

WELCOME TO



DINNER



To Start

Vegetable Gyoza (V) 8.5 Pan-fried dumplings, light soy	Prawns and Yuzu (GF) 12 Pan-grilled prawns with yuzu butter, garlic, chilli
Chicken Gyoza 9.5 Pan-fried dumplings, light soy	Duck Cigar 11 House-made plum sauce
Glazed King Oyster Mushrooms (V) 10 Soy, ginger and rice-vinegar glaze, spring onion and sesame	Salmon and Avocado Taco 11 Sushi-style salmon, smashed avocado, soy-lime dressing, sesame, coriander
Har Kau 12 Steamed prawn dumplings, dark vinegar	Falafel Crumble Taco (V) 10 Charred corn, miso-tahini cream, pickled red onion
Prawns and Pork Siu Mai 12 Steamed siu mai, light soy	Devon Crab and Avocado 13 Fresh crab, avocado, citrus dressing
Siu Loong Bao 12 Shanghai soup dumplings, dark vinegar and ginger	Crispy Duck and Pancakes ¼ 16 ½ 30 Crispy duck, warm pancakes, cucumber, spring onion and house-made plum sauce

To Follow

Warm Chicken Caesar 17 Brined chicken breast, romaine lettuce, anchovy, mayo Caesar dressing, parmesan shavings, croutons	Prawn Laksa 21 Fragrant coconut broth with prawns, rice noodles, pak choi, chilli oil, fresh herbs
Salmon Poke Bowl 18.5 Citrus-marinated salmon, rice, cucumber, avocado, pickled ginger, sesame seeds, soy, lime dressing	Mushroom Coconut Curry (V) 18 Roasted mushrooms, baby corn in a miso coconut curry sauce, rice, spring onion, coriander
Salmon Teriyaki 21 Pan-seared salmon, teriyaki glaze, sesame seeds, baby corn, courgette, carrots, jasmine rice	Black Cod 30 Miso-glazed black cod
Chicken Teriyaki 18 Tender chicken thigh, teriyaki glaze, sesame seeds, mixed peppers, baby corn, spring onion, jasmine rice	Char Siu Pork 24 Slow-roasted char siu pork, pak choi
Chicken Katsu Curry 19 Panko-crumbed chicken, rich Japanese curry sauce, baby corn, carrots, steamed jasmine rice	Weeping Tiger Beef 32 Grilled ribeye steak (200g). Served with Thai weeping sauce.



The Base Burgers

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

The Base Beef 18 British beef patty, caramelised onion, pickles, The Base sauce	The Base Chicken 16 Korean BBQ chicken, Asian slaw, gochujang- sesame mayo	The Base Prawn 19 Prawn patty, yuzu-chilli mayo and crisp lettuce	The Base Veggie 16 Mushroom patty, caramelised onion, The Base sauce
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Add-Ons

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

Sides

Potato Fries (V) 5	Asian Slaw (V) 6.5
Sweet Potato Fries (V) 6.5	Steamed Rice (V) (GF) 4.5

Desserts

*Our homemade cakes are prepared from scratch by The Base' Bakers
only using natural ingredients*

Bread and Butter Pudding 7.75 Buttery croissant pudding. Served warm with vanilla custard, fresh berries and icing sugar	Carrot Cake 5.75 Spiced carrot cake with cream cheese frosting
Biscoff Cheesecake 6.25 Smooth cheesecake topped with caramelised Biscoff cream	Tiramisu 5.75 Coffee-soaked sponge layered with mascarpone cream
Baked Cheesecake 5.75 Creamy baked cheesecake with a buttery biscuit base	Orange Polenta Cake (GF) 4.5 Moist orange polenta cake topped with a caramelised orange slice
Red Velvet 5.75 Soft red velvet sponge with creamy vanilla frosting	Lemon Cake (GF) 4.5 Light lemon sponge topped with smooth lemon icing and fresh lemon zest

*Thank you for spending your time with us. As
you leave, please be mindful of our neighbours.*



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.

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



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