

BREAKFAST



Toasted sourdough & spreads // 2.5

Toasted banana bread with whipped vanilla butter // 3.5

Fruit salad, yoghurt on the side // 5.0

Porridge with cranberry & apple compote /
banana & honey / fresh berries / all of it // 5.5

House nut & seed granola with cranberry & apple compote /
banana & honey / fresh berries / all of it // 5.5

Pancakes with blueberries & whipped crème fraiche // 6.0

Potato rosti

with spinach, poached egg & parmesan // 7.0

with salt beef, poached egg & mustard hollandaise // 8.5

House hot-smoked trout, avocado & poached eggs on toast // 8.5

Bacon & fried egg sandwich, gem lettuce & tomato jam // 7.0

Baked eggs, Boston beans, lardons, confit duck & aioli // 8.0

Croque Madame : jamon, raclette, duck egg // 8.5

The Everything Breakfast : bacon, beans, tomatoes,
mushroom, eggs & toast // 9.5

SIDES



Toast // 2.0

Boston beans · slow roast tomato · mushrooms · eggs · avocado // 3.0

Bacon · potato rosti // 3.5

Optional service is 12.5% and all goes to the staff.
All dishes may contain nuts - please let us know of any allergies.

JUICES



Good Luck beetroot, orange, carrot, toasted almond // 4.0

Good Health green apple, celery, fennel, parsley, lemon // 4.0

Good Times pear, pineapple, ginger // 4.0

SMOOTHIES



Make Congress raspberry, yoghurt, lemon, red apple // 4.5

End Strife banana, pineapple, lime, agave, flaxseed,
pink Himalayan salt // 4.5

Prevent Danger black grape, plum, manuka honey,
blueberry, cinnamon, anise // 4.5

TEA



COFFEE



Royal Breakfast // 2.5
Assam & Kenyan blend

Earl Grey // 2.5
Black tea, Sri Lanka

Pearl of China // 2.5
Green tea

Chamomile Dreams // 2.5
Egypt

Red Fortune // 2.5
Fruit infusion

Fresh mint // 2.5

Espresso (sgl or dbl) // 2.7

Macchiato (sgl · dbl) // 2.7 · 3.0

Cortado // 3.0

Cappucino · Flat white // 3.0

Latte // 3.2

Americano // 2.7

Extra shot // 1.0

Hot chocolate // 3.0

BRUNCH

9AM - 2.30PM

Pancakes with blueberries & whipped crème fraîche // 6.0

Potato rosti
- spinach, poached egg & parmesan // 7.0
- salt beef, poached egg & mustard hollandaise // 8.5

House hot-smoked trout, avocado & poached eggs on toast // 8.5

Bacon & fried egg sandwich, gem lettuce & tomato jam // 7.0

Baked eggs, Boston beans, lardons, confit duck & aioli // 8.0

Croque Madame
jamon, raclette, duck egg // 8.5

The Everything Breakfast,
bacon, beans, tomatoes,
mushroom, eggs & toast // 9.5

BRUNCH SIDES

Toast // 2.0

Boston beans · slow roast tomato · mushrooms · eggs · avocado // 3.0

Bacon · potato rosti // 3.5



SMOOTHIES

Make Congress raspberry, yoghurt, lemon, red apple // 4.5

End Strife banana, pineapple, lime, agave, flaxseed, pink Himalayan salt // 4.5

Prevent Danger black grape, plum, manuka honey, blueberry, cinnamon, anise // 4.5

