

ALL DAY

SIENNA

MENU

50% OFF BRUNCH MENU
JANUARY MONDAY - THURSDAY

DRINKS & 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 served until 4pm

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 served until 4pm

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

B A R M E N U

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

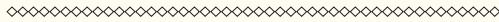
Fabbri Amarena Cherry Syrup,
Fresh Orange Juice, Prosecco
9.5

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

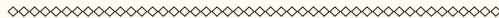
East London Liquor Co. Vodka, Okar Mocha, House Espresso, Gomme, Biscoff Crumb
11

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

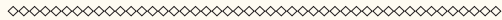


Royal Mojito

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

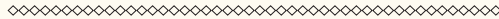
El Tequileño Blanco Tequila,
Cointreau, Lime, Agave
10.5

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

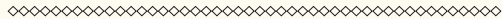
Toki Whisky, RinQuinQuin Peach
Aperitif, Peach, Angostura Bitters

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
Cîroc	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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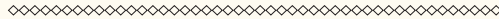
B E E R

DRAUGHT

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

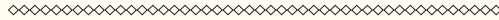
COFFEE

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)

TEA

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		