



crem

KITCHEN



NIBBLES

Hummus [V] [VE] served with bread	6.25	Cacik [VE] served with bread	6.25
House Bread Selection [V] [VE] served with butter, date molasses & olive oil	5.95	Mediterranean Green Olives [V] [VE] [GF]	6.25
Skin on Chips [V] [VE] [GF]	5.45	Truffle Crisps [V] [VE] [GF] very special artisan black truffle crisps, real treat for the senses	6.45
Cheese antipasti [VE] selection of 3 cheeses handpicked by our chef	13.95	Meat Antipasti selection of 3 cold cut meats and salami handpicked by our chef	11.95
Add-on: house bread selection [V] [VE]	+ 5.10	Add-on: house bread selection [V] [VE]	+ 5.10

Small Plates

Steamed Dumplings served with chef's special chilli oil Choose 1 from - Sichuan Spicy Pork - Pork and Chive - Vegetarian [VE]	7.95	Bruschetta [VE] Italian summer classic, cherry tomatoes, garlic, shallots, burrata [Vegan and GF option available]	7.25
Kale and Sweet Potato Salad [VE][GF] toasted cashews, fried garlic, zesty yuzu salad dressing, sweet potatoes, pomegranate, cheddar, date molasses [Vegan option available]	11.95	Bao Bun (s) light and fluffy bao buns with the filling of your choice. Served with coriander mint chutney / garlic mayo, pickled red chillies & tamarind chutney - One Bun - Two Buns	7.55 11.95
Gambas Al Ajillo spanish tapas style paprika and garlic king prawns, served with sourdough to soak up the delicious juices [GF option available]	14.35	Choose from - Vegan (potato, kale & beans patty) [V][VE] - Classic Keema (minced lamb) [Halal] - Fried Chicken [Halal]	
Japanese Salmon Tartare sashimi grade diced salmon diced, marinated in ginger & kaffir lime leaves, dressed with cucumber and avocado and served on a bed of rice.	10.95	Lamb Chops 2 pieces of premium lamb chops, grilled to perfection served with creamy garlic mash, and apple salsa	20.95
Crunchy Chickpea Chaat Salad [V][VE][GF] chickpeas, vegetables salad, puffed rice, crispy potato threads mixed with tangy tamarind & coriander-mint chutney	7.35	Tacos [GF] 2 freshly hand rolled corn tacos with crispy beer battered fish or cauliflower served jalapeño salsa, rose harissa mayo. Choose from - Crispy Fish Tacos [GF] - Crispy Cauliflower Tacos [V][VE][GF]	10.95
Charcoal Korean Wings [Halal] grilled chicken wings marinated in umami flavoured gochujang sauce for 48 hours, topped with spring onions & sesame seeds	10.65	Fried Calamari squid rings fried in tempura batter served with lemon garlic aioli, pickled chillies	9.95

12.5 % discretionary service charge will be added to every bill

[V] Vegan

[VE] Vegetarian

[GF] Gluten Free

 Chef Recommended

MAINS

Thai Red Curry

Thailand's best loved curry made with chef special curry paste, packed with asian flavours & served with rice

- Tofu [V] [VE] 14.95
- Chicken [Halal] 17.95

Veg Summer Pasta [VE]

cherry tomatoes, spinach, vegan nduja, parmesan. 17.95

Chicken Schnitzel, Taiwanese style [Halal]

served with rice, chilli sauce, spring onion salsa, peanut butter and miso dressing. 21.25

Grilled Salmon Tikka [GF]

served with grilled broccoli and potatoes, chaat salad, coriander mint chutney. 21.95

Pork Belly

72 hours slow cooked pork belly, fennel black garlic glaze, apple celery salad, smashed potatoes. 19.85

Chicken Shish [Halal]

served with bulgur wheat, chilli sauce, mediterranean salad and cacik. 20.95

Slow-Cooked Keema Biryani [Halal]

a must have Indian classic prepared with chef's family recipe made from freshly ground spices, served with mint yogurt. 16.95

Beef Bone Marrow Burger

our signature juicy bone marrow burger with Cornish cheddar & crispy onion ring, served with skin on chips and a salad. 16.95

Prime British Steak

Supplied by Ginger Pig Butchery (Borough Market), supplier of most Michelin star restaurants in London including Hawksmoor

Sirloin Steak (8oz) [GF]

All our Steaks are served with chips and rocket salad

- pink peppercorn sauce [GF] + 2.90
- mixed seasonal vegetables [GF] + 3.55

DESSERTS

Salted Caramel & Chocolate brownie [GF] 7.95

served with scoop of vanilla ice cream

Beignets (French mini doughnuts)

served with Ginger ice cream

- 4 beignets (French mini doughnuts) 9.35
- 8 beignets (French mini doughnuts) 11.45

Tiramisu 7.55

Dark Chocolate Cheesecake [V][VE][GF] 8.75

served with artisan vegan coconut and choc-chip ice cream

Affogato al Caffè [VE] 6.95

Classic Italian treat, espresso with vanilla ice cream.

Selection of Sorbets [VE][GF] 3.85

- per scoop
(alphonso mango, raspberry, strawberry)

Lemon Tart 7.35

served with vanilla ice cream

12.5 % discretionary service charge will be added to every bill

[V] Vegan

[VE] Vegetarian

[GF] Gluten Free

 Chef Recommended

Doggie Treats [V][VE]

1.00

Our healthy, ethical, natural dog treats are supplied by **The Bow Wow Pantry**. They are handmade in small batches with the freshest of ingredients.

CHEF'S NOTE



Hi! I'm Megha, your Chef. I started my professional training at Cordon Bleu, Paris and learnt from the best Chefs in the industry whilst working at Michelin star restaurants like The Ledbury, Jaan (Singapore) and Gymkhana.

Now I bring you CREM KITCHEN. It's a culmination of my vision to offer my community clean, simple and healthy dishes from AROUND THE WORLD. I am offering the warmth and emotion of home cooking combined with sophistication and intellectual qualities of modern restaurant food.



Allergen Information

Please let your server know of any allergies or intolerances you may have before you order. Scan to view the allergen information for each dish.



We LIVE TO SEE our customers happy and satisfied with our food. Follow us on **@cremkitchen** today and share your HAPPY FOOD PICTURES!



Support our small business and write us a **review** today!



You can't access the internet. WE GOT YOU!!!
Wifi Network: CREMKitchen
Password: PinkFoodie