LUNCH FROM NOON

Padron peppers / Marinated olives / Mixed nuts // 3.0

STARTERS

White onion soup, cauliflower cheese rarebit // 5.0

Courgette & goats cheese fritter, kohlrabi slaw // 6.5

Mackerel, pickled vegetables, caperberry vinaigrette // 6.5

Squid, chorizo & chickpea stew, saffron aioli // 8.0

SALADS

San Marzano tomato, sorrel, sourdough, green olive & basil // 6.5 · 8.5

Kale, walnuts, avocado, beetroot & pickled courgette // 6.5 · 8.5

add burrata, chicken breast or smoked trout // 3.0 · 4.0

JUICES

Good Luck beetroot, orange, carrot, toasted almond // 4.0

Good Health apple, celery, fennel, parsley, lemon // 4.0

Good Times pear, pineapple, ginger // 4.0

HOUSE SODAS Cranberry & vanilla · Grapefruit & coriander · Lemon, raspberry & dill // 3.2

MAINS

Mushroom pappardelle, greens & Taleggio // 12.0

Sea bream, white beans, broccolini & hazelnuts // 13.0

Grilled sirloin with Café de Paris butter & fries // 15.0

Beef burger with onions, mushrooms & Belper Knoll // 8.5

Elwy Valley lamb rump, shoulder & kidneys, potatoes, green beans (for two, please allow 40min) // 28.0

SIDES

Green beans & hazelnuts · Cheese & chive mash // 4.0

Simple salad · Fries // 3.5

Optional service is 12.5% and it all goes to the staff. All dishes may contain nuts - please let us know of any allergies.

LUNCH

HOUSE SODAS

Cranberry & vanilla · Grapefruit & coriander · Lemon, raspberry & dill // 3.2

JUICES

Good Luck beetroot, orange, carrot, toasted almond // 4.0

Good Health apple, celery, fennel, parsley, lemon // 4.0

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End Strife banana, pineapple, lime, agave, flaxseed, pink Himalayan salt // 4.5

Prevent Danger black grape, plum, manuka honey, blueberry, cinnamon, anise // 4.5

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All dishes may contain nuts - please let us know of any allergies.

STARTERS

White onion soup, cauliflower cheese rarebit // 5.0
Squid, chorizo & chickpea stew, saffron aioli // 8.0
Mackerel, pickled vegetables, caperberry vinaigrette // 6.5

SALADS

Baby gem, broccoli, radish, cucumber & pumpkin seeds // 6.5 · 8.5
San Marzano tomato, sorrel, sourdough, green olive & basil // 6.5 · 8.5
Kale, walnuts, avocado, beetroot & pickled courgette // 6.5 · 8.5
- add burrata, chicken breast or smoked trout // 3.0 · 4.0

SANDWICHES

Croque Madame – jamon, raclette, duck egg // 9.0
Seared yellowfin tuna & celeriac remoulade // 9.5
Beef burger with onions, mushrooms & Belper Knolle // 8.5

MAINS

Mushroom pappardelle, greens & Taleggio // 12.0
Sea bream, white beans, broccolini & hazelnuts // 13.0
Grilled sirloin with Café de Paris butter & fries // 15.0

SIDES

Green beans & hazelnuts · Cheese & chive mash // 4.0
Simple salad · Fries // 3.5

SNACKS

Padron peppers · Marinated olives · Mixed nuts // 3.0

THE SAFE

Private dining, meetings and parties in the old bank vault. Ask for the tour, or email safe@blixen.co.uk for all the details.

DESSERTS

Warm banana & caramel pudding, coconut sorbet * // 6.0

Crème caramel, brandied prunes // 6.0

Pistachio ice cream with lemon shortbread // 6.0

Chocolate fondant, cherry & kirsch ice cream * // 7.0

Ice creams & sorbets // 5.0

Passion fruit tart, raspberry sorbet // 7.0

Cheese selection, lavosh, honey jelly // 9.0

Blixen sweets & chocolates // 5.0

* please allow 15 minutes

DINNER

Padron peppers · Marinated olives · Mixed nuts // each at 3.0
Beetroot hummus & lavosh // 3.5

White onion soup, cauliflower cheese rarebit // 5.0
Courgette & goats cheese fritter, kohlrabi slaw // 6.5
Mackerel, pickled vegetables, caperberry vinaigrette // 6.5
Squid, chorizo & chickpea stew, saffron aioli // 8.0
Crumbed ox tongue, celeriac remoulade // 7.0
Seared beef carpaccio, anchovy, parmesan, crispy shallots // 8.0
Pan-fried frog's legs, garlic, lemon & thyme // 9.0

