maple Granola** (n) 6.9  
Yoghurt, ginger poached pear

**(GF) Avocado on Toast** (vv) 8.9  
Freshly smashed avocado, grapefruit, coriander, herb oil, gluten free bread  
+ Add Poached Egg +1.5  
+ Add Smoked Salmon +4

**American Pancakes** (v) 9.5  
Blueberries maple syrup, caramelised bananas, whipped ricotta

### EGGS BENEDICT

Toasted gluten free roll, organic soft poached St Ewes eggs and hollandaise

**(GF) Eggs Benedict** 11.1  
Cumbrian ham, herb oil

**(GF) Eggs Florentine** (v) 10.5  
Baby spinach

**(GF) Eggs Royale** 13.3  
Smoked salmon, keta caviar, dill

### NIBBLES

**Marinated Olives** (vv) 4.5  
**Salted Almonds** (v) 4

### SMALL PLATES & STARTERS

**Grilled Scarlet Prawns** 14.9  
Chilli, garlic, parsley

**Taiwanese Fried Chicken** 7.5  
Chilli, lime mayo

**Tuna Tacos** 12  
Blue corn tortila, avocado ceviche

### MAINS

**Avocado Caesar Salad** (vv) 11.3  
Avocado, romaine, nori seaweed, quinoa, vegan caesar dressing  
+ Lemon & thyme chicken and parmesan +3.5

**(GF) Mussels Puttanesca** 13.9  
Gluten free spaghetti, basil, tomato sauce

**Miso Aubergine** (vv) 9.5  
Baba ganoush, pomegranate, spring onion

**Pan Roast Salmon** 16.9  
Cream, spinach, peas, dill

**Steak Frites** (n) 18.9  
6oz minute steak, Cafe de Paris butter, fries, bearnaise, watercress

**Half Roast Chicken** 15.5  
Harissa butter, grilled lemon

### SIDES

**Sauteed Kale** (vv) 5  
Garlic, chilli

**Roasted Sweet Potato** (vv) 5  
Chimichurri

**(GF) French Fries** (v) 4.5  
Parsley, truffle aioli

### DESSERTS

**Madagascan Vanilla Creme Brulee** (v) 6.9  
Vanilla ice cream

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

Please speak to your server for information on allergens and ingredients

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## B A R M E N U

<b>Cocktails</b>	04
----- Spritz & Sparkling	05
----- Martini	06
----- Highball	07
----- Margarita	08
----- Old Fashioned	09
<b>Wine</b>	10 - 11
<b>Gin &amp; Tonic</b>	12
<b>Spirits</b>	13
<b>Beer</b>	14
<b>Hot Drinks</b>	14
<b>Soft Drinks</b>	14



**CLASSIC COCKTAILS,  
CELEBRATED LIBATIONS &  
OTHER FANCY DRINKS**

Other classic cocktails are available.  
Speak to your server if you can't find yours

Please inform your server of any allergy or dietary requirements when ordering.  
All prices are inclusive of VAT.  
10% discretionary service charge will be added to your bill

# SPRITZ & SPARKLING



## **Sienna Mimosa**

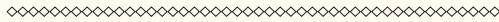
Fabbri Amarena Cherry Syrup,  
Fresh Orange Juice, Prosecco  
9.5

## **Limoncello Spritz**

Limoncello di Capri,  
Elderflower, Prosecco, Soda  
10.5

## **Orchard Spritz**

Le Verger Orchard Liqueur,  
St Germain Elderflower  
Liqueur, Citric, Champagne  
13



**0% ABV**

## **Verjus Spritz 0%**

Seedlip Grove 42, Verjus,  
1883 Peach, Soda  
8

# M A R T I N I



## **Pornstar Martini**

East London Liquor Co. Vodka, Fresh Lemon Juice, Vanilla Syrup, Passion Fruit Purée, Pineapple Juice, shot of Prosecco  
11.5

## **Espresso Martini**

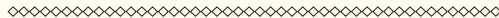
East London Liquor Co. Vodka, Okar Mocha, House Espresso, Gomme, Biscoff Crumb  
11

## **French Martini**

East London Liquor Co. Vodka, Chambord Liqueur, Pineapple Juice, Vanilla  
11

## **Sienna Martini**

Roku Gin or Haku Vodka, Fanny Fougerat Pinot des Charentes, Lemon Oil, Olives  
11.5



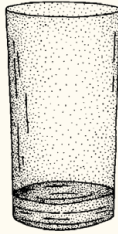
## **0% ABV**

### **0% Coconut & Lychee Martini**

Tanqueray 0%, Coconut, Coconut Water, Lychee, Citric  
8



# H I G H B A L L

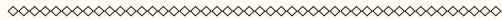


## **Royal Mojito**

Takamaka Rum Blanc, Mint,  
Lime, Champagne  
13

**Strawberry & Cacao Highball** East  
London Liquor Co. Gin, RinQuinQuin  
Peach Aperitif, Creme de Cacao,  
Strawberry, Chardonnay, Soda  
11.5

