



Lunch

12pm to 2.30pm

Nibbles

Gordal olives with orange and oregano 65kcal (vg) 5

Raw seasonal vegetable crudites, beetroot hummus 104kcal (vg) 9

Ripe tomato toast, arbequina olive oil 85kcal (vg) 6

Plates

Vine tomato gazpacho, garden basil 68kcal (vg) 7

Grilled hispi cabbage, smoked paprika butter, crispy shallots 236kcal (v) 8

Crispy potatoes, roasted pepper salsa roja 107kcal (vg) 7

London burrata, heritage tomatoes, sunflower seed pesto 294kcal (v) 14

Charred young carrots, tempered yoghurt, hazelnut dukka, pomegranate 229kcal (v) 9

Gem lettuce salad, aged Cheddar Caesar dressing, garden herbs,
crispy smoked bacon 235kcal 11,
Add: Grilled chicken 300kcal 9

Salad of quinoa, butternut squash, romesco dressing,
dried cranberries, crispy shallots 288kcal (vg) 11,
Add: Seabream 144kcal 11

Desserts

Blackberry panna cotta 356kcal (vg) 10

Apricot, honey & cinnamon frangipane tart, chantilly cream 461kcal (v) 10

Paxton and Whitfield cheese, chutney and crackers 286kcal (v) 16

A discretionary service charge of 12.5% will be added to your final bill.

We're a cashless venue. All prices include VAT.

Adults need around 2000 kcal a day. For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please ask for a manager.

Beer & Soft Drinks

London Meantime lager 330ml	6.60
Meantime Pale Ale 330ml	6.60
Gravity Theory Cider 330ml	6.60
Cawston Press apple and rhubarb/ginger beer 330ml	3.95
Coke / Diet Coke 330ml	3.60
Homemade red basil lemonade 330ml	4
Mineral water 500ml / 750ml	3/5

Cocktails

Aperol Spritz 10.50

Aperol, Borgo Col Alto Prosecco, soda

Pimm's 10.50

Pimm's, Lemonade

Negroni 10

East London gin, Campari, Martini Rosso



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Wine

Champagne & Sparkling

	125ml	Bottle
Borgo Col Alto, Prosecco, Italy	10.50	50
Bloomsbury, Ridgeview, England	11.50	60
Laurent Perrier, La Cuvée, N.V. France	17	89
Bloomsbury, Fitzrovia Rosé, England		69

White

	125ml	175ml	250ml	Bottle
El Zafiro, Chardonnay/Pardina, Spain	5.75	7.50	10	30
Boatman's Drift, Chenin Blanc, South Africa	6	8	11	34
Sel et Sables, Picpoul de Pinet, France	7.50	10	14	42
La Playa, Viognier, Chile				38
Wairau River, Sauvignon Blanc, New Zealand				46
Heppington Vineyards, Chardonnay, UK				59

Rosé

Il Barco, Pinot Grigio Ramato, Italy	6.25	8.75	12	35
Heppington Vineyards, Pinot Noir Rosé, UK				56
Les Baronnes, Sancerre, France				59

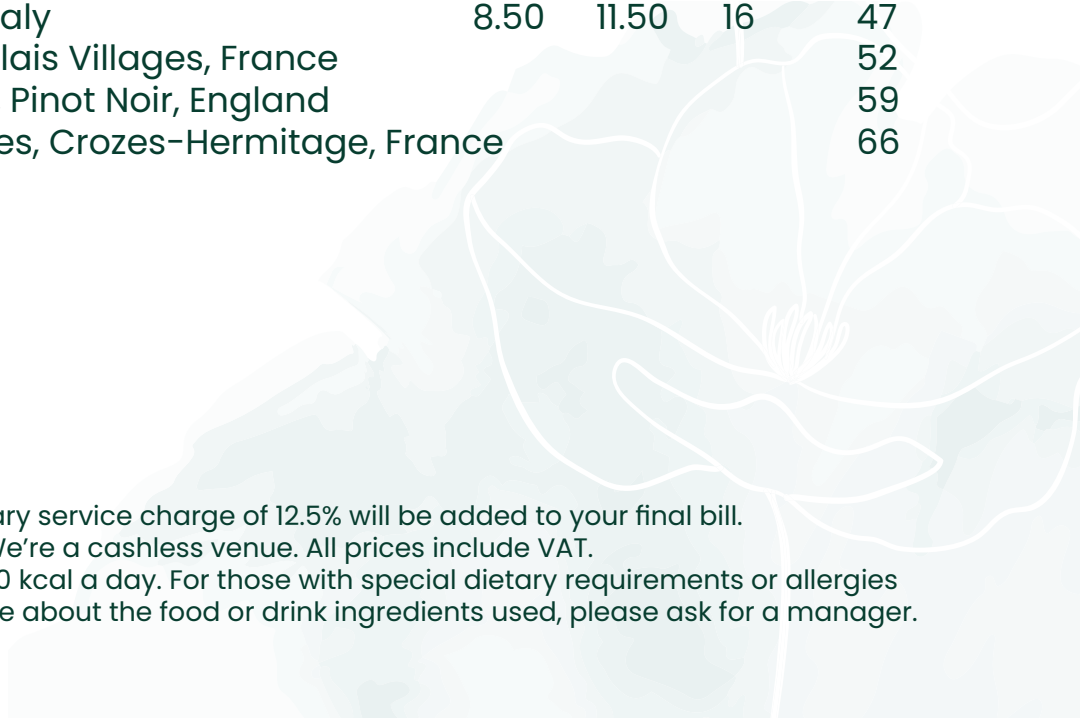
Red

El Zafiro, Tempranillo/Shiraz, Spain	5.75	7.50	10	30
Punto Alto, Malbec, Argentina	6.25	8.75	12	38
Colli Senesi, Chianti, Italy	8.50	11.50	16	47
Vignes de 1940, Beaujolais Villages, France				52
Heppington Vineyards, Pinot Noir, England				59
Domaine des Remizières, Crozes-Hermitage, France				66

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Our local suppliers

From reducing farm surplus with local growers to refusing airfreight for fresh produce, we prioritise sustainability. With an exclusive reliance on only British meats and cheeses and adherence to the Good Fish Guide for responsible seafood sourcing only buying fish rated 1-3.

We take pride in sourcing ingredients from some of London's finest local artisan suppliers who share our passion for brilliant food and drink.



Suppliers

- 01 Paul Rhodes Bakery
- 02 Union Coffee
- 03 Cobble Lane Cured
- 04 Two Tribes Brewery
- 05 The Wild Room
- 06 Paxton & Whitfield
- 07 Sally Clarke Bakery
- 08 Belazu
- 09 Hope & Glory Tea
- 10 Ellis Wines
- 11 H. Forman & Son
- 12 HG Walter
- 13 Waste Knot
- 14 The London Honey Company
- 15 Marrfish
- 16 London Borough of Jam
- 17 Brindisa
- 18 Smith & Brock
- 19 La Latteria
- 20 Ridgeview Wine
- 21 Truffle Guys
- 22 Celtic bakers



DEVOTED TO TEA



TwoTribes®

wild harvest
a Sysco company

The London Honey Co™

H. FORMAN & SON



truffleguys

PAUL RHODES
BAKERY

WILD ROOM

Sally
CLARKE



LA LATTERIA

— THE ART OF BAKING —



RIDGEVIEW

London Borough of Jam

PAXTON & WHITFIELD
LONDON CHEESEMONGERS. EST. 1797

