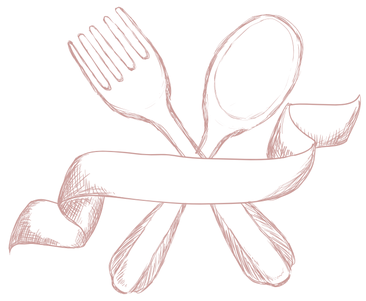


Cleo

all day menu...

Appetizers

Padron peppers (ve)
smoke maldon & lime
£9

Crispy avocado (v)
crushed avocado, crispy wafers, pomegranate & lime
£12

Garlic butter portobello melt (v)
garlic butter, mozzarella, thyme
£11

Freshly baked rosemary focaccia (ve)
served warm, with za'atar & olive oil
£8

Strawberry sorrel salad (v)
strawberry, sorrel leafs, feta, pumpkin seed & white balsamic
£12

Miso glazed buttermilk chicken
black garlic mayonnaise
£13

Queen gordal olives (ve)
£5

Buratta (v)
heritage tomatoes, 12y old balsamic, basil & pistachio
£20

Citrus dressed lobster
shallot onion, chilli, parsley & lime
£26

Plates

Cleo salad (v)
quinoa, garden greens, tomatoes, walnuts, feta, pomegranate, spring onion, blueberry, celery, lemon vinaigrette
£18

Thai salad (ve)
red bell pepper, napa cabbage, carrot, edamame, spring onion & peanut dressing
£19 + £10 for steak slices

Greek salad (v)
cherry tomato, feta, cucumber, red onion & ficcacia crisps
£18

Calamarata pasta & burrata (v)
parmesan, basil, San Marzano tomato sauce
£24

Mediterranean köfte
tomato sauce, yoghurt, onion, garlic, pita bread
£29

Spicy tomato rigate (v)
tomato, rich cream, onion, garlic butter & smoke cayenne pepper
£22

Tagliatelle di mare (v)
king prawn, mussels, calamari, butter & basil
£28

Chicken Milanese
corn-fed chicken, garlic butter, romaine lettuce & Caesar dressing
£32

Fish burger
crispy seabass, spicy tobiko mayo, lettuce, red onion & fries
£29

Honey mustard chicken
honey mustard sauce, grilled vegetables
£32

Cleo burger
truffle mayonaise, caramelised onions, smoked pickles, cheddar & fries
£25

Dry-aged beef sirloin
300g, rubbed with herbs & served with a sauce of your choice béarnaise, peppercorn or red wine jus
£42

Sides

grilled broccoli (ve) £6

French fries (ve) £7

corn ribs (ve) £8

roasted potato, rosemary, parmesan (v)
£7

Gluten-free bread available upon request. Most dishes can be made vegetarian, please speak to your waiter.
A discretionary 12.5% service charge will be added to your bill, prices include VAT.
Please inform our staff of any allergies you may have. V = vegetarian. VE = vegan.

Cleo

brunch menu...

Brunch

Eggs any way on sourdough, brioche toast & +3£ croissant (v)

scrambled £12



poached or fried £9

Mediterranean shakshuka (v)
bell peppers, onions, tomatoes, eggs & sourdough
£16

Bresaola benedict
two muffins, poached eggs, wagyu bresaola & black truffle hollandaise
£22

Waffle royale
smoked salmon, spinach, poached eggs & hollandaise on homemade waffles
£22

Lobster benedict
one muffin, poached egg, crushed avocado, lobster & hollandaise
£27

Turkish eggs (v)
garlic dill yoghurt, poached eggs, spicy butter, sourdough
£16

Caesar salad (v)
romaine lettuce, capers, Caesar dressing, croutons
£14 + £8 for grilled chicken

Greek salad (v)
cherry tomato, feta, cucumber, red onion & ficcacia crisps
£18

Calamarata pasta & burrata (v)
parmesan, basil & tomato sauce
£24

Chicken Milanese
corn-fed chicken, garlic butter, romaine lettuce & Caesar dressing
£32

Greek yoghurt & granola (v)
Greek yoghurt, lemon thyme, homemade granola & seasonal compote
£12

Cleo pancakes (v)
our signature pancakes with blueberry compote & chantilly cream
£16

turkish bagel £5

beef sausage £8

crushed avocado with lime £7 (ve)

grilled halloumi & chilli honey £8 (v)

Freshly baked rosemary focaccia (ve)
served warm, with za'atar & olive oil
£8

Crispy avocado (v)
crushed avocado, crispy wafers, pomegranate & lime +£3 poached egg
£12

Buratta (v)
heritage tomatoes, 12y old balsamic, basil & pistachio
£20

Miso glazed buttermilk chicken
black garlic mayonnaise
£13

Open steak sandwich
dry aged sirloin steak, stewed onions, smoked tomatoes, rocket & béarnaise on toasted sourdough
£26

Plates

Mediterranean köfte
tomato sauce, yoghurt, onion, garlic, pita bread
£29

Spicy tomato rigate (v)
tomato, rich cream, onion, garlic butter & smoke cayenne pepper
£22

Cleo burger
truffle mayonaise, caramelised onions, smoked pickles, cheddar & fries
£25

Fish burger
crispy seabass, spicy tobiko mayo, lettuce, red onion & fries
£29

Cleo salad (v)
quinoa, garden greens, tomatoes, walnuts, feta, pomegranate, blueberry, celery, lemon vinaigrette
£18

Dry-aged beef sirloin
300g rubbed with herbs & served with a sauce of your choice:
béarnaise, peppercorn or red wine jus
£42

Sweet

Freshly baked croissant (v)
homemade raspberry jam £5
strawberries & cream £9
eclair £11

Açaí chia ripple (ve)
coconut milk chia with açaí, mango, strawberry & dragon fruit
£12

Brown sugar waffles (v)
grilled bananas, cinnamon cream & maple syrup
£13

Sides

French fries £7 (ve)

grilled broccoli £6 (ve)

roasted potato, rosemary, parmesan £7 (v)

feta £5 (v)

corn ribs £8 (ve)

spicy sucuk £8

london-cured smoked salmon £10

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Cleo

dessert menu...

Desserts

hazelnut chocolate mousse cake
£12

quince raspberry tart
£10

crème brûlée
£9

tiramisu
£9

lotus biscoff Basque cheesecake
£12

raspberry sorbet (v)
£6

vanilla ice cream
£6

A discretionary 12.5% service charge will be added to your bill, prices include VAT.
Please inform our staff of any allergies you may have.