

NIBBLES

Hummus [V] [VE] served with fluffy soft flat bread	6.55	Cacik [VE] served with bread	6.55
House Bread Selection [V] [VE] served with butter, date molasses & olive oil	5.95	Mediterranean Green Olives [V] [VE] [GF]	6.55
Skin on Chips [V] [VE] [GF]	5.65	Truffle Crisps [V] [VE] [GF] very special artisan black truffle crisps, real treat for the senses	6.95
Artisan Cheese Board [VE] selection of 3 cheeses handpicked by our chef	13.95	Charcuterie Selection selection of 3 cold cut meats and salami handpicked by our chef	12.95
Add-on: house bread selection [V] [VE]	+ 5.20	Add-on: house bread selection [V] [VE]	+ 5.20

SMALL PLATES

Summer Bruschetta [VE] Italian datterini tomatoes, shallots & burrata served on sourdough bread with basil oil [Vegan option available]	8.95	Crunchy Chickpea Chaat Salad [V] [VE] [GF] chickpeas, vegetables salad, puffed rice, crispy potato threads mixed with tangy tamarind & coriander-mint chutney	8.35
Steamed Dumplings served with chef's special chilli oil Choose 1 from - Sichuan Spicy Pork - Pork and Chive - Vegetarian [VE]	8.75	Bao Bun (s) 2 light and fluffy bao buns with the choice of your filling - One Bun 8.95 - Two Buns 12.95	
Fried Calamari squid rings fried in tempura batter served with lemon garlic aioli, pickled chillies	9.95	Choose from - Vegan (potato, kale & beans patty) [V] [VE] - Classic Keema (minced lamb) [Halal] - Fried Chicken [Halal]	
Charcoal Korean Wings [Halal] grilled chicken wings marinated in umami flavoured gochujang sauce for 48 hours, topped with spring onions & sesame seeds	10.95	Vegan and Keema bao served with coriander mint chutney & tamarind chutney. Chicken bao served with garlic mayo, pickled red chillies & tamarind chutney	
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]	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]	16.35

12.5 % discretionary service charge will be added to every bill

[V] Vegan

[VE] Vegetarian

[GF] Gluten Free



Chef Recommended

LARGE PLATES

Chicken Thai Red Curry [Halal] Thailand's best loved curry made with chef special curry paste, packed with asian flavours & served with rice.	17.95	Pork Belly 72 hours slow cooked pork belly, fennel apple cabbage salad & crushed potatoes	21.85
Lamb Chops [GF] 3 lamb chops cooked to perfection served with chimichurri, garlic mash & broccoli	30.95	Chicken Shish [Halal] Served with rice, chilli oil, hummus & herby greek salad	22.95
Slow Cooked Chicken Biryani [Halal] a must have Indian classic prepared with chicken marinated in fresh spices, served with mint yogurt	17.95	Grilled Salmon [GF] served with garlic mash, broccoli, ezme salad & basil oil	23.95
Tofu Thai Red Curry [V] [VE] Thailand's best loved curry made with chef special curry paste, packed with asian flavours & served with rice.	16.35	Beef Bone Marrow Burger our signature juicy bone marrow burger with Cornish cheddar & crispy onion ring, served with skin on chips & a salad	16.95
		Authentic North Indian Mildly Spiced Chickpea Curry [VE] [GF] served with rice & mixed veg salad	16.35

Prime British Steak

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

Sirloin Steak (8oz) [GF] All our Steaks are served with chips and a salad	34.95
- mixed seasonal vegetables [GF]	+ 3.65
- black garlic madeira gravy	+ 3.65

DESSERTS

Salted Caramel & Chocolate brownie [GF] served with scoop of vanilla ice cream	8.65	Homemade Warm Pecan Caramel Cookie[V] [VE] served with artisan vegan vanilla bean ice cream	8.95
Beignets with Ginger ice cream 4 beignets (French mini doughnuts) served with ginger ice cream.	8.95	Affogato al Caffè [VE] Classic Italian treat, espresso with vanilla ice cream.	7.65
Add 4 more beignets	+2.0		
Tiramisu	7.95	Selection of Sorbets [VE][GF] - per scoop (mango, raspberry, strawberry)	3.95
Lemon Tart served with vanilla ice cream	7.95		

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Doggie Treats BOW WOW PANTRY [V][VE]

1.0

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

Jude Doggie Ice cream [V][VE]

3.0

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 - A world of flavours, crafted with care. Bringing you wholesome, globally inspired dishes that blend the heart of home cooking with the artistry of modern cuisine. Simple, clean, and deeply satisfying.



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!



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crem

KITCHEN

Please notify staff if you have any allergens or intolerance before ordering. Whilst extra care its taken when preparing foods, we cannot guarantee a completely allergen free environment

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