

Bar Snacks

Halloumi fries chilli, mustard & honey dressing (v) 8.00

Calamari with roasted garlic aioli 10.00

Chicken Wings

Buffalo wings with buffalo & truffled blue cheese sauce 8.95

1kg of buffalo wings with buffalo & truffled blue cheese sauce 22.50

Chicken wings with Korean BBQ sauce 8.95

1kg of chicken wings with Korean BBQ sauce 22.50

Small Plates/ Starters

Hummus & olives with flatbread (pb) (v) 9.00

Whipped brie with truffled honey, pickled pear & wild farmed sourdough (v) 9.50

Devon crab arancini with shellfish aioli 9.50

Roasted winter butternut squash soup with pickled walnut & herb pesto (pb) (v) 7.50

BBQ aubergine with roasted onion, tahini dressing, pomegranate, sea beets & toasted buckwheat (pb) (v) 9.00

Venison pâté en croûte with beer mustard & pickles 9.95



Mains

Cumberland sausages with creamed potato, onion & parsley gravy 18.50

Grilled half chicken black garlic butter glaze, dressed watercress salad & skin on fries 21.00

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.50

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & skin on fries 18.50

Add on

Smashed avocado (pb) (v) 2.50 • Streaky bacon 2.50

Pan-roasted salmon with long stem broccoli, sauce vierge & roasted new potatoes 22.50

Aubergine moussaka served with plant-based feta & Kalamata olive Greek salad (pb) (v) 17.50

Pan roasted gnocchi & Caponata vegetables with roasted violet artichokes & crispy basil (pb) (v) 17.50

Caesar salad with bacon, egg, gem lettuce, croutons, Parmesan and anchovies 16.00

Add on

Add on chicken 4.00

Braised beef cheek, bone marrow & Cornish cheese cottage pie with maple roasted chanteney carrots 21.50 Braised beef & ale short crust pie with creamed potato, mushy peas & gravy 19.50

Mashed potato (v)

Triple-cooked chips (pb) (v) 0.74

Made in Hackney plant-based burger; a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple cooked chips. 50p from each burger sold will be donated to the @MadeinHackney charity. (pb) (v) 17.50

225g rump steak with dressed watercress, fries & choice of peppercorn or béarnaise sauce 26.00

Choose from

Peppercorn sauce







Sides

Triple-cooked chips (pb) (v) 5.50

Sweet potato fries (pb) (v) 5.50

Creamed mash with crispy onions & a bone marrow jus 5.50

Autumn leaf salad (pb) (v) 5.00

Maple roasted chanteney carrots (pb) (v) 5.50

Long stem broccoli with confit garlic (pb) (v) 6.00

Add Ons

Flatbread (pb) (v)

Smashed avocado (pb) (v) 2.50

Garlic mayonnaise (v)

Tomato ketchup (pb) (v)

Mayonnaise (v)

Add on red wine jus

Puddings

Dark chocolate & London pride sponge pudding with chocolate & malt sauce & vanilla ice cream (v) 8.50

Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v) 9.00

Treacle tart with Devonshire clotted cream & candied pecans (v) 9.00

Vanilla parfait with mango, passion fruit & raspberry (pb) (v) 10.00







Tea & Coffee

Black Americano (v)

Latte (v)

Cappuccino (v)

Flat White (v)

Mocha (v)

Espresso (v)

Double Espresso (v)

Hot chocolate (v)

Selection of Teas (pb) (v)



