

THE COUNTING HOUSE

Designed by H.C. Boyes and built in 1893 as Prescott's Bank, 50 Cornhill stands on the site of the former bank of Dimsdale, Fowler and Company. The building's foundations sit partly on the north sleeper wall of an approximately 2000 year-old Roman basilica.

The London basilica acted as the equivalent of today's Westminster hosting everything from city administrators and law courts to the treasury. At its peak, it was also the largest building of its type north of the Alps, thus reflecting the importance of London to the Roman Empire.

Today much of the old charm of the banking hall is still on display. In fact, in 1998 when The Counting House opened we were presented with the City Heritage Award for our sensitive refurbishment of the building.



Our Ale & Pie houses are the embodiment of a great British pub

- historic, iconic buildings, famous for pies, exceptional beers and wonderful hospitality.

Although we specialise in cask ales & pies, we don't just stop there... with 'Timeless British Classics' sitting alongside an eclectic range of drinks, served by passionate, well-trained staff you are in for a truly exceptional experience in some of the most remarkable pubs in England.



◆ · SMALL PLATES · ◆

Cumberland sausages
with honey, chilli & mustard | 7.5

Traditional scotch egg
served with brown sauce | 8.95

Classic hummus
with crudités (*pb*) | 7.95

Pink peppercorn squid
with aioli | 11.95

King prawn cocktail
served with Marie Rose sauce, baby gem
lettuce, bread & butter | 11.5

Crispy beef brisket & cheddar nuggets
served with mustard mayo & pickles | 10.95

Chestnut mushroom pâté
served with toasted bread &
rosemary butter (*v*) | 9.5

King's Coronation quiche
with dressed salad (*v*) | 10.95

**Fuller's London Porter
infused smoked salmon**
with crème fraîche, pickled cucumber
& brown bread | 12.5

Chicken goujons
with ketchup | 9.5

Truffled mac & cheese croquettes
with truffle aioli (*v*) | 8.95

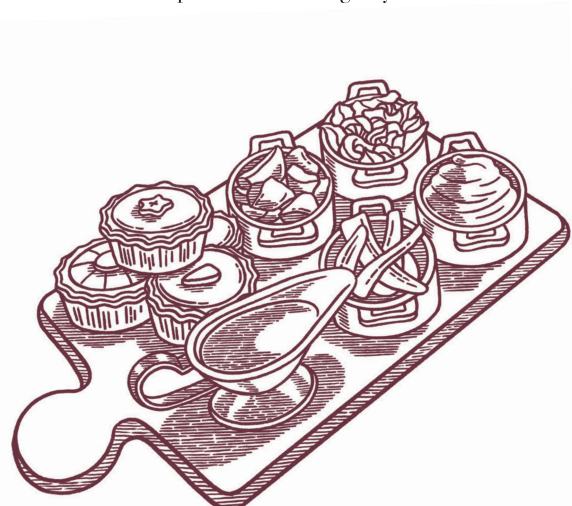
◆ · SHARING BOARDS · ◆

for 2 people

The Counting House meat & cheese board | 37.95
Parma ham, Salami Milano, Pastrami,
Croxtan Manor Cheddar, Dorset Blue Vinny,
Somerset bric, double Gloucester cheese, Ale & Pie
aubergine chutney, olives, pickled gherkins,
sourdough bread, olive oil & chicken butter



Pie sharing board | 39.95
Mini pies: steak & London Pride, chicken,
bacon & leek, cauliflower & Cheshire cheese,
& Eastend pies – served with creamy mash,
cauliflower cheese, savoy cabbage, leeks,
peas & red wine gravy



Allergen Info (<https://viewthe.menu/7vrx>)

If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.
(*v*) vegetarian (*pb*) plant-based. Adults need around 2000 kcal a day

◆ ◆ HANDCRAFTED PIES ◆ ◆

Pie and mash is London's original fast-food. A traditional British meal popularised in the eastern docklands area of the capital during the Victorian era. Traditionally a working-class food, the pastry crust protected workers' meals from the dirt and grime of historic London.

