

# HERDAY LUNCH







Turn over for our No Pizza and Deli menus

### LUNCH

12:00 PM -4:30 PM

### \* SMALL PLATES

WHIPPED TOFU £7.5

 ${\it Mama Yu's black bean chilli crisp, seaweed crackers } \ [pb]$ 

ROAST WALNUT BAGNA CAUDA £13 winter iced crudite vegetables [v]

KOREAN CAULIFLOWER WINGS £8.5 hot sauce, spring onions, chilli, sesame, ranch [pb]

CORONATION EGGS MAYONNAISE £7.5 Mama Yu's Curry chilli crisp, coriander oil, crispy chicken  $skin \lceil v \rceil$ 

CHARCUTERIE PLATTER £14 prosciutto crudo, mortadella, salami napoli, spicy ventricina, house foccacia

### \* HOUSE FAVOURITES

PLANT BURGER £12.5 cheese, caramelised onions, lettuce, dirty mayo [pb]

DOUBLE SMASH PATTY CHEESEBURGER £13.5 American cheese, onions, pickles, house burger sauce

FRIED CHICKEN BURGER £12.5 pickles, lettuce, mayo, cheese, hot sauce, bacon [add a fried egg +£2.5]

KOREAN FRIED CHICKEN WINGS £12.5 sesame, spring onions, chilli

NASI GORENG
rice, sambal, veggies, chilli, fried egg
[add prawns, chicken or tofu +£3.5]

### \* BAR SNACKS

Perelló gordal picante olives [pb]	£6.5
House crisps [pb]	£3.5
Blue corn nachos [v]	£5.5
quacamole, chipotle sauce, sour cream, spring onions &	chilli

### \* LARCE PLATES

SPLIT PEA DAHL £10.5 soft egg, yoghurt, crispy shallots, buttered flatbread [v]

BEETROOT & QUINOA SALAD £12 gem leaves, vegan feta, roasted hazelnuts [pb]

POKÉ BOWL £11 sushi rice, avocado, house pickles, chilli, nori, poke sauce, roasted peanuts & lime, on its own or with a choice of protein:

CHICKEN POKÉ BOWL £15 SMOKED SALMON POKÉ BOWL £16 TOFU POKÉ BOWL [v] £13.5

LOBSTER ROLL £25 mustard mayo, crispy shallots, chive, aleppo chilli, fries

CHICKEN SCHNITZEL £19.95 fried egg, potato salad with cucumber, onions, crispy shallots, mayo & dill

ROAST CHICKEN FAT CAESAR SALAD £14 chicken fat caesar dressing, romaine lettuce, sourdough chicken jus croutons, salted anchovies, crispy chicken skin.

BIRRIA TACOS £12.5 pickled coleslaw, spring onion, chilli, sour cream, lime, coriander, cheese

ONGLET STEAK £19.95 fries, peppercorn sauce

HALF / WHOLE ROTISSERIE CHICKEN £24/£44 chicken fat potatoes, green salad, pickles, aioli

### \* SIDES

Tandoori potatoes, aioli [v]	£6.85
Fries / Sweet potato fries [pb]	£5.5/£6.85
House flatbread / House focaccia [v]	£4.85
Padron peppers, smoked sea salt [v]	£7.5
House salad [pb]	£6.5
New potato salad [pb]	£7



# HERENDER BRUKERD BRUKERD







Turn over for our No Pizza & Deli menus!

### BRUNCH

2 EGGS ON SOURDOUGH TOAST choose either poached, fried or scrambled [v]	£10
YOGHURT BOWL granola, berries, banana, cinnamon, honey, coconut [pb on request]	£9 flakes
SAUSAGE & EGG MUFFIN sausage patty, fried egg, cheese, ketchup	£9.5
SMASHED AVOCADO ON SOURDOUGH sourdough, crispy chickpeas, spring onions, aleppo chilli oil [pb]	£10.5 chilli,
Add 2 poached eggs[v]	£14.5
BUTTERBEANS ON TOAST	£9.5
curly kale, cherry tomatoes, pecorino cheese, chives Add 2 poached eggs [v]	[v] £12
EGGS ON TOASTED CROISSANT poached eggs, hollendaise sauce, chives, aleppo ch	illi
BENEDICT crispy bacon	£10.5
ROYALE smoked salmon FLORENTINE spinach [v]	£12 £10.5
BRIOCHE FRENCH TOAST poached pear & strawberries, mascarpone cheese, ralmond flakes, maple syrup, icing sugar [v]	£11 oasted
BRIOCHE FRENCH TOAST streaky bacon, maple syrup	£9
MEXICAN BREAKFAST BURRITO guacamole, scrambled eggs, chorizo, spring onion a potle sauce with a side of Mexican black beans, sour	

