

# EAST LONDON LIQUOR COMPANY

RESTAURANT



BAR



DISTILLERY

## S T A R T E R S

CHARCUTERIE  
GRILLED SEASONAL VEGETABLES  
GORDAL OLIVES  
HOMEMADE BREAD SELECTION

## BANQUET

PLEASE  
CHOOSE ONE OF EACH  
CATEGORY FOR THE TABLE TO  
SHARE...

## CHEESE BOARD

VARIETY OF ITALIAN CHEESES  
DRIED & FRESH FRUITS  
PICKLES  
HOMEMADE FLATBREADS



LEEKS,  
WHITE SAUCE, MUSTARD,  
BREADCRUMBS

GRILLED AUBERGINE, MARINARA SAUCE,  
MOZZARELLA, PARMESAN, ITALIAN HERBS



VENISON,  
WILD MUSHROOMS, ROASTED CELERIAC

SEARED BEEF ENTROCÔTE  
TAGLIATA, ROCKET, WINTER  
TOMATOES, PARMESAN \*€2 SURPLUS

CONFIT DUCK LEG, HONEY,  
ROMANESCO



VONGOLE  
HOMEMADE TAGLIATELLE, CLAMS,  
WHITE VERMOUTH SAUCE

BETROOT-CURED PLAICE,  
LEMON, FENNEL

ALL MAINS ACCOMPANIED BY...

ROASTED PUMPKIN WITH BUTTER  
& SAGE

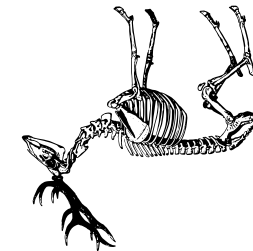
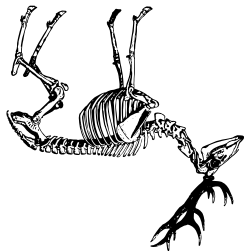
MARKET  
GREENS

ROASTED NEW POTATOES, ITALIAN  
HERBS & GARLIC

FINISHED WITH...

## S W E E T

PAVLOVA  
FRENCH MERINGUE, WINTER BERRIES,  
CREAM, SUGAR



*Bills do not include service charge and all tips are distributed evenly amongst the team.  
If you have any allergies or dietary requirements please inform a member of staff.*

*Standard measures: Spirits 35ml, Wine 175ml/75cl, Sparkling 125ml, Vermouth/Amaro 70ml  
Wine also available in 125ml measures.*