



UXBRIDGE ARMS

Meat & Cheese Kitchen
Open Monday-Saturday - 11am till late, Sunday - 12 till late
Please order at the bar

BUBBLES

VIGNANA PROSECCO,
Italy

MOËT & CHANDON NV BRUT IMPERIAL
France

PONTE AURORA ROSÉ
Italy

BITTERS

DEUCHARS
Edinburgh

ST AUSTELL TRIBUTE
Cornwall

FULLERS LONDON PRIDE
Chiswick

MEAT

Our British charcuterie is produced by
David Richards in Dorset.

David only sources the finest British meats before curing,
smoking, fermenting and ageing them to perfection.

All our charcuterie is served natural with chutneys,
pickles & crackers.

CHEESE

We have sourced a variety of cheeses from Great Britain &
the Continent, to give a range that looks to meet all tastes.

All our cheese is served natural with chutneys,
pickles & crackers.

Please don't hesitate to let our team know if there is favorite
meat or cheese that we can source for the future!

SET SLATES & BOARDS

All served with chutneys, pickles & crackers

BRITISH MEAT TRIO

Smoked Mutton, Coppa, Dorset Salami 10

CONTINENTAL MEAT TRIO

Bresaola, Prosciutto, Mortadella 9

MIX OF SIX – MEAT

Smoked Mutton, Coppa, Dorset Salami, Bresaola, Prosciutto, Mortadella 18

BRITISH CHEESE TRIO

Keens Cheddar, Cropwell Bishop Stilton, Golden Cenarth 8

CONTINENTAL CHEESE TRIO

Gorgonzola DOP, Comte 18 months, Epoisses 8

MIX OF SIX – CHEESE

Keens Cheddar, Cropwell Bishop Stilton, Golden Cenarth, Gorgonzola DOP, Comte
18 month, Epoisses 15

WWW.THEUXBRIDGEARMSKENSINGTON.CO.UK F: THE UXBRIDGE ARMS T: @UXBRIDGEARMSW8 I:UXBRIDGEARMSW8

All our food is prepared in a kitchen where nuts, gluten and other allergens are present.
Menu descriptions do not include all ingredients, please speak to our staff before you order if you have any allergy or intolerance or require any further information about the ingredients used.
Many of the items on the menu are seasonal and may not always be available. Where this is the case a substitute will be made available.
(V) Vegetarian option. (NG) Non-gluten containing ingredients.



UXBRIDGE ARMS

WINES

BUBBLES

VIGNANA PROSECCO,
Italy 4.15 / 20

PONTE AURORA ROSÉ,
Italy 4.35 / 21

MOËT & CHANDON NV BRUT IMPERIAL,
France 45

PERRIER JOUËT BLASON ROSÉ,
France 50

TAITTINGER 'NOCTURNE' SEC NV,
France 60

WHITES

LYRIC PINOT GRIGIO,
Italy 4.65 / 6.35 / 17

LAS ONDAS VIOGNIER RESERVA,
Chile 4.95 / 6.75 / 18

WOOLSHED CHARDONNAY,
Australia 5.35 / 7.35 / 20

CLOUD ISLAND SAUVIGNON BLANC,
New Zealand 5.35 / 7.35 / 20

PICPOUL DE PINET CUVÉE THETIS,
France 5.15 / 7.05 / 19

CVNE MONOPOLE RIOJA BLANCO,
Spain 6.05 / 8.35 / 23

FRANSCHHOEK VINEYARDS SEMILLON,
South Africa 6.55 / 9.05 / 25

J.MOREAU ET FILS CHABLIS,
France 7.75 / 10.75 / 30

PINKS

PONTE PINOT GRIGIO ROSATO,
Italy 4.65 / 6.35 / 17

JACK & GINA ZINFANDEL ROSÉ,
California 4.95 / 6.75 / 18

LAS ONDAS PINOT NOIR ROSÉ,
Chile 5.35 / 7.35 / 20

REDS

AIMERY MERLOT, VIN DE PAYS D'OC,
France 4.65 / 6.35 / 17

FINCA DE ORO RIOJA,
Spain 4.95 / 6.75 / 18

ANDEAN VINEYARDS MALBEC,
Argentina 5.35 / 7.35 / 20

BOOMERANG BAY SHIRAZ,
Australia 5.65 / 7.75 / 21

BRAMPTON OLD VINES RED,
South Africa 5.85 / 8.05 / 22

NAUTA MONASTRELL CRIANZA,
Spain 7.05 / 9.75 / 27

RIO SOL CABERNET SAUVIGNON SHIRAZ,
Brazil 7.75 / 10.75 / 30

ESK VALLEY PINOT NOIR,
New Zealand 7.75 / 10.75 / 30

All wines served by the glass are available in
125ml / 175ml / 250ml

+