MARKET BREAKFAST	£16
Cumberland sausage, bacon, beans, roast tomato, musl	n-
room, fried eggs, sourdough	

VEGGIE BREAKFAST £16 sliced avocado, beans, halloumi, roast tomato, mushroom, bubble, poached eggs, sourdough [v]

HUEVOS RANCHEROS £12 corn tortilla, guacamole, Mexican black beans, fried eggs, chilli, coriander, cherry tomatoes and sour cream [v]

DOUBLE SMASH PATTY CHEESEBURGER £13.5 American cheese, onions, pickles, house burger sauce Add bacon +£2

PLANT BURGER £12.5 lettuce, pickles, vegan cheese, caramelised onions, dirty mayo [pb]

 $\verb|LOBSTER ROLL| \\ \verb| fisher 25| \\ \verb| mustard mayo, crispy shallots, chives, aleppo chilli, fries| \\$ 

ONGLET STEAK £24 fried eggs, fries & peppercorn sauce

HALF/WHOLE ROTISSERIE CHICKEN £24/44 chicken fat potatoes, green salad, pickles & aioli

### **BRUNCH EXTRAS**

Sourdough or gluten free toast / Smashed avocado £3.5 Mushroom / roast tomato / bacon / sausage / beans / halloumi / bubble / 1 egg - fried, poached or scrambled / 2 hash browns

*	BAR	SNACKS
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chilli and coriander

Perelló gordal picante olives [pb]	£6.5
Salted pretzel sticks [pb]	£2.5
House crisps [pb]	£3.5
Blue corn nachos [v]	£5.5
guacamole, chipotle sauce, sour cream, spring onions & c	chilli



Tandoori potatoes, aioli [v]	£6.85
Fries / Sweet potato fries [pb]	£5.5/£6.85
House flatbread / House focaccia [v]	£4.85
Padron peppers, smoked sea salt [vg]	£7.5
House salad [pb]	£6.5
New potato salad [pb]	£7



## EVERIC







Turn over for our VI Pizza and Deli menus

### **DINNER**

4:30 PM -10:00 PM

### \* SMALL PLATES

WHIPPED TOFU £7.5 Mama Yu's blackbean chilli crisp, seaweed crackers [pb]

ROAST WALNUT BAGNA CAUDA £13 winter iced crudite vegetables [v]

KOREAN CAULIFLOWER WINGS £8.5 hot sauce, spring onions, chilli, sesame, ranch [pb]

CORONATION EGGS MAYONNAISE £7.5 Mama Yu's Curry chilli crisp, coriander oil, crispy chicken skin [v]

CHARCUTERIE PLATTER £14 prosciutto crudo, mortadella, salami napoli, spicy ventricina, house foccacia

### \* HOUSE FAVOURITES

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FRIED CHICKEN BURGER £12.5 pickles, lettuce, mayo, cheese, hot sauce, bacon [add a fried egg +£2.5]

KOREAN FRIED CHICKEN WINGS £12.5 sesame, spring onions, chilli

NASI GORENG

rice, sambal, veggies, chilli, fried egg
[add prawns, chicken or tofu +£3.5]

### \* BAR SNACKS

Perelló gordal picante olives [pb]	£6.5
House crisps [pb]	£3.5
Blue corn nachos [v]	£5.5
guacamole, chipotle sauce, sour cream, spring onions &	chilli

### \* LARCE PLATES

PENNE £14
roasted tomato sauce, burrata & parmesan

NASI GORENG
rice, sambal, veggies, chilli, fried egg
(add prawns, chicken or tofu £3.5)

LOBSTER ROLL £25 mustard mayo, crispy shallots, chives, aleppo chilli, fries

TROUT £22 cannellini beans cream, braised leeks, dill oil

ROAST CHICKEN FAT CAESAR SALAD £15 chicken fat caesar dressing, romaine lettuce, sourdough chicken jus croutons, salted anchovies, crispy chicken skin.

