

THE TOKENHOUSE

EST 2012
NO 4 MOORGATE

Here at The Tokenhouse we're passionate about food; our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly cooked dishes every time.

TO SHARE

Vegetarian Platter 25/50/70

Spinach, potato & onion
samosa (VG) 4
Cauliflower & spinach pakora 4
Truffled mac & cheese
croquettes 5
Harrisa & roast garlic hummus 5
Pulled jack fruit tacos 4

Meat Platter

30/60/85
Duck & sesame spring rolls 7.5
BBQ skewer beef chimichurri 6
Sticky sausages 5
Pork ribs 6
Chicken wings 6

Fish Platter

30/60/85
Curried smoked haddock
scotch egg 4
Breaded fish fingers 5.5
Tempura prawns, wasabi mayo 8
Salt & pepper calamari 7
Salmon fish cake

THE MAIN EVENT

On the blackboard you will find a selection of main dishes.
Choose your favourite, then add your sides from the list below.

SIDES

Chargrilled baby gem, blue
cheese & crispy onions (v) 2.50

Buttered new potatoes (v) 2.50

Cauliflower cheese (v) 2.50

French fries 2.50 / 4

Buttered tender stem broccoli
(v) 3.50

Burnt spiced corn on the cob (v)
3.00

Potato salad (v) 2.50

Triple-cooked chips, rosemary
salt (vg) 2.50 / 4.00

Tabbouleh (vg) 3.00

Fennel, kale & orange slaw (vg)
2.50

SMALL/LARGE PLATES

Grilled halloumi, puffed barley, bulgur wheat, pomegranate, spice roast aubergine, herbs (v) 8.50 / 13.00

Olive oil gnocchi, Laverstoke mozzarella, peas, shallots, broccoli & pine nut pesto (v) 9.00 / 12.50

Peach, Parma ham & Laverstoke buffalo mozzarella salad 9.00 / 13.50

Grilled chicken & Mrs Owton's bacon Caesar salad, baby gem, anchovies, garlic croutons, parmesan 10.50 / 13.50

Chickpea & red lentil curry, cauliflower pakora (vg) 7.00 / 10.00

Homemade walnut & garlic taglionili, crispy sage, truffle oil (v) 9.00 / 13.00

Fuller's Frontier battered haddock & chips, crushed peas, tartare sauce, lemon 14.50

Chalcroft Farm beef burger, gem lettuce, tomato, red onion, gherkin, triple cooked chips 12.00

Add on Cheddar, Red Leister, Emmental 1.00; egg, Mr. Owton's bacon 1.50; mushroom, avocado 2.00

PUDDINGS

Vintage Ale sticky toffee pudding, toffee sauce,
Fuller's buffalo milk salted caramel ice cream 6.00

Apple & blackberry crumble crème anglaise 6.00

Paul's chocolate brownie, Fuller's buffalo milk vanilla
ice cream 6.00

Selection of British cheeses: mature Cheddar, Stilton,
Somerset Brie, crackers, celery, grapes, apples,
quince jelly 9.50

Fuller's buffalo milk ice creams by Laverstoke Park
Farm by the scoop 2.00 per scoop

Lemon posset, shortbread 6.00

Maurizio Serafini

Maurizio Serafini, Head Chef
The Tokenhouse



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan

A discretionary service of 12.5% will be added to your bill. This is shared fully between our team.

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