Kale, pomegranate, walnuts, avocado, beetroot & pickled courgette // 10.0
Mushroom pappardelle, greens & Taleggio // 12.0
Sea bream, white beans, broccolini & hazelnuts // 13.0
Monkfish tail with cauliflower, salsify, lardons & mussel broth // 18.0
Half poussin, fennel, salsa verde // 12.0
Crispy pork belly, spaetzle, kale & quince // 14.0
Grilled sirloin with Café de Paris butter & fries // 15.0
Elwy Valley lamb rump, shoulder & kidneys,
potatoes, green beans (for two, please allow 40 min) // 28.0

Peas & carrots · Green beans & hazelnuts · Cheese & chive mash // each at 4.0
Green salad · Fries // each at 3.5

MONDAY TO FRIDAY

All at £14

M	T	W	T	F
Seared yellowfin tuna nicoise	Burger with Belper Knolle & fries	Schnitzel with potato salad	Garlicky lamb chop with greens	Mussels & fries

Optional service is 12.5% and it all goes to the staff.
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MIDDLE GROUND



Padron peppers · Marinated olives · Mixed nuts // each at 3.0

Beetroot hummus & lavosh // 3.5

White onion soup, cauliflower cheese rarebit // 5.0

Kale, walnuts, avocado, pickled beetroot & courgette // 6.5 · 8.5

Add burrata, chicken breast or smoked trout // 3.0 · 4.0

Croque Madame – jamon, raclette, duck egg // 9.0

Beef burger with onions, mushrooms & Belper Knolle // 8.5

Cheese selection, lavosh, honey jelly // 9.0

See daily cake & cookie selection // £-

TEA



Royal Breakfast // 2.5

Assam & Kenyan blend

Earl Grey // 2.5

Black tea, Sri Lanka

Pearl of China // 2.5

Green tea

Chamomile Dreams // 2.5

Egypt

Red Fortune // 2.5

Fruit infusion

Fresh mint // 2.5

COFFEE



Espresso (sgl or dbl) // 2.7

Macchiato (sgl · dbl) // 2.7 · 3.0

Cortado // 3.0

Cappucino · Flat white // 3.0

Latte // 3.2

Americano // 2.7

Extra shot // 1.0

Hot chocolate // 3.0

Optional service is 12.5% and it all goes to the staff.

All dishes may contain nuts - please let us know of any allergies.

COCKTAILS

1st & 65th // 8.5

Rosato & bianco vermouth, cynar,
prosecco, orange

G, G&T // 8.0

Xoriguer Mahon gin, grapefruit & coriander
cordial, Fever-Tree tonic

House Bellini // 9.0

pear, cranberry, vanilla, prosecco

Ferula Mule // 8.0

Stoli Citros vodka, ginger, lemon,
fennel bitters, soda, lemon, thyme

Ocho Sour // 9.0

Bacardi 8yr rum, cherry Eau de Vie, lemon,
egg white, cherry bitters

Mariachi Manhattan // 9.5

Tapatio Añejo tequila, sweet vermouth,
maraschino, absinthe

Her Bill // 8.5

Havana Club Añejo Blanco rum, yellow
chartreuse, pineapple, sage, lime, peppercorns