BIRRIA TACOS £12.5 pickled coleslaw, spring onion, chilli, sour cream, lime, coriander, cheese

CHICKEN SCHNITZEL £19.95 fried egg, new potato salad, cucumber, onions, crispy shallots, mayo & dill

ONGLET STEAK £19.95 fries & peppercorn sauce

LAMB CHOP £22 dauphinoise & lamb jus

HALF / WHOLE ROTISSERIE CHICKEN £24/£44 chicken fat potatoes, green salad, pickles, aioli

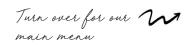
### \* SIDES

Tandoori potatoes, aioli [v]	£6.85
Fries / Sweet potato fries [pb]	£5.5/£6.85
House flatbread / House focaccia [v]	£4.85
Padron peppers, smoked sea salt [v]	£7.5
House salad [pb]	£6.5
New potato salad [pb]	£7



# PIZZA, DELI & DESSERTS





£8



### **\* PIZZA**

MARINARA £7.5 Tomato, garlic, oregano, basil, extra virgin olive oil [pb] MARGHERITA £9.5 tomato, mozzarella, extra virgin olive oil, basil NAPOLETANA tomato, mozzarella, anchovies, capers, Kalamata olives, garlic, oregano PEPPERONI & HOT HONEY £13.5 tomato, mozzarella, smoked pepperoni, jalapenos & hot honey TRUFFLE & BURRATA £15 black truffle base, mozzarella, wild mushrooms & burrata 4 SEASONS £13.5 tomato, mozzarella, cooked ham, black olives, artichokes, wild mushrooms **BEEF GENOVESE** £14 tomato, mozzarella, beef Genovese rag, provolone, shaved parmesan **BUTTERNUT SQUASH & BLUE CHEESE** £12 butternut squash cream base, mozzarella, butternut squash, radicchio, stilton **VENTRICINA & CARAMELIZED ONIONS** £13 caramelized onions & tomato base, mozzarella, ventricina, rocket, goat curd CARBONARA £13.5 mozzarella, quanciale, pecorino romano, egg yolk, black pepper VEGAN N'DUJA & BURRATA £13.5 tomato, yellow datterini tomatoes, plant based 'nduja, plant based burrata, spicy pesto [pb] **EXTRAS** Whole burrata £5 Gluten free base £5

Garlic aioli [pb] / Spicy pesto [pb] / Basil pesto [v]

all pizza toppings are also available as extras

### \* DESSERTS

**BANANA SPLIT** 

hazelnut & chocolate ice cream, peanut brittle, caramel [v] **ETON MESS** £8.5 meringue, fresh berries [v] TRES LECHES £8.5 sponge, whipped cream, raspberry coulis [v] PANNA COTTA £8.5 confit strawberries, raspberry coulis TIRAMISU £8.5 sponge, coffee, mascarpone [v] ICE CREAM / SORBET 2/3 SCOOPS, £5/£7 vanilla / chocolate / honeycomb [v]

### **★ FROM THE DELI**

lemon/pineapple/raspberry [pb]

**ORDER AT THE TABLE (UNTIL SOLD OUT)** 

SOUP OF THE DAY (with bread)	£8.50
PASTRIES Butter croissant [v] Cinnamon Bun [pb] Chocolate chip cookie, milk or white chocolate [v] Muffin, lemon and poppyseed or blueberry [v]	£3 £3.5 £5 £3.5
BAGELS	
Salt beef & pickles	£12.5
Smoked salmon & cream cheese	£12.5
SANDWICHES	
Tuna melt	£9.5
Four cheese toastie [v]	£9.5
Mushroom melt [v, pbo]	£9
Ham & cheese	£9.5
Rotisserie chicken roll [from12pm]	£10.5
all of our bagels & hot sanwiches served with crisps	

### ORDER AT THE COUNTER

Our Deli offers a daily selection of sandwiches, fresh salads, rotisserie chicken and hot mains. Please visit the counter to see what's on the menu today and place your order. The Deli menu is served until 4pm.

