THE CANONBURY TAVERN

Small Plates

Heritage tomatoes, buffalo mozzarella, wild garlic pesto (v) 8

Candy beetroot & orange hummus, toasted sourdough (vg) 6.5

Halloumi fries rose petal harissa yoghurt dip, cress salad (v) 9

Pea, broad bean, pearl barley & vegan feta croquette, spiced beetroot ketchup 6 (vg)

Caramelized apricot & sage sausage roll, mustard 5

Sunday Roast

All roast are served with Yorkshire pudding, spring leafs, maple syrup glazed carrots, parsnips, braised red cabbage, roasted potatoes & gravy

Striploin of beef & braised ox cheek 20

Oven roast half chicken 18.5

Roast loin of pork, honey glazed ham & stuffing 19

Broad bean, pea, spinach, vegan feta & chickpea vegetarian Wellington,

& Bloody Mary sauce (v) 17

Mains

Beer battered cod, triple cooked chips, tartar sauce & mushy peas 16

The Canonbury beef burger, beer onions, cheese, iceberg, pickles, ketchup, mayo, fries 15

Pork & chorizo sausages, crushed Jersey Royals, roasted shallot 13

Grilled red pepper, courgettes & spinach vegan risotto 15

Sunday Sides

Cauliflower cheese 5

Pigs in blankets 5.5

Spring leaf & bacon 5

Puddings

Sticky toffee pudding, vanilla ice cream 6

Eton mess 6

Rhubarb and raspberry crumble with crème analgise 5

Belgium sweet waffles & strawberry ice cream 4

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
We‘re proud to be championing British farmers and producing fresh food sustainably
Tables of 6 or more are subject to a discretionary service charge of 12.5%