



@MallTavern

## Small Plates

<b>Charred Hispi Cabbage</b> , Herb Crumb, Miso Tahini, & Pickled Chillies (pb,gf)	<b>6</b>
<b>Braised Brisket Croquettes</b> , Guinness Rarebit, Horseradish Mayonnaise	<b>6</b>
<b>Smoked Gravlox of Salmon</b> , Beetroot, Vodka & Soy, Fennel Seed & Lemon Butter	<b>12</b>
<b>Chicken Wings</b> , Buffalo Blue Cheese Sauce, Sesame, Coriander	<b>6</b>
<b>Burrata</b> , Truffle Salsa, Honey, Chicory, Endive, Roasted Hazelnuts, Smoked Sea Salt (gf)	<b>8</b>

## Mains

<b>Roast Beef</b> , Scottish Black Angus Ribeye, Duck Fat Potatoes, Mustard Glazed Carrots, Seasonal Greens, Yorkshire Pudding, Gravy	<b>18.5</b>
<b>Pork Belly</b> , Duck Fat Potatoes, Mustard Glazed Carrots, Seasonal Greens, Yorkshire Pudding, Gravy	<b>19</b>
<b>Half / Full Roast Chicken</b> , Norfolk Free Range Chicken, Duck Fat Potatoes, Honey Mustard Glazed Carrots, Seasonal Greens, Yorkshire Pudding, Grav	<b>17/34</b>
<b>Vegan Nut Roast</b> , Pearl Barley & Hazelnut Roast, Roast Potatoes, Roasted Carrots, Seasonal Greens, Gravy, Yorkshire pudding (vg) without Yorkshire (pb)	<b>15</b>
<b>Roasted Cod Fillet</b> , Asian Fish Broth, Wild Mushrooms, Pak Choi, Togarashi (gf)	<b>18</b>
<b>Israeli Cous Cous Chopped Salad</b> , Cherry Tomato, Cucumber, Preserved Lemon, Vegan Feta, Pomegranate, Mint, Walnut Dressing (pb)	<b>14</b>
<b>Cheeseburger</b> , Tomato Relish, Baby Gem, Mature Devonshire Cheddar, & Dijonaise	<b>14</b>
<b>Vegan Burger</b> , Quinoa, Chickpea & Spinach Patty, Aubergine Relish, Daikon (pb)	<b>13</b>

## Sides

Summer Mixed Salad (pb,gf)	<b>4</b>
Hispi Cabbage, Cavolo Nero(pb,gf)	<b>4</b>
Sweet Potato Fries	<b>4.5</b>
Triple Cooked Chips	<b>4</b>

(pb) – Plant Based, (v) – Vegetarian, (gf) – Gluten Free MP – Market Price.

Our food is prepared fresh every day. Please speak with a member of the team upon ordering if you have any allergies. Not all ingredients used in our dishes are listed on our menu. Fish dishes may contain small bones. A discretionary 12.5% service charge will be added to your bill of which

ALL is shared between The Mall Tavern Team.

The Mall Tavern, 71 Palace Terrace Gardens, W8 4RU

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## Dessert

<b>Oscar's Tiramisu, Chocolate Cheesecake</b>	<b>6.5</b>
<b>Sticky Toffee Pudding Vanilla Ice Cream</b>	<b>6</b>
<b>Ice Cream &amp; Sorbets Daily Flavours, 3 Scoops</b>	<b>6</b>

## After Dinner Drinks 50ml

### Caravan Coffee and Teas

*Ask a member of the team  
for our range*

<b>Hennessey Cognac VS</b>	<b>10</b>
<b>Amaretto Disaronno</b>	<b>8</b>
<b>Baileys Irish Cream</b>	<b>5.5</b>
<b>Tio Pepe Sherry (100ml)</b>	<b>7.5</b>
<b>Cockburns Fine Ruby Port (100ml)</b>	<b>4.5</b>
<b>Balvenie 12 Year</b>	<b>12</b>
<b>Lagavulin 16 Year</b>	<b>14</b>
<b>Laphroaig 10 Year</b>	<b>12</b>
<b>Woodford Reserve</b>	<b>10</b>
<b>Dalmore 12 Year</b>	<b>14</b>
<b>Glenmorangie 10 Year</b>	<b>10</b>
<b>Sazerac Rye</b>	<b>12</b>
<b>Makers Mark Bourbon</b>	<b>10</b>
<b>Buffalo Trace Bourbon</b>	<b>8.5</b>

## Cocktails All 10

<b>Stout White Russian</b> <i>Stout, Vodka, Kahla, Cream</i>
<b>Mum's Pie</b> <i>Havana 7, Cider, Lime</i>
<b>Grey Goose La Fizz</b> <i>Grey Goose Vodka, Elderflower, Lime, Soda</i>
<b>Stout Amaretto Sour</b> <i>Stout, Amaretto, Rum, Egg White</i>
<b>Pisco Sour</b> <i>Pisco, Lime, Sugar, Egg White</i>
<b>Negroni</b> <i>Gin, Vermouth, Campari</i>
<b>Espresso Martini</b> <i>Vodka, Kahlua, Espresso</i>
<b>Porn Star Martini</b> <i>Vanilla Vodka, Passionfruit, Prosecco</i>
<b>Boulevardier</b> <i>Bourbon Whiskey, Vermouth, Campari</i>
<b>Moscow Mule</b> <i>Vodka, Lime, Ginger, Bitters</i>
<b>CBD Basil Smash (£2 Supplement)</b> <i>CBD, Mezcal, Tequila, Basil, Celery, Lime</i>
<b>French Martini</b> <i>Vodka, Chambord, Pineapple</i>
<b>Twinkle</b> <i>Vodka, Elderflower, Prosecco</i>
<b>Summer Spritz</b> <i>Gin, Elderflower, Apple, Soda, Cucumber, Mint</i>