**Vermouth Highball**  
East London Liquor Co. Gin, Lillet  
Blanc Vermouth, White Grape &  
Apricot Soda, Lemon Oil  
10



## **0% ABV**

**Cafe Anglais 0%**  
Tanqueray 0%, 1883 White Peach  
Syrup, Citric, Rose & Orange  
Blossom Soda  
8

# M A R G A R I T A



## **Classic Margarita**

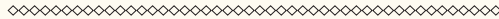
El Tequileño Blanco Tequila,  
Cointreau, Lime, Agave  
10.5

## **Spiced Pear Margarita**

El Tequileño Blanco Tequila,  
Briottet Poire William Liqueur,  
Lime, House Spiced Syrup, Malbec  
Float  
11

## **Spicy Margarita**

El Tequileño Blanco Tequila,  
Jalapeno, Coriander, Lime, Agave  
11



## **0% ABV**

### **0% Margarita**

Lyre's Agave Blanco Spirit,  
Lime, Agave  
10

# OLD FASHIONED & WHISKEY



## **Old Fashioned**

Makers Mark Bourbon, Bulleit Rye,  
Angostura Bitters

11

## **White Peach Old Fashioned**

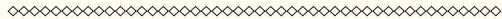
Toki Whisky, RinQuinQuin Peach  
Aperitif, Peach, Angostura Bitters

11

## **Banana Rum Old Fashioned**

Takamaka Rum Zenn, Takamaka Zannannan,  
Tempus Fugit Creme de Banane,  
Angostura Bitters

11



## **VERY SPECIAL**

### **Rob Roy**

Macallan Double Cask Gold 12yr, Cocchi Vermouth di  
Torino

14

### **Champagne Cocktail**

Johnnie Walker Blue, Champagne Jean-Paul Deville,  
Angostura Bitters, Brown Sugar, Lemon Oil

26

# W I N E

## RED

175ml Bottle

Montepulciano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	6.5 / 27
Metic Cabernet Sauvignon, Colchagua, Chile	- / 27
Shiraz, Samurai, Free Run Juice - Australia, South Australia	6.9 / 29
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	7.8 / 32
La Boussole Pinot Noir, France	- / 32
Camille Malbec, Chateau du Cedre - South West France	8 / 34
Chianti Podere Gamba, San Ferdinando, Val Di Chianti, Tusc. Italy	- / 37
Cuarenta Malbec, Bodega 40/40, Mendoza, Argentina	- / 47
Epicuria Syrah, Zouina, Morocco	- / 49
Barolo di Serralunga DOCG 2017, Principiano, Piedimonte, Italy	- / 80

## ROSE

175ml Bottle

Réserve de Gassac Rosé, Pays de l'Hérault - Languedoc, France	6.5 / 27
3404 Rosado, Bodegas Pirineos - North-Central Spain	- / 30
Whispering Angel - Provence, France	- / 58

## ORANGE

Fratelli Felix Campania Bianco, Vigneti Tardis - Campania, Italy	- / 45
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*125ml measures also available*

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# W I N E

## WHITE

175ml Bottle

Trebbiano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	6.5 / 27
Samurai Chardonnay, Free Run Juice - South Australia	6.9 / 29
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	7.8 / 32
Gavi di Tassarolo "La Fornace", Piedimonte, Italy	- / 35
Sauvignon Blanc, Ruakana, Marlborough, New Zealand	9 / 38
Albariño Abadia de San Campio, Bodegas Terras Gauda - Spain	- / 43
Riesling, Andi Knauss, Germany	- / 45
Chablis, Domaine Gerard Tremblay, Burgundy, France	- / 50
Sancerre Blanc, Domaine Gérard Fiou - Loire, France	- / 55

## SPARKLING

125ml Bottle

Prosecco Folonari Cuvee - Veneto, Italy	6.9 / 35
Prosecco DOC Rosato Millesimato, AA Bellenda - Veneto, Italy	42
Carte Noir, Champagne Jean-Paul Deville - Champagne, France	10.5 / 65
Laurent Perrier La Cuvee	80
Laurent Perrier Rose	95
Taittinger Brut	85
Dom Pérignon Brut NV	250
Perrier Jouet Belle Epoque	300

*125ml measures also available*

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# GIN & TONIC

## Sienna G&T

9.5

East London Liquor Co. Gin, Fever Tree Tonic,  
Grapefruit, Juniper Berries

## GIN

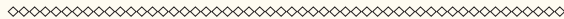
25ml

25ml

East London Liquor Co Gin	4.5	Brockmans Gin	5
East London Liquor Co Kew Gardens Gin	5	Roku	5
Sipsmith	6	Hendricks	5
Sipsmith Sloe	5	Villa Ascenti Gin	5
Warner Edwards Rhubarb	5.5	Gin Mare	6
Warner Edwards Elderflower	5.5	Monkey 47	6.2
Warner Edwards Raspberry	5.9	Hoxton Pink	6