CHAMPAGNE & SPARKLING

NV Vatúa! Extra Brut, Colet, Penedès,
Spain // 7.3 · 36

NV Prosecco, 47 AD, Veneto, Italy // 38

2011 Sparkling Rosé Brut Taché, Taltarni,
Victoria, Australia // 48

2010 Hennes Brut, Hennes,
East Sussex, England // 9.5 · 50

NV Huré Frères Brut, L'invitatio,
Huré Frères, Champagne, France // 9.8 · 55

NV Pol Roger Brut, White Foil, Pol Roger,
Champagne, France // 80

NV Ruinart Brut Rosé, Ruinart,
Champagne, France // 120

HOUSE SODAS

Cranberry & vanilla · Grapefruit & coriander ·
Lemon, raspberry & dill // 3.2



BEER & CIDER

Four Pure Brewery, Four Pure Pils, Bermondsey, London, 4.7% abv // 4.5

Signature Brew, Hackney, London, Unfiltered Vienna Lager 5.2% abv, 330ml // 4.5

Brew By Numbers, Bermondsey, London, Brew By Numbers Saison Quince // 5.0

Orbit Beers, London, Nico Kolsch lager, 5.3% abv, 330ml // 4.5

Beavertown Brewery, Fish Island, London, Gamma Ray, American Pale Ale, 5.4% abv, 330ml // 4.5

Brasserie du Mont Blanc, Chamonix, France, Mont Blanc Blonde, 5.8% abv, 330ml // 5.5

Mahrs Brau, Bamberg, Bavaria, Germany, Mahrs Brau Weisse, 5.2% abv, 330ml // 5.0

Savour Beer Brewery, Windsor, Belgian Dubbel, 7.0% abv, 330ml // 5.5

Five Points, Hackney, London, Porter, 4.8% abv, 330ml // 5.0

Hallets Real Cider, Blaengawney, Wales, 6% abv // 5.5

✦ WHITE

- 2014 Cortese, Araldica, Piemonte, Italy // 4.8 · 13 · 19
2013 Côtes-du-Rhône Blanc, Domaine Boutinot, France // 5 · 15 · 22
2013 Fiano di Puglia, Mezzogiorno, Puglia, Italy // 22
2013 Viognier, Reserva, Tabali, Limari, Chile // 25
2013 Touraine Sauvignon Blanc, Domaine du Pré Baron, Loire, France // 7 · 18.5 · 27
2013 Grüner Veltliner, Huber, Traisental, Austria // 7.8 · 20.8 · 29
2013 Verdicchio Classico dei Castelli di Jesi, Sartarelli, Marche, Italy // 8 · 21 · 30
2012 Pinot Gris, Per Diem, Keith Tulloch, Hunter Valley, Australia // 30
2014 Chenin Blanc, Force Majeur, J H Meyer, Swartland, South Africa // 8.5 · 22.3 · 32
2013 Soave Classico, Fornaro, Veneto, Italy // 35
2013 Treixadura, The Flower & Bee, Coto de Gomariz, Ribeiro, Spain // 36
2012 Riesling Kabinett, Brauneberger Juffer, Günther Steinmetz, Mosel, Germany // 38
2013 Albariño, Nanclares, Rias Baixas, Spain // 10.3 · 27.5 · 39
2013 Mâcon-Perrone, Domaine Des Gandines, Burgundy, France // 11.8 · 31.3 · 42
2013 Pouilly Fumé, La Renardière, Domaine Bouchié Chatellier, Loire, France // 45
2013 Chardonnay, Jewelstone, Mission Estate, Hawkes Bay, New Zealand // 48
2011 Chablis 1er Cru, Beuroy, Domaine de la Motte, Burgundy, France // 52

