

### Something to Start ....

<b>Grilled Mediterranean Vegetables (V)</b> L'olivier olive oil, rocket and aged Parmesan	8.50
<b>Creamy Burrata and Tomato Salad (V)</b> Yellow and red tomatoes and pumpkin seed vinaigrette	10.75
<b>Spiced Parsnip Soup (VE)</b> Parsnip crisps and foccacia	5.75
<b>Sea Bass Ceviche</b> Chilli, mango and fresh herbs	9.95
<b>Prawn Lollipops</b> Kentucky bourbon, sea salt, lime and chilli dip	7.75

### Salads

<b>Duck Egg Salad</b> Gressingham duck egg, warm green beans, pancetta, frisée and mixed leaves, house dressing	9.95
<b>Smoked Chicken Cobb Salad</b> Avocado, sweet corn, cherry tomatoes, boiled egg and blue cheese dressing	12.95
<b>Crispy Asian Style Duck Salad</b> Gressingham duck, udon noodles, cucumber, frisée and sesame plum dressing	12.95
<b>Sliced Steak Salad</b> Grass fed sliced steak, rocket and watercress leaves, cherry tomatoes, stilton and red wine vinaigrette	15.95

### Sandwiches

<b>Open Smoked Salmon and Avocado Sandwich</b> H. Forman and son's 'London Cure' smoked salmon, dark rye and lemony couscous salad	11.95
<b>The Fifth Floor Club</b> West Country free range chicken, crispy bacon, boiled egg, lettuce and mayo on sourdough toast	11.95
<b>Fish Finger Sandwich</b> Breaded plaice, mushy peas and tartar sauce	9.50
<b>The Skagen Roll</b> Crayfish, shrimp and crab tossed in lemon dill mayo, Cherry Tree Farm leaves	11.95

### Something on the Side...

<b>Cherry Tree Farm Mixed Leaf Salad (VE)</b>	3.75
<b>Rocket Salad with Parmesan Cheese (V)</b>	4.00
<b>Grilled Corn on the Cob, Salted Butter (V)</b>	3.75
<b>Slow Cooked Umbrian Lentils With Pancetta</b>	3.00
<b>Zucchini Chips (V) (VE)</b>	3.75
<b>Sprouting Broccoli, Chilli and Lemon Preserve (VE)</b>	3.75
<b>Chunky Chips (VE)</b>	3.75

### Something to Share....

<b>Selection of Artisanal Breads (v) (ve)</b> Sourdough, black olive and foccacia, oil and balsamic	3.50
<b>Nocellara Olives from Puglia (v) (ve)</b> Seriously green, these early harvest olives from Puglia are some of the best tasting olives available	3.75
<b>The Deli Station Antipasti Selection</b> Fennel salami, cured ham, carpaccio di Barolo, Noccellare olives, Burrata, marinated artichokes and sundried tomatoes	13.95
<b>Seafood Platter</b> Best selection of fish from the market	<i>market price</i>
<b>Tempura Fried Oysters</b> Wasabi mayonnaise (3 per order)	8.50
<b>½ Dozen Rock Oysters</b> Shallot vinaigrette	11.50

### Mains

<b>Wild Boar Pappardelle*</b> Fresh Italian egg pasta, slow cooked wild boar ragu	11.95
<b>Home Smoked Trout</b> Forgotten vegetables and almond cream sauce	12.95
<b>Fish and Chips</b> Meantime Brewery beer battered hake and hand cut chips	12.95
<b>Atlantic Sea Bream</b> Creamed celeriac, wild mushrooms and truffle oil	15.50
<b>Slow Roasted Devon Chicken</b> Wild rice and shitake mushroom sauce	14.95
<b>The Fifth Floor Angus Beef Burger</b> Jack O' Shea's 10oz Angus beef burger, sliced red onion, lettuce and tomato with chef's secret sauce Add cheese or bacon	12.95 1.50
<b>Grandma Ingrid's Swedish Meatballs</b> Jonas shares his grandma's favourite meatball recipe, served with creamy mash and lingonberry jam	12.95
<b>Steak and Chips</b> Jack O' Shea's 10oz Hereford Sirloin, Béarnaise and chunky chips	18.95
<b>12 oz T- Bone steak, Béarnaise and chunky chips</b>	24.95

### Something for the Afternoon....

(Available from 3pm-6pm daily)

#### 'Picnic Chic' Afternoon Tea

At the Fifth Floor, we quite like the thought of picnics all year round. 'Picnic Chic' Tea is designed to offer you winter inspired treats in a fun outdoor fashion.

#### Selection of Fresh Sandwiches

H. Forman's and Son smoked salmon and creamed cheese, Egg and mustard cress  
Coronation chicken sandwiches

#### Home Made Fruit Scones,

Rodda's clotted cream and Harvey Nichols jam

#### Sweets

Cinnamon and apple tartlet,  
Vanilla éclair and  
Chocolate opera square

**£18.00**

Top it all off with our deliciously pink 'Picnic Chic' cocktail; and your choice of tea from the Harvey Nichols collection.