£2.5



### DRIKS





WHITE WINE	125ml	175ml	Bottle
Stormy Cape, chenin blanc, South Africa, 13% Quinta da Lixa, vinho verde, Portugal, 10.5% Sartori, pinot grigio, Italy, 11% Roquemoliere, picpoul de pinet, France, 12% Pfaffl, gruner veltliner, Austria, 12.5% Alba Martin, albarino, Spain, 12 % Frost Pocket, sauvignon blanc, New Zealand 12.5%	6.3 6.9 7.2 8.1 8.9 9.9	8.3 9 9.45 10.85 12.1 13.2 13.85	34.15 37.5 39.3 44.73 50.6 55.4 58.17
RED WINE	125ml	175ml	Bottle
Via Nova, merlot, Italy, Lanya, merlot, Chile, 13.5% Rama, tempranillo, Italy, 12.5% Project: Malbec, malbec, Argentina, 13% Les Mougeottes, pinot noir, France, 13% Ou Kalant, cabernet sauvignon, South Africa, 13.5% Herredad de Tejada, rioja crianza tempranillo, Spain, 13.5% Lionel Gosseaume, Touraine Rouge, gamay, malbec, France, 13%	6.3 6.3 7.4 7.5 8.4 8.2 8.5 8.9	8.3 9.5 9.85 11 10.7 11.2 12.1	34.15 34.15 38 41.6 46.5 45.3 46.7 50.9
ROSE WINE	125ml	175ml	Bottle
La Copa de Bobal, bobal, Spain, 11.5% Roubertas Comte de Provence, France, 12.5%	6.3 10.2	8.3 13.9	34.15 57.25
SPARKLING WINE		125ml	Bottle
Via Vai Prosecco, Italy, NV Thomson & Scott Prosecco, Italy, 11% Perre Ventura Tresor Rosado Cava, Spain, 11% Coates & Seely Brut, England, 12% Coates & Seely Rosé, England, 11.5% Hattingley Valley Brut, England, A Robert Champagne, France, 12%		7.7 8.2 14.1 14.1 16	38 41.5 42.9 80.8 80.8 84.8 106.1

