

WELCOME TO



LUNCH

## Small Plates

<b>Soup of the Day (GF)</b> 8.5	<b>Salmon &amp; Avocado Taco</b> 9.5
Served with toasted house bread and butter	Sushi-style salmon, smashed avocado, soy-lime dressing, sesame, coriander
<b>Vegetable Gyoza (V)</b> 7.5	<b>Falafel Crumble Taco (V)</b> 9
Crisp dumplings with a tangy soy dipping sauce	Charred corn, miso-tahini cream, pickled red onion
<b>Chicken Gyoza</b> 8.5	<b>Duck Cigar</b> 10
Crisp dumplings with a tangy soy dipping sauce	Slow cooked duck wrapped in filo, spiced plum dip
<b>Chicken Yakitori Skewer</b> 9	<b>Beetroot, Fig, Feta &amp; Walnuts (V)</b> 9.5
Glazed chicken thigh skewer with tare sauce, spring onion, sesames	With orange and thyme vinaigrette
<b>Prawns &amp; Yuzu (GF)</b> 11	<b>Devon Crab and Avocado</b> 12
Pan-grilled prawns with yuzu butter, garlic, chilli	Fresh crab, avocado, citrus dressing

## The Base Burgers

Made with artisan sesame buns, served with hand-cut chips

<b>The Base Beef</b> 18	<b>The Base Chicken</b> 16	<b>The Base Prawn</b> 19	<b>The Base Veggie</b> 16
British beef patty, caramelised onion, pickles, The Base sauce	Korean BBQ chicken, Asian slaw, gochujang-sesame mayo, bao bun	Shredded lettuce, chilli mayo, lime, coriander	Mushroom patty, caramelised onion, The Base sauce

### Add-Ons

Bacon - 2.5 | Fried Egg - 2 | Extra Cheese - 1.5 | Truffle Mayo - 1.5 | Chilli Jam - 1.5

## Main Plates

<b>Warm Chicken Caesar</b> 16.5	<b>Salmon Teriyaki</b> 19.5
Brined chicken breast, romaine lettuce, anchovy, mayo Caesar dressing, parmesan shavings, croutons	Pan-seared salmon, teriyaki glaze, sesame seeds, baby corn, courgette, carrots, jasmine rice
<b>Salmon Poke Bowl</b> 18.5	<b>Chicken Katsu Curry</b> 18
Citrus-marinated salmon, rice, cucumber, avocado, pickled ginger, sesame seeds, soy, lime dressing	Panko-crumbed chicken, rich Japanese curry sauce, baby corn, carrots, steamed jasmine rice
<b>Vegan Poke Bowl (Ve)</b> 16.5	<b>Prawn Laksa</b> 19.5
Avocado, edamame, cucumber, pickled veggies, kidney beans, rice, sesame seeds, miso-ginger dressing	Fragrant coconut broth with prawns, rice noodles, pak choi, chilli oil, fresh herbs
<b>Chicken Teriyaki</b> 17	<b>Mushroom Coconut Curry (V)</b> 17.5
Tender chicken thigh, teriyaki glaze, sesame seeds, mixed peppers, baby corn, spring onion, jasmine rice	Roasted mushrooms, baby corn in a miso coconut curry sauce, rice, spring onion, coriander

### SIDES

<b>Bread Selection and Dips (V)</b> 6.5	<b>Hand-cut Crisps (V)</b> 5
<b>Seasonal Leaf Salad (V) (GF)</b> 5	<b>Truffle Fries (V)</b> 5
<b>Sweet Potato Fries (V)</b> 5	<b>Steamed Rice (V) (GF)</b> 5
<b>Hand-cut Potato Fries (V)</b> 5	<b>Asian Slaw (V)</b> 5

WELCOME TO



DINNER

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<b>Soup of the Day (GF)</b> 8.5	<b>Salmon &amp; Avocado Taco</b> 9.5
Served with toasted house bread and butter	Sushi-style salmon, smashed avocado, soy-lime dressing, sesame, coriander
<b>Vegetable Gyoza (V)</b> 7.5	<b>Falafel Crumble Taco (V)</b> 9
Crisp dumplings with a tangy soy dipping sauce	Charred corn, miso-tahini cream, pickled red onion
<b>Chicken Gyoza</b> 8.5	<b>Duck Cigar</b> 10
Crisp dumplings with a tangy soy dipping sauce	Slow cooked duck wrapped in filo, spiced plum dip
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Glazed chicken thigh skewer with tare sauce, spring onion, sesames	With orange and thyme vinaigrette
<b>Prawns &amp; Yuzu</b> 11	<b>Devon Crab and Avocado</b> 12
Pan-grilled prawns with yuzu butter, garlic, chilli	Fresh crab, avocado, citrus dressing

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<b>The Base Beef</b> 18	<b>The Base Chicken</b> 16	<b>The Base Prawn</b> 19	<b>The Base Veggie</b> 16
British beef patty, caramelised onion, pickles, The Base sauce	Korean BBQ chicken, Asian slaw, gochujang-sesame mayo, bao bun	Shredded lettuce, chilli mayo, lime, coriander	Mushroom patty, caramelised onion, The Base sauce

### Add-Ons

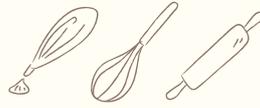
*Bacon - 2.5 | Fried Egg - 2 | Extra Cheese - 1.5 | Truffle Mayo - 1.5 | Chilli Jam - 1.5*

## Main Plates

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Brined chicken breast, romaine lettuce, anchovy, mayo Caesar dressing, parmesan shavings, croutons	Pan-seared salmon, teriyaki glaze, sesame seeds, baby corn, courgette, carrots, jasmine rice
<b>Salmon Tartare Rice Bowl</b> 18.5	<b>Chicken Katsu Curry</b> 18
Hand-cut salmon tartare, lightly seasoned rice, cucumber, avocado, sesame, soy-lime dressing	Panko-crumbed chicken, rich Japanese curry sauce, baby corn, carrots, steamed jasmine rice
<b>Vegetable Rice Bowl (V)</b> 16.5	<b>Prawn Laksa</b> 19.5
Rice with avocado, edamame, roasted aubergine and mushrooms, sesame, ginger-soy dressing	Fragrant coconut broth with prawns, rice noodles, pak choi, chilli oil, fresh herbs
<b>Chicken Teriyaki</b> 17	<b>Mushroom Coconut Curry (V)</b> 17.5
Tender chicken thigh, teriyaki glaze, sesame seeds, mixed peppers, baby corn, spring onion, jasmine rice	Roasted mushrooms, baby corn in a miso coconut curry sauce, rice, spring onion, coriander

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<b>Seasonal Leaf Salad (V) (GF)</b> 5	<b>Truffle Fries (V)</b> 5
<b>Sweet Potato Fries (V)</b> 5	<b>Steamed Rice (V) (GF)</b> 5
<b>Hand-cut Potato Fries</b> 5	<b>Asian Slaw (V)</b> 5



## 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 our evening plates, thoughtfully paired with wines and cocktails, we invite you to settle in and enjoy.

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For large bookings, please send us your enquiry to [alec@thebase.london](mailto:alec@thebase.london)



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[www.thebase.london](http://www.thebase.london)