



Lunch

12pm to 2.30pm

Light bites

Warm bread, whipped butter 216kcal 6

Gordal olives with orange and oregano 65kcal 5.5

Warm smoked almonds 56kcal 6.5

Soup of the day, served with bread 9
calorie information available on request

Homemade sausage roll, seasonal leaves, piccalilli 234kcal 9.5

Plates

Roast squash, spelt & quinoa salad, soft herbs,
toasted seeds, mixed citrus 380kcal (vg) 15.5

Roasted leeks and hazelnut vinaigrette, sourdough crumb 251kcal (vg) 13.5
Add poached egg 82 kcal 2.5

Warm broccoli, potato and almond salad, smoked cherry tomatoes 693kcal (vg) 16.5

Roast salmon, tenderstem broccoli, crushed potatoes, salsa verde 436kcal 18.5

Hake & salmon fishcake, tartare sauce, dressed leaves 469kcal 17

Caesar salad 531kcal 16
soft egg, anchovies, hard cheese, lardons, sourdough croutes
add Chicken 140 kcal 5

Greek chicken salad 451kcal 17.5
baby gem, Kalamata olives, tomatoes, cucumber, tzatziki

Open club sandwich 715kcal 18
toasted Paul Rhodes sourdough, chicken, lettuce mayonnaise, bacon and tomato

Sides

Rosemary roasted potatoes 271kcal (vg) 6


Tenderstem broccoli 105kcal (vg) 5.5

Roast squash 140kcal (vg) 5.5

Dressed leaves 58kcal (vg) 5

A discretionary service charge of 12.5% will be added to your final bill. All prices include VAT. We are a cashless venue.

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.



Desserts

- Lavender panna cotta, passionfruit gel 247kcal 9.5
Sticky toffee pudding, ice cream or custard 298kcal 9.5
Apple crumble, ice cream or custard 396kcal 9.5

Beer & Soft drinks

London Meantime lager 330ml	6.90
Meantime pale ale 330ml	6.90
Gravity Theory cider 330ml	6.90
Cawston Press apple/rhubarb/ginger beer 330ml	3.95
Fresh orange juice	3.85
Coke / Diet Coke 330ml	3.75
Homemade red basil lemonade 330ml	3.95
Harrogate still or sparkling 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
Real, Peony Blush Sparkling Rose, England 0%	8.50	42
Borgo Col Alto, Prosecco, Italy	10.50	50
Bloomsbury, Ridgeview, England	12.50	75
Laurent Perrier, La Cuvée, N.V. France	17	95
Bloomsbury, Fitzrovia Rosé, England		69
Laurent Perrier, Cuvée Rosé		125

White

	125ml	175ml	250ml	Bottle
El Zafiro, Chardonnay/Pardina, Spain	6	8.5	12	32
Boatman's Drift, Chenin Blanc, South Africa	6	8.5	12	34
Sel et Sables, Picpoul de Pinet, France	7	10.5	14	42
Wairau River, Sauvignon Blanc, New Zealand				52
Heppington Vineyards, Chardonnay, UK				62

Rosé

Il Barco, Pinot Grigio Ramato, Italy	6.5	9.75	13	39
Heppington Vineyards, Pinot Noir Rosé, UK				65

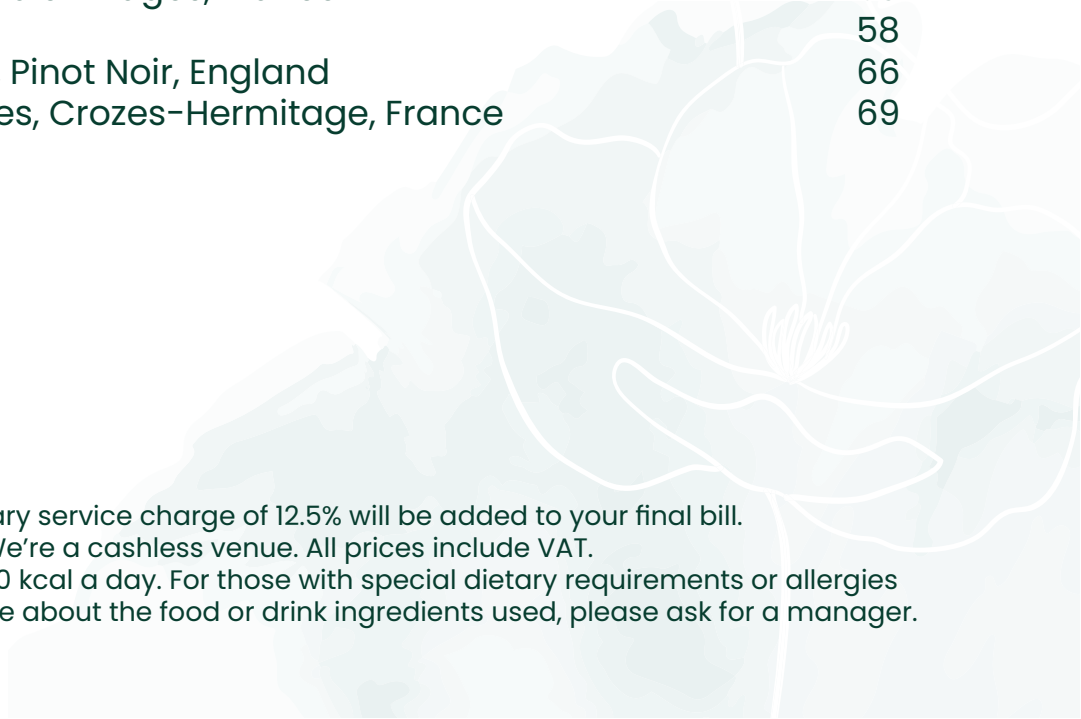
Red

El Zafiro, Tempranillo/Shiraz, Spain	5.75	8	10.5	32
Colli Senessi, Chianti, Italy	8.75	13	17.5	52
Vignes de 1940, Beaujolais Villages, France				53
Polish Hill River, Shiraz				58
Heppington Vineyards, Pinot Noir, England				66
Domaine des Remizières, Crozes-Hermitage, France				69

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



DEVOTED TO TEA



TwoTribes®

wild harvest
a Sysco company

The London Honey Co™



truffleguys



WILD ROOM



LA LATTERIA

London Borough of Jam