DRAUGHT BEER AND CIDER		COCKTAILS	
Camden Hells Lager 4.6% Camden Pale Ale 4.0%	6.9 7.15	Frozen Margarita Rooster Rojo Blanco Tequila, triple sec, lime	12
Guinness 4.2%	7.35		12
Lowrise Lager (Gluten Free) 4%	7.15	Frozen Raspberry Daiquiri East London Liquor Company White Rum, lime, raspberry syrup	IZ
Gravity Theory Craft Cider 4.5%	7.15		
Verdant Lightbulb Pale Ale 4.5% Stone & Wood Pacific Ale 4.0%	7.6 7.6		13.65
Lucky Saint 0.5%	6.3	Climpson & Sons Midnight Oil	
Dusty's Alcoholic Ginger Beer 3.4%	6.75	<b>Daiquiri</b> East London Liquor Company White Rum, lime, sugar	12
Five Points XPA Pale Ale (Gluten Free) 4.0%	7.35	Make it raspberry, passionfruit or strawberry (+£0.50)	
Ayinger Lager Hell 4.9% Stiegl Grapefruit Radler 2.0%	<b>7.8</b> 7	Negroni East London Liquor Company London Dry Gin, Select Aperitivo, Cocchi Vermouth di Torino	12.6
BOTTLED BEER AND CIDER		Margarita	13.2
Modelo Especial 4.5% / Mexico	5.8	Rooster Rojo Blanco Tequila, triple sec, lime served on the rocks, classic available on request	
La Chouffe Blonde Golden Ale, 8% / Belgium	8	Spicy Margarita Scotch Bonnet infused Rooster Rojo Blanco Tequila, triple sec, lime, Taj	13.2
Siren Lumina Gluten Free Session IPA, 4.2% / UK	6.6		
Augustiner Helles, 5.2% / Germany Orbit Peel Belgium wit Pale Ale, 4.9% / UK	7 6.5	<b>Tommy's Margarita</b> Rooster Rojo Blanco Tequila, agave syrup, lime	12.6
Red Fin Apple Cider 3.4% / UK	6		40.CF
Red Fin Meloncherry Cider 4.2% / UK	6	Ojo de Tigre Mezcal, agave syrup, lime	13.65
Erdinger Alkoholfrei Weisse 0.5% / Germany	6	Paloma Rooster Rojo Blanco Tequila, Supasawa, agave syrup, Eager Pink Grape Juice, grapefruit soda	13 efruit
SOFT DRINKS		Bloody Mary	12.6
Coca Cola / Diet Coke / Coke Zero 330ml	3.15	East London Liquor Company Vodka with our in house bloody mary mix.	
Belu Still / Sparkling Mineral Water 330ml Belu Still / Sparkling Mineral Water 750ml	2.5 4.5	<b>Sour</b> Choice from Bourbon, Rum, Amaretto, Vodka, Gin or Tequila	13
Something & Nothing Seltzer	3.5	with lemon, aquafaba & Angostura Bitters	
Yuzu / Rose & Hibiscus / Cucumber		SPRITZ	
Eager Juices	3	<del></del>	11.55
Cranberry / Orange / Apple / Pineapple / Pink Grapefruit Schweppes Bottles Tonic / Slimline Tonic / Ginger Ale	3	Venetian Spritz Select Aperitivo, Thomson & Scott Organic Prosecco, soda, green olive	
Old Jamaica Ginger Beer	3	Bicicletta	12
Ting	3	Cocchi Rosa Vermouth, Chenin Blanc & soda	
Genie Kombucha Dry Apple / Fiery Ginger / Blueberry	5	Aperol Spritz Aperol, Thomson & Scott Prosecco & soda	11.75
CPRESS COLD PRESSED JUICES		Aporol, Mondon a coom resected a social	
Green Cucumber, Apple, Spinach, Kale, Lemon, Celery, Ginger	6.5	GIN AND TONICS	
Red Apple, Beetroot, Ginger, Lemon, Carrot	6.5		4.0
Orange Apple, Orange, Turmeric, Lemon	6.5	East London Liquor Company Kew Gin with pink grapefruit & juniper	13
HOT DRINKS		Tanqueray Flor de Sevilla Picon Amer, orange & rosemary	12.5
Espresso	3.2	Tanqueray Rangpur	12.5
Americano / Machiato / Cortado / Filter Coffee	3.3	with lime	
Flat White / Latte / Cappuccino Iced Latte	3.8 3.9	Gin & Tonics are 50ml measures, served with Schweppes Tonic	
Matcha / Chai Latte / Mocha / Hot Chocolate	4.1	LOW AND NO ALCOHOL	
Tea	3.2	Noperol Spritz	8.4
English Breakfast / Green / Peppermint / Earl Grey / Rooibos / Jasmine / Chamomile / Chai / Lemon & Ginger	/	Lyre's Italian Spritz, Noughty Organic Alcohol Free Sparkling Wine & so  Botivo Spritz	
BAR SNACKS		Botivo 0.1% citrus and botanical bitter, soda, orange	Ŭ
Nocellara Olives	4.5	Seedlip Grove 42 & Tonic	7
Lemon & Garlic Mixed Olives	4.5 4.5	Seedlip Grove 42, Schweppes Tonic, orange and rosemary	
House Roasted Nuts pecans, cashews, almonds & peanuts	5	Botivo Saint Botivo 0.1%, Lucky Saint	7.5
Please note that our olives are not pitted and contain stones		Everleaf Mountain Spritz Everlead Non-Alcoholic Aperitif, Schweppes Slimline Tonic, rosemary	8.5
		Quarter & Tonic (low alcohol) Quarter 12% Light Gin, Schweppes Tonic, grapefruit	9.5