

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

ROASTS

All our roasting joints are marinated in the traditional way and roasted overnight. Served with Yorkshire pudding, garlic roasted potatoes, a selection of seasonal vegetables, smooth creamy parsnip purée and a generous amount of rich gravy

Dry-aged grass fed beef striploin 26 Horseradish sauce

Garlic & herb half roast chicken 24
Bread sauce

Middlewhite pork belly 24 Apple cider compote

Nutty root vegetables pie vg, gf 19 Black garlic gravy

The 144 ultimate sharer experience 65 For two

Beef striploin, half chicken, middlewhite pork, horseradish, bread sauce, apple cider compote

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

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