## FEVER TREE MIXERS (200ml)

Tonic, Light Tonic, Soda, Ginger Beer, Ginger Ale  
(all £1.50 when served with gin)



## APERITIFS & DIGESTIFS

50ml

## OTHER

25ml

### VERMOUTH

Belsazar Dry	5.5
Belsazar White	5.5
Belsazar Rose	5.5
Belsazar Red	5.5
Dolin Blanc	6
Dolin Rouge	6
Dolin Chamberyzette	6

### PORT

Grahams White Port No.5	6
Taylors 10yr	6
Taylors 20yr	9.5

Okar Mocha	4.5
Savoia Americano Rosso	5
Avallen Calvados	5
Limoncello di Capri	4.5
Pisco Aba	4.5
Cachaca Velho Barreiro	5
Passoa	4
Fernet Branca	4
Italicus Bergamot Liqueur	4.5
Midori	4.2
Baileys (50ml)	6.5
La Fee Absinthe	5.5

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# S P I R I T S

## VODKA

	25ml
East London Liquor Co Vodka	4.5
Nikka Coffey Vodka	5
Ciroc	5
Haku	5
Pod Vodka	5
Grey Goose	5.5

## AGAVE

	25ml
El Tequileno Blanco	4.5
El Tequileno Reposado	4.5
El Tequileno Platinum	6
El Tequileno Anejo Gran Reserva	7.5
Tiempo Tequila	6
Casamigos Blanco	6.5
Ocho Blanco	5
Don Julio 1942	14
Banhez Mezcal	5

## RUM

	25ml
Takamaka Rum Blanc	5
Takamaka Rum Zenn	5
Takamaka Zannannan	4.5
Takamaka Koko	4.5
Takamaka Overproof	5.5
Wray & Nephew	5
Kraken	4.5
Diabliesse Clementine Spiced	5
Brugal 1888	5.5
Diplomatico Exclusiva	6.5
Ron Zacapa Solera 23yr	7

## WHISK(E)Y

	25ml
WHISKY	
East London Liquor Co Rye	7.5
East London Liquor Co Malt	6
Maker's Mark	5
Bulleit Rye	5
Sazerac Rye	6.7

## WORLD WHIKSEY

Toki	5
Macallan 12 Double Cask	6.9
Hibiki Harmony	8.5
Highland Park 12	6
Laphroaig 10	7.2
Jamesons	4.5

## BLENDS

Johnnie Walker Blue Label	15
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## COGNAC & BRANDY

	25ml
Martel VS	4.5
Hennessy VS	5
Hennessy XO	14
Fanny Fougerat VSOP	6

### MIXERS (200ml)

Fever Tree Tonic, Light  
Tonic, Soda, Ginger Beer,  
Ginger Ale, Coke/ Diet Coke  
(all £1.50 with spirits)

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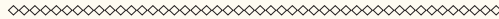
# B E E R

## D R A U G H T

Peroni Nastro Azzuro, Italy, 5.1%	3.1/ 6.2
Asahi Super Dry, 5.2%	2.9/ 5.8

## BOTTLES

Peroni Nastro Azzuro, Italy, 330ml, 5.1%	5.1
Peroni Nastro Azzuro Gluten Free, Italy, 330ml, 5.1%	5.1
Peroni Libera, Italy, 330ml, 0.0%	4.7
Asahi Super Dry, 330ml, 5.2%	5
Beavertown Neck Oil, 330ml (can), 4.3%	5.2
Aspalls Cider, 330ml, 5.5%	5.7



# H O T D R I N K S

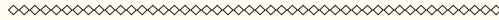
## C O F F E E

Espresso/ Macchiato	2.7
Cortado	2.9
Flat white	3.1
Latte	3.2
Mocha	3.4
Cappuccino	3.2
Americano	2.9
	-
Rose Honey Cardamom Latte	5.2
Hot Chocolate	3.7

(OAT MILK/ SYRUPS +.30P)

## T E A

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



# M I N E R A L S

Coca Cola 200ml	3	Fever-Tree Lemonade	3
Diet Coke 200ml	3	Fever-Tree Soda Water	3
Fresh Orange Juice	3.8	Fever-Tree Tonic Water	3
Fresh Apple Juice	3.8	Fever-Tree Light Tonic	3
Cranberry Juice	3	Fever-Tree Ginger Ale	3
Pineapple Juice	3	Fever-Tree Ginger Beer	3
Tomato Juice	3		
Harrogate Still 330ml	3	(all 200ml)	
Harrogate Sparkling 330ml	3		