

MARGARITAS

	ALCOHOLIC	NON ALCOHOLIC
SETLIST SPICY MARGARITA Altos Plata Tequila, Chilli, lime, agave, tajin Make it Mezcal + 2	12.5	10
CLASSIC MARGARITA Altos Plata Tequila, Cointreau, lime, agave Make it Mezcal + 2	12.5	10
MANGO MARGARITA Altos Plata Tequila, mango, lime Make it Mezcal + 2	12.5	10
HIBISCUS MARGARITA Hibiscus infused Altos Plata Tequila, Aperol, grapefruit, agave, lime	12.5	10

SOFT DRINKS

HIP HOP CHERRY & BLACKBERRY KOMBUCHA	4.5
HIP HOP TROPICAL PEACH SODA	4.5
COCA COLA, DIET COKE 330ML	4.5
DOUBLE DUTCH COLLECTION 200ML Pink grapefruit soda, lemonade, ginger ale / beer, cucumber & watermelon, elderflower, pomegranate & basil	3.5
STILL, SPARKLING WATER 330ML/ 750ML	3.5 / 5

COCKTAILS

	ALCOHOLIC	NON ALCOHOLIC
APEROL SPRITZ Aperol, Prosecco, soda	12.5	11
HUGO SPRITZ St Germain, Prosecco, soda, mint	12.5	11
PIMM'S CUP Pimm's, Ginger Ale, cucumber, strawberry, mint	12.5	
NEGRONI Beefeater Gin, Campari, Cocchi Vermouth	12.5	11
ESPRESSO MARTINI Absolut vodka, Kahlua, espresso	12.5	11
PALOMA Altos Plata Tequila, lime, pink grapefruit soda	12.5	
MARTINI Grey Goose or Tanqueray Ten – tell us how you like it!	14	

COLD PRESSED JUICES

ORANGE / APPLE	4.5
FIELDS OF GREEN Cucumber, Apple, Celery, Spinach, Kale and Lemon	6
RISE & SHINE Apple, Carrot, Ginger & Turmeric	6
FOREST BERRIES Strawberry, Raspberry, Blueberry, Grape, Pomegranate, Apple	6

FROZEN COCKTAIL

	ALCOHOLIC	NON ALCOHOLIC
FROZEN MARGARITA Altos Plata Tequila, Lime, Agave	12.5	
FROZEN BERRY DAIQUIRI Havana Club, Lime, Mixed Berries	12.5	10.5
FROZEN ESPRESSO MARTINI Absolut, Espresso, Oat Milk	12.5	10.5

COFFEE

ESPRESSO	3.5
AMERICANO	4
FLAT WHITE, CAPPUCCINO, LATTE	4
MATCHA	5
ICED MATCHA	5.5
ICED COFFEE / ICED LATTE	4.2 / 4.5
HOT CHOCOLATE, MOCHA	4
TEA – ASK THE TEAM ABOUT OUR COLLECTION	4

WEST AFRICAN

CHEF OPY

IN PARTNERSHIP WITH FUTURE PLATE

Growing up in Nigeria, Opy Odotayo knew from the age of six that she wanted to be a chef, and it's those familiar tastes of her childhood that continue to inspire her today.

She is one of the core chefs of The Future Plate, the UK's largest collective of African and Caribbean chefs, which is based at Somerset House. Future Plate are excited to be previewing, My Chale, their West African Wahala burger concept ahead of the full launch later this year.

COMFORT FOOD

SOPHIE WYBURD

IN COLLABORATION WITH WILDFARMED

Sophie Wyburd is a cook, author and the "queen of comfort food". Known for sell out supper clubs across London her latest book, Tucking In, is one of our favourite cookbooks of all time, full of delicious comfort food classics.

Sophie has teamed up with Wildfarmed, producers of the UK's first and only regeneratively farmed flour. Wildfarmed are on a mission to promote regenerative farming methods that encourage biodiversity and help to restore soils and ecosystems.

MEXICAN

ANDREA MONTES RENAUD & LAURA COPP

IN COLLABORATION WITH MASAFINA

Inspired by the flavours and diversely different regions of Mexico, Andrea Montes Renaud and Laura Copp launched Masafina in order to bring incredible Mexican flavours to the UK in the most sustainable way possible.

They make Mexican tortillas and salsas from scratch daily using heirloom ingredients from small farms, championing regenerative farming.

MIXING AND MATCHING IS HIGHLY ENCOURAGED. ORDER AT THE BAR OR VIA THE QR CODE ON YOUR TABLE.

SMALL PLATES

JERK CHICKEN with Scotch bonnet mango chutney (GF option available)	8	SMOKED CHEESE BEIGNETS Smoked red Leicester and chive beignets (V)	8	GUACAMOLE & CORN TORTILLA CHIPS Zingy guacamole, 'Salsa Macha' crispy Heirloom corn tortilla chips (VE & GF opting available)	7.5
AFRICAN SPICED GOAT CROQUETTES Roasted Red Pepper & Uda Aioli	10	SLOW ROAST TOMATOES ON TOAST smashed artichoke and tarragon on sourdough (VE)	7.5	MASAFINA NACHOS Fried Heirloom corn tortillas, Salsa Verde, Salsa Roja, melted cheese, slow cooked black beans, sour cream (V & GF option available)	10
		WHIPPED RICOTTA WITH BRAISED SUMMER COURGETTES grilled Wildfarmed sourdough (V)	8		