London Pride steak & ale pie

served with green beans, red wine gravy
& your choice of chips or mash potato | 19.95

Chicken, bacon & leek pie

served with green beans, red wine gravy
& your choice of chips or mash potato | 19.5

Chestnut mushroom & lentil pie

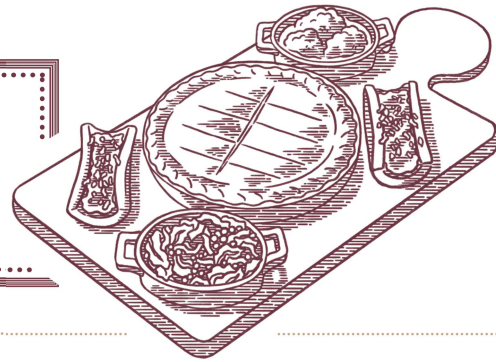
topped with mash potato & served with
green beans & red wine gravy (pb) | 18.95

Fisherman's pie

malt & barley smoked cod, salmon, prawn &
poached egg fish pie topped with mash potato
& served with green beans | 20.95

Slow-braised beef & ale pie to share

puff pastry top & served with cauliflower cheese,
roasted bone marrow, green beans &
red wine gravy | 39.95



◆ ◆ MAINS ◆ ◆

Fish & chips

beer battered haddock served with
triple-cooked chips, crushed minted peas,
tartare sauce & lemon | 19.95

Add curry sauce for £2.50

Onion bhaji burger

with lime pickle & mango mayo, cucumber raita
& triple-cooked chips (pb) | 18.5

Chicken Caesar salad

soft boiled egg, gem lettuce, croutons,
Italian hard cheese & anchovies | 17.95

Devonshire crab linguine

with courgette, cherry tomato
& chilli salsa | 21.5

Smoked bacon chop

served with fried egg, triple-cooked chips
& pineapple ketchup | 24.5

Cheeseburger

Emmental cheese, lettuce, tomato, gherkins,
crispy onions, mustard, ketchup &
triple-cooked chips | 18.95

Add streaky bacon for £3

8oz Sirloin steak

with triple-cooked chips, roasted flat mushroom,
slow roasted tomato & peppercorn sauce | 31

Salmon niçoise

with gem lettuce, new potatoes, capers,
cherry tomatoes, olives, green beans
& a soft boiled egg | 23.5

◆ ◆ SIDES ◆ ◆

Yorkshire pudding

with onion dipping gravy (v) | 6.5

Mac & cheese (v) | 6.5

Green beans (v) | 5.5

Roasted bone marrow

topped with crispy onions
& chives | 6.5

Rocket & Italian hard

cheese salad (v) | 5.5

Truffle cauliflower

cheese (v) | 5.95

Triple-cooked chips (pb) | 5.5

◆ • SANDWICHES • ◆

available Monday to Saturday until 5pm

Fish finger sandwich

beer battered haddock, with gem lettuce & tartare sauce served with triple-cooked chips | 14.5

B.L.T. sandwich

bacon, baby gem lettuce, tomato & mayonnaise served with triple-cooked chips | 14.5

Grilled cheese & caramelised onion toastic

served with triple-cooked chips *(v)* | 13.5

Coronation fried chicken sandwich

baby gem lettuce, tomato, coronation curry mayo, served with triple-cooked chips | 13.95

◆ • PUDDINGS • ◆

Sticky toffee pudding

with vanilla ice cream *(v)* | 8.5

Sour cherry & apple pie

served with coconut sorbet *(pb)* | 8.5

White chocolate & raspberry arctic roll

with raspberry sauce *(v)* | 8.5

Warm chocolate brownie

with salted caramel ice cream *(v)* | 8.5

Ice cream *(v)*

£2.95 *per scoop*

Choose from chocolate *(pb)*, salted caramel *(v)*, vanilla *(v)*, raspberry sorbet *(pb)*, coconut sorbet *(pb)*

A selection of coffees and teas also available

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