

WELCOME TO



A LA CARTE



Small Plates & Sharing Boards

From 11:30am - close

Roasted Wild Mushroom Quiche (V) 8.5

Earthy wild mushrooms baked with mixed herbs and cream in crisp pastry

Duck Cigars 9

Shredded confit duck wrapped in filo with a spiced plum dip

Crab & Avocado Salad 9.5

Handpicked white Devon crab, smashed avocado, citrus dressing

Smoked Salmon Pâté 8.5

Silky pâté with dill, capers, lemon, served with toasted flatbread

Vegetable Pouch (V) 7.5

Roasted Mediterranean vegetables with feta in puff pastry

Hummus Bowl (V) 7

Silky chickpea purée with tahini, garlic, lemon, and olive oil

Charred Aubergine Dip (V) 7.5

Smoky roasted aubergine blended with tahini, garlic, lemon

Falafel Plate 7.5

Crisp chickpea & herb falafel, tahini drizzle, pickles, fresh mixed herbs

Mixed Board

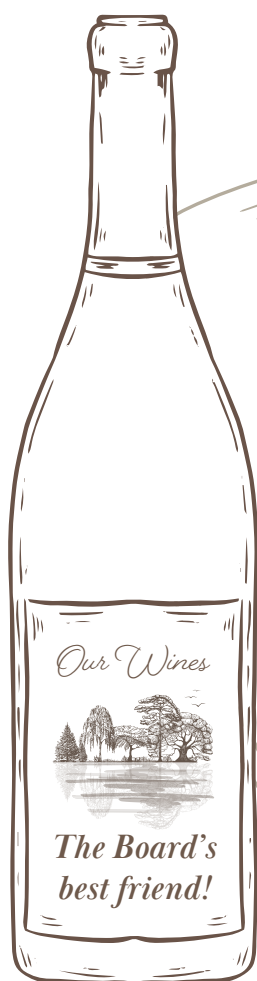
Paxton's French Brie, Finest Stilton and Little Lepe Goat's cheese and organic Parma, Coppa and Fennel Salami with seasonal pickles and house breads

Organic Cured Meat Board

Parma, Coppa, Fennel Salami, marinated olives, pickles and house breads

Fine Cheese Board

Paxton's XO Cave-Aged Cheddar, French Brie, Finest Stilton and Little Lepe Goat's cheese with seasonal chutney, nuts and house breads



Mixed Board	22
Organic Cured Meat Board	18
Fine Cheese Board	16



The Base Sticks

From 11:30am - close

*Our grilled skewers are marinated in a range of bold flavours.
Served with fresh herbs, dips, and house bread selection*

Lamb	10	Grilled Halloumi (V)	8
Cumin, coriander, smoked paprika, garlic, mint, lemon		Grilled halloumi, mixed peppers, courgette, oregano, chili	
Chicken	9	King Prawn	11
Yogurt, rosemary, oregano, thyme, lemon zest		Chili, lime, garlic, smoked paprika	
Kufta	9.5		
Spiced lamb and beef with parsley, onion, garlic			

The Base Sliders

In our golden, fluffy brioche buns, baked in house daily.

Chicken	8	Pulled Pork	8
Spiced chicken thigh, chili mayo, lettuce		Tender pork, smoky BBQ glaze, slaw	
Vegetarian Slider (V)	7	Beef	8.5
Roasted mixed vegetables, feta, basil		Slow-cooked beef, caramelised onion, pickles	
Slow Cooked Lamb	8.5	Smoked Salmon	8
Spiced lamb, minted yogurt		Goldstein smoked Salmon, cream cheese	

Sides

Bread Selection and Dips (V)	6.5	French Fries (V)	5
House-baked breads with tahini, tzatziki, and harissa		Crispy, lightly salted	
Seasonal Leaf Salad (V)	5	Sweet Potato Fries (V)	5.5
Seasonal leaves dressed with citrus vinaigrette		Hand-cut, gently spiced	
Olive Sticks (VE)	4	Cassava Fries (VE)	5.5
Housemade breadsticks baked with olives and herbs		Golden, fluffy-centred	

We cannot guarantee the absence of traces of nuts and other allergens in any of our dishes.
Please inform a member of staff if you have any specific dietary requirements.



Bake It Easy

At The Base the air is rich with the scent of fresh bakes from our open bakery-kitchen, where every loaf, pastry, and cake is made by hand in full view - from morning croissants and seasonal lunches to evening sharing plates with perfectly paired wines and cocktails.

For large bookings, please send us your enquiry to alec@thebase.london

A discretionary 12.5% service charge will be added to your bill.
All prices include VAT at the current rate.
Licensing hours apply.



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