BURGERS

VEGAN WAHALA Redefined Vegan beef Pattie, Kaanne Sauce, Yassa Onions, Slow Cooked Celeriac, Suya Mayonnaise (VE)	14.5
CHICKEN WAHALA Suya ButterMilk Chicken, Scotch Bonnet Chimichurri, Bell Pepper Relish, Caramelised Red Onions, Curry Mayo	14.5
BEEF WAHALA Aged Beef smash burger, Kaanne Sauce, Suya Yassa Onions, Suya Mayonnaise	14.5

PIZZETTE / PIZZA

PISTACHIO Pistachio basil pesto, stracciatella mozzarella, crushed pistachio and rosemary (V)	14.5
AUBERGINE Smoked roast aubergine, Parmesan, mozzarella, fermented chilli and tomato sauce, hot honey (V)	13.5
SAUCISSON Fennel sausage, olive oil roast potato, caramelised onion, rosemary and taleggio	14.5

TACOS

SWEET POTATOES AND CAULIFLOWER TACOS Crispy cauliflower with salsa matcha, pico de gallo salsa and black beans, regen wheat flour tortilla (VE & GF option available)	10
CAMPECHANO TACOS Steak, chorizo, shoestring fries, regen wheat flour tortilla, charred tomato salsa (GF option available)	12
BAJA FISH TACOS Baja fish, Mexican chilli & lime slaw, pico de gallo, burnt garlic &; habanero mayo, regen wheat flour tortilla	12

SIDES

CAJUN FRENCH FRIES with Suya Mayo (VE & GF option available)	5	GARLIC & HERB FRIED POTATOES with Basil Aioli (V & GF option available)	6	FRIED POTATOES with chipotle chilli mayo and Salsa Verde (V & GF option available)	6
GRILLED CORN RIBS Suya Butter (VE & GF option available)	7	CAESAR GREEN BEAN SALAD Grilled green beans, Romaine leaves, ripped croutons. (V & GF option available)	8	ROMAIN, CHICORY AND RADISH SALAD	8

ICE CREAM SANDWICHES

THE NAUGHTY ONE Miso salt caramel parfait, Guinness cake and soy dulce de leche	6.5	THE MALTY ONE Malted milk parfait, oaty biscuits, malt crumb, half dipped in milk chocolate	6.5
STRAWBERRY SHORTY Strawberry cheesecake parfait, vanilla marshmallow, strawberry jam, dark chocolate, brown sugar shortbread	6.5	THE GAY ONE Vanilla ice cream, salted caramel and honeycomb parfait, malt shortbread, half dipped in milk chocolate	6.5

Terri Mercieca is an award winning pastry chef, ice cream queen and founder of Happy Endings.

BEER



DRAUGHT

		HALF	PINT
ESTRELLA DAMM	4.6% / Barcelona	5	7.5
BROOKLYN PILSNER	4.6% / Brooklyn	5	7.5
BROOKLYN STONEWALL	4.3% / Brooklyn	5	7.5
FREE DAMN - ESTRELLA 0%		5	7.5
DAMM LEMON	3.2% / Barcelona	5	7.5

BOTTLES & CANS

		CAN
ESTRELLA	4.6% / Barcelona	6
JUBEL	4% / Cornwall	6
UNBARRED BREWERY - JOOSY PALE ALE	5.1% / Sussex	6
UNBARRED BREWERY - PEBBLE	2.8% / Sussex	6
ASPAL	4.5% / Suffolk	7

NON ALCOHOLIC

		CAN
UNBARRED BREWERY - LOW KEY	0.5% / Sussex	6
CHANCE CIDER	0.5% / Somerset	6

WINE

WHITE

	175ML	BOTTLE
ANNA 6 SANTOME BIANCO	8	32
PICPOUL DE PINET L'ORMARINE BLANC	9	38
GAVI DI GAVI NUOVO QUADRO		46
CHABLIS DOMAINE LAMOTTE		65
POUILLY FUME LA RENARDIERE		72

ROSE

	175ML	BOTTLE
GRIS MARIN SABLE DE CAMARGUE	9	36
LA COLLECTION THAU ROSE		39
CHATEAU GAIROIRD ROSE PROVENCE		51

SPARKLING

	125ML	BOTTLE
PROSECCO BRUT SANTOME	7	35
SANRICHARD ROSSO SPUMANTE		36
LANSON PÈRE ET FILS (75CL)	14	80
LANSON LE ROSÉ CRÉATION (75CL)	15	90
LANSON BLANC DE BLANCS(75CL)		120

SPARKLING NON ALCOHOLIC

SCAVI & RAY SPUMANTI (NON ALCOHOLIC)	26
REAL PEONY BLUSH (NON ALCOHOLIC)	30

RED

	175ML	BOTTLE
NERO D'AVOLA	7	30
PINOT NOIR	7.5	32
ARTESA ORGANIC RIOJA		38
LECTORES VINI - (CHILLED RED)		45
CHATEAU PINERAIE CAHORS TRADITION		46
BRODERIE PAPES CHATEAUNEUF DU PAPE		90

SKIN CONTACT / ORANGE

	BOTTLE
ENTRE VINYES - BRISAT 2023	38
FOLIAS DE BACO - CURTIDO 2023	43