

# THE CORN EXCHANGE

## — LONDON —

### WHILE YOU PONDER

#### HONEY-&-MUSTARD-GLAZED SAUSAGES **8.75**

*Juicy char-grilled Gloucester Old Spot sausages, tossed in a deliciously sticky wholegrain mustard & blossom honey glaze. 650 kcal*

#### BREAD & OLIVES (VG) **4.75**

*Fresh marinated olives, served with rustic bread, extra-virgin olive oil and balsamic vinegar from Modena. 511 kcal*

### STARTERS

#### BAKED CAMEMBERT **9.25**

*Goosey cheese with warm toasted rustic bread and red onion marmalade. 814 kcal*

#### CRISPY CALAMARI **8.25**

*Crisp golden fried calamari, lightly spiced, served with a citrusy lemon & chive mayonnaise and topped with tender green pea shoots and a lime slice for extra zing. 470 kcal*

### MAINS

#### BBQ BONELESS BEEF RIB **17.50**

*Served with crispy onions and fries 855 kcal*

#### CHICKEN SCHNITZEL **14.50**

*Tender chicken breast, coated in crispy breadcrumbs, topped with a garlic & parsley glaze and served with chips and rocket leaves, freshly dressed in lemon & olive oil. 1519 kcal*

#### GLOUCESTER OLD SPOT PORK SAUSAGE AND MASH **14.00**

*Hearty char-grilled sausages, served with fluffy buttered mashed potato, glazed seasonal vegetables and a rich beef, red wine & onion gravy – comfort food at its best. 1030 kcal*

#### TRUFFLE & ITALIAN HARD CHEESE GNOCCHI (V) **14.50**

*Plump gnocchi, tossed with a warm salad of sweet slow-roasted tomato, crispy asparagus, baby spinach, almond pesto and toasted cashew nuts and finished with a drizzle of truffle-infused oil, shaved hard cheese and cracked black pepper. 749 kcal*

#### SALMON SALAD **15.50**

*Fresh fillet of salmon served with mixed leaves, cucumber, spring onion, avocado, peppers, soya beans, slow-roasted tomatoes, fresh tomatoes and red onion, finished with crispy onions and a lemon and olive oil dressing. 749 kcal*

#### MEAT-LESS BURGER (VG) **15.00**

*Moving Mountains plant-based burger, topped with vegan grated mature Violife, vegan mayo and tomato ketchup and served in a toasted soft bun, packed with crisp iceberg lettuce and crunchy chopped onion and gherkin, plus nachos with guacamole and spicy salsa on the side. 996 kcal*

#### LEMON & PAPRIKA BURGER **16.00**

*Pan-fried chicken breast marinated in lemon and paprika, served in a soft glazed bun filled with honey mustard slaw, iceberg lettuce, avocado, chopped onion, and gherkin, with burger sauce and tomato ketchup, and served with fries and a sticky BBQ dip. 1038 kcal*

### SIDES

#### FRIES (V) **4.00**

*405 kcal*

#### SWEET POTATO FRIES (V) **5.00**

*513 kcal*

#### TRIPLE-COOKED CHUNKY CHIPS (V) **4.00**

*420 kcal*

#### GLAZED SEASONAL VEGETABLES (V) **4.00**

*144 kcal*

#### HOUSE SALAD (VG) **4.00**

*176 kcal*

### DELIGHTFUL DESSERTS

#### CLASSIC STICKY TOFFEE PUDDING (V) **6.50**

*Irresistible warm sponge with lashings of homemade toffee sauce, topped with indulgent clotted cream & fudge ice cream and sprinkled with a granola & almond crumb. 982 kcal*

#### CHOCOLATE BROWNIE (V) **6.50**

*Mouth-watering tray-baked chocolate brownie, topped with a perfect scoop of Jude's Very Vanilla ice cream® and finished with rich Belgian chocolate sauce and crunchy granola crumbs with almond flakes. 796 kcal*

#### CHEESE PLATE (V) **7.50**

*Blue Stilton®, Taw Valley mature Cheddar and Camembert, served with fresh grapes, crunchy celery, caramelised red onion chutney and crispy Carr's water biscuits. 840 kcal*

*Adults need around 2000 kcal a day.*

#### DO YOU HAVE ANY ALLERGIES?

**Full allergen information is available for all dishes. Please ask a team member before ordering food and drinks, as menus do not list all ingredients.**

We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee separation of allergens. Please inform a team member about any food allergies before ordering food, even if you have eaten a dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. All weights are approximate uncooked. Ingredients are based on standard product formulations, variations may occur, and calories stated are subject to change. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices include VAT, at the current rate. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. \*Fish and poultry dishes may contain bones. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands, B90 4SJ