

NIBBLES 5

SERVED UNTIL 11PM

Root vegetable crisps vg, gf Lemon & herb marinated olives vg, gf Smokehouse mixed nuts vg

SMALL PLATES

SERVED UNTIL 11PM

Cocktail sausages 7
Whole grain mustard & honey

Cauliflower bites vg 8 Teriyaki, chilli, spring onion

Chicken tenders 9 Sweet & smoky dip

Chipotle chilli squid 12 Chives, salted almonds

Ham hock & pea croquettes 8 Truffled aioli, chilli jam

TO SHARE

Baked camembert v 18 Sourdough, honey, mulled cranberry jam British farmhouse cheeses v 20 Water biscuit, grapes, chutney

LARGER PLATES

Gourmet beef burger 22

Brisket rosti, caramelised onion, tomato, lettuce, gherkins, mature cheddar, rosemary skin on fries

Chicken satay burger 21

Brie, jalapenos, caramelised onion, tomato, lettuce, rosemary skin on fries

Open grilled steak ciabatta 15

Onion jam, chimichurri salsa

Fiery cheese toastie v 15 Chilli & coconut mini soup

Chicken Milanese 19

Caesar salad

144 Caesar 12

Soft egg, parmesan, anchovy crumb With chicken 15 | With halloumi 16

SIDES 5

144 leafy salad, aged balsamic vg, gf Rosemary skin on fries vg Garlic & chilli butter greens v, gf Honey & thyme roasted root vegetables v, gf Colourful crunchy slaw vg, gf Buttery mashed potato v, gf

ITALIAN SPECIALS

We craft our pasta dishes with **Rustichella d'Abruzzo**, the **sofi™** Award-winning pasta honored by the **Specialty Food Association**

White crab linguine 23 Chilli & caper butter emulsion

Sausage & fennel pappardelle 17
White wine sauce, parsley

Red pesto strozzapreti v 16 Sundried tomato, aged parmesan

Wild mushroom risotto v, gf 19

Aged parmesan

Potato gnocchi vg, gf 17 Squash, sage oil, pumpkin seeds

DESSERTS

Dark chocolate mousse v 10 Spiced gingerbread crumbs

144 sticky toffee pudding v 9 Butterscotch sauce, vanilla ice cream

Knickerbocker glory v 14 Blackcurrant, meringue - perfect for two

'Hackney Gelato' sorbetto vg, gf 8 Raspberry, lemon, rich chocolate