✦ RED

- 2014 Maison de Vigneron Rouge, Maison de Vigneron, Pays de Vaucluse, France // 4.8 · 13 · 19
2013 Sangiovese Rubicone, Vinvita, Emilia Romagna, Italy // 5.5 · 14 · 20
2013 Merlot/Mourvèdre, Les Oliviers, Pays d'Oc, France // 22
2012 Cabernet Franc, No.2 The Aviary, Cabaret Frank, California, USA // 6.3 · 16.5 · 24
2012 Shiraz/Grenache, The Wishbone, Magpie Estate, Barossa, Australia // 26
2013 Fleurie, Le Quartier du Cru Beaujolais, France // 7.8 · 20 · 28
2013 Mencía Joven, El Castro de Valtuille, Castro Ventosa, Bierzo, Spain // 7.3 · 19.5 · 30
2013 Zweigelt/Pinot Noir, Wien.2, Pfaffl, Weinviertel, Austria // 33
2013 Corvina/Merlot, Gran Passione, Veneto, Italy // 34
2011 Alvaro Castro Dão Tinto, Quinta Pellada, Dão, Portugal // 9 · 24.3 · 36
2013 Syrah/Pinot Noir, Palagret, Domaine de Clovallon, Languedoc, France // 10.5 · 27.8 · 38
2013 Malbec, Biutiful, Maal, Mendoza, Argentina // 40
2010 Côtes-du-Rhône, Xavier, Rhône, France // 40
2013 Langhe Nebbiolo, Produttori del Barbaresco, Piemonte, Italy // 44
2012 Ribera del Duero, La Cometa, Quinta Milú, Ribera del Duero, Spain // 11.8 · 31.3 · 45
2013 Pinot Noir, Byron, Santa Barbara, California, USA // 50
2011 Château Lalande Saint Julien, Château Lalande, Bordeaux, France // 66

✦ ROSÉ

- 2013 Costières de Nîmes Rosé, Tradition, Château L'Ermitage, Rhône, France // 6.5 · 17.3 · 25



1st & 65th // 8.5

Rosato & bianco vermouth,
cynar, prosecco, orange

G, G&T // 8.0

Xoriguer Mahon gin, grapefruit
& coriander cordial, Fever-Tree
tonic

Dew Tonic // 11.0

Aquavit Linie, Harveys Bristol
Cream, rosemary, rosewood oil,
2010 Hennessy Brut

House Bellini // 9.0

pear, cranberry, vanilla, prosecco

Orritch Refresh // 9.5

Bols genever, Suze, citronade,
orange, soda

Ocho Sour // 9.0

Bacardi 8yr rum, cherry bitters,
cherry Eau de Vie, lemon,
egg white

Mariachi Manhattan // 9.5

Tapatio Añejo tequila, sweet
vermouth, maraschino, absinthe

Her Bill // 8.5

Havana Club Añejo Blanco rum,
yellow chartreuse, pineapple,
sage, lime, peppercorns



Optional service is 12.5% and it all
goes to the staff.

40 Thieves // 9.5

Maker's Mark bourbon, dry
curaçao, Kamm & Sons,
sesame oil

Hedgeland // 9.5

Beefeater gin, spiced apple
cordial, elderflower, lime,
crème de mûre

Ferula Mule // 8.0

Stoli Citrus vodka, ginger,
lemon, fennel bitters, soda,
lemon, thyme

Corn & Cola // 9.5

Stolichnaya vodka, Lillet Blanc,
apricot liqueur, lavender, corn
syrup, Clayton's cola tonic

Brandy Scrumper // 9.5

Courvoisier VS cognac, Prucia
plum liqueur, Hallets cider,
agave, lemon

Antiquitas // 9.5

Antica Formula, Madeira,
Jensen's Old Tom gin,
Angostura bitters

Scotsperson Tumbler // 9.5

Johnnie Walker Black whisky,
wild nettle cordial, Noilly Prat,
celery, egg white

Post Pep // 8.5

Courvoisier VS, Amer Picon,
coffee & cardamom syrup



SNACKS

Padron peppers · Marinated olives · Mixed nuts // each at 3.0

Beetroot hummus & lavosh // 3.5

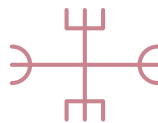
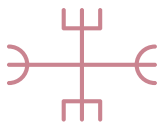
Courgette & goats cheese fritter, kohlrabi slaw // 6.5

Mackerel, pickled vegetables, caperberry vinaigrette .6.5

Squid, chorizo & chickpea stew, saffron aioli // 8.0

Crumbed ox tongue, celeriac remoulade // 7.0

Beef carpaccio, anchovy, parmesan, crispy shallots // 8.0



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