



Bread 2

Maldon rock oysters, mignonette vinegar 3 for 10 or 6 for 18

Cashew hummus and focaccia 6

English tomatoes and panzanella salad 7

Stracciatella, tender broccoli, bagna cauda and orange 8

Heritage radishes and smoked cod's roe 6.5

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Rotisserie

Corn fed Anjou Chicken, rotisserie potatoes, mixed leaf salad and dips

Half (enough for 1) 24

Whole (enough for 2) 45

Hot sauce 2

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Happy Endings Ice Cream Sandwich

(The Strawberry Shorty, The Naughty One or The Malty One)

#serviceincluded

Please inform us of any allergies or dietary requirements.



Wines on tap from UnchartedWines

White

L'Entrepreneur 2018, Côtes de Gascogne 5/26
Sauvignon Blanc 2019 Tenuta Aurea , Friuli 5.5/28
Grüner Veltliner "Hauswein" 2018 Wimmer-Czerny, Wagram 7.5/39
BLANKBottle 2018 110% KegWyn Wit 10/49

Rose

Cinsault Rosé "Le Paradou", Famille Chaudière, Vin de France 6/29

Red

Refosco 2019 Tenuta Aurea Friuli 5.5.26
2019 Castelão, A Desconhecida, Lisboa 6/29
2017 BLANKBottle HECTIC KegWyn Roi 10/49



Cocktails from East London Liquor Co.

Highball 6

ELLC London Dry Gin, Hibiscus, Grapefruit, Soda

Luli & Tonic 8

Chinati Vergano 'Luli' Chinato, Tonic

Spritz 9

Cocchi Blanco, Tarragon, Bubbles, Lemon

No Riesling to Complain 9

ELLC London Dry Gin, Riesling Liqueur, Cider, Curacao, Cucumber

Martini 10

ELLC Batch No. 1 Gin, Dolin Dry Vermouth

Old Fashioned 11

Sonoma Bourbon, Bitters, Sugar

Make it with ELLC's London Rye for +2

Spirits served in 35ml
#serviceincluded