

FEELS LIKE JUNE

DINNER

MON - SAT
SUN

5PM TO 10PM
5PM TO 9PM

SIGNATURE

FLJ BURGER (h) 20
cheddar cheese, caramelised onion, pickles,
homemade burger sauce, served with fries

FLJ VEGAN BURGER (vg) 20
vegan cheese, coleslaw, served with fries

FLJ PULLED CHIPOTLE
BEEF BRISKET BURGER (h) 20
cheddar, pickles, yellow mustard,
coleslaw, served with fries

add-ons for burgers:
make it double £4 / bacon £2.5 /
guacamole £2.5 / fried egg £2.5

BEEF STICKY RICE BOWL (h) 18
chipotle beef brisket, cucumber,
pickled onion, guacamole, Sriracha mayo

CHICKEN STICKY RICE BOWL (h) 18
soy chicken, pickled carrot, cucumber,
lettuce, Sriracha mayo

TOFU STICKY RICE BOWL (vg) 18
smoked tofu, lettuce, pickled carrots,
pickled onion, Sriracha mayo

STARTERS

BELUGA LENTIL SALAD (vg) 9
green apple, cucumber, pine nuts, tomato,
mint, parsley, pomegranate molasses vinaigrette

SWEET POTATO &
CANNELLINI BEAN PURÉE (vg) 10
crispy shallots, pickled onion

MAC & CHEESE (v) 11
add-on: truffle oil £1

TRUFFLE RICOTTA (v) 12
heirloom beets, artichokes, garden radish

BUTTERMILK CHICKEN (h) 12
chili drizzle, house pickles, garden radish

SMOKED FISH ROE DIP 12
warm toasted sourdough

MAINS

CHARRED AUBERGINE STEAK (vg) 15
chimichurri, fresh Pico de Gallo

CHARRED CHIPOTLE
BABY CHICKEN (h) 25
rocket, fennel salad

PAN-SEARED SEA BASS 28
caramelized onion, avocado salsa

HERB-RUBBED RIBEYE 32
Gorgonzola butter, crispy kale

MISO-GLAZED LAMB CUTLETS 32
golden couscous

CATCH OF THE WEEK market price
chef's selection from the sea

saucers: gorgonzola butter /
garlic and parsley butter / peppercorn sauce £2

SIDES

CABBAGE & CARROT SLAW (vg) 3
herb dressing

FRIES (vg) 5
rosemary salt

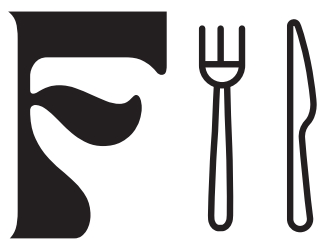
TENDERSTEM BROCCOLI (vg) 5
almond flakes, chilli oil

TRIBE CHOPPED SALAD (v) 5

(v) vegetarian (vg) vegan (h) halal

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 13.5% will be added to your bill.



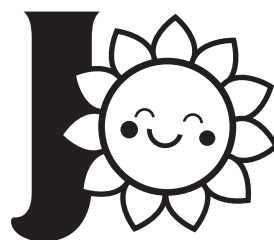
FLAVOUR

Seasonal ingredients,
vibrant and full of life.



LAIDBACK

A Europe-meets-
West Coast flair,
effortlessly relaxed.



JOYFUL

Sip, savour, share
— a lively plate-to-
table concept.



TASTE

A vibrant mix of
flavours, styles,
and inspirations.



REFRESH

Signature cocktails
and spritzes, made
for the golden hour.



INSPIRE

Bright flavours and
summer feels, crafted
with California soul.



BASK

Savour the sun,
the food, the drinks,
and good company
on our terrace.



EXPERIENCE

Private events,
cocktail masterclasses,
and many more
unforgettable moments.

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