

WELCOME TO



LUNCH

Small Plates

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

The Base Beef 18	The Base Chicken 16	The Base Prawn 19	The Base Veggie 16
British beef patty, caramelised onion, pickles, The Base sauce	Korean BBQ chicken, Asian slaw, gochujang-sesame mayo	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

Warm Chicken Caesar 16.5	Salmon Teriyaki 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
Salmon Poke Bowl 18.5	Chicken Katsu Curry 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
Vegan Poke Bowl (Ve) 16.5	Prawn Laksa 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
Chicken Teriyaki 17	Mushroom Coconut Curry (V) 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

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

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



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