

WHITLEY NEILL GIN + TONICS

8.5

ORANGE & ROSEMARY

Original Whitley Neill gin, tonic, orange and rosemary

RASPBERRY & ELDERFLOWER

Raspberry Whitley Neill gin, elderflower cordial, soda, mint and raspberry

BLOOD ORANGE & GRAPEFRUIT

Blood Orange Whitley Neill gin, home made lemonade, soda, grapefruit, sweet basil

RHUBARB & GINGER

Rhubarb & Ginger Whitley Neill gin, ginger ale, lime, tarragon

GIN WEDNESDAYS

Unlimited gin & tonics every Wednesday 5-8pm
Ask for full details or to book a table

20pp

COCKTAILS

FRESH

CHAMBORD BELLINI

Chambord raspberry liqueur, Prosecco

7.5

APEROL SPRITZ

Aperol, Prosecco, soda, orange slice

8.5

SHORT

SALTED CARAMEL ESPRESSO MARTINI

Lambs spiced rum, Tia Maria, coffee

8

PORNSTAR MARTINI

Russian Standard Vodka, passion fruit pruée, orange juice, Prosecco

8.5

NEGRONI

Beefeater Gin, Martini Rosso, Campari

7.5

LONG

CITY OF LOVE

Russian Standard Vodka, honey syrup, apple juice, raspberry, passion fruit purée

7.5

PARISIAN PRESSÉ

Beefeater Gin, elderflower, lime, cucumber, mint, soda

7.5

RASPBERRY MOJITO

Havana Club 3yr white rum, mint, soda, raspberry purée, lime

8

NON-ALCOHOLIC

POMEGRANATE & RASPBERRY FIZZ

Apple juice, raspberry, pomegranate, lime, soda

7

PASSION FRUIT NO-JITO

Fresh passion fruit, limes, lemonade, mint, soda, passion fruit purée

7

CEDER'S PRESSÉ

Ceder's Crisp non-alcoholic spirit, elderflower, lime, cucumber, mint, soda

7.5

EVENING + DINNER MENU

STARTERS

GIARAFFA OLIVES ^{vg} 4
Fat green olives from Sicily

FIRE ROASTED AUBERGINE DIP ^{vg} 5
Baguette dough flatbread

SPICY BUFFALO CAULIFLOWER ^{vg} 5
Hot cayenne sauce
Roquefort dip +1

AVOCADO TOAST ^v 6
Toasted sourdough, smashed avocado, goat's curd, fresh red chilli

ARANCINI ^v 6.5
Fried rice balls, Provolone cheese, tomato sauce, rose harissa

BUFFALO MOZZARELLA ^v 7.5
Grilled plums, honey, balsamic, pea shoots

CREOLE CHICKEN WINGS 6.5
Hot cayenne sauce, Roquefort dip

GRILLED GARLIC PRAWNS 7.5
Pesto aioli

HALLOUMI FRIES ^v 6
Lightly spiced, pesto aioli

BIG PLATES

FLAT IRON STEAK FRITES 15
Pea shoots, tarragon, white wine and mustard sauce, rosemary sea salt frites

TRUFFLE STEAK 'ROSSINI' 18.5
Flat iron steak, sourdough crostini, wilted spinach, mushrooms, Provolone cheese, truffle oil, pea shoots

CHICKEN PARMIGIANA 14.5
Chicken milanese, tomato sauce, buffalo mozzarella, parmesan, pea shoots

SALMON AND HADDOCK FISH CAKE 12.5
Spinach, pea shoots, turmeric mayo

CHICKEN AVOCADO SALAD 12.8
Chicken strips, avocado, baby gem, omega seeds, pea shoots, cherry tomatoes, lemon vinaigrette

CHICKEN LEVANT SALAD 11.5
Cumin, coriander and cinnamon spiced chicken, baby gem, pea shoots, red onions, rose harissa, tahini sauce, Greek yoghurt, pomegranate

GREEN BOWL ^v 12
Avocado, halloumi, green pesto, chive oil, wild rice, cavolo nero, omega seeds, red chilli, coriander, Clarence Court poached egg

LEFT BANK BURGERS

Chicken + Plant Based

BEYOND LE FUMÉ ^{vg} 14
Beyond Meat vegan patty, grilled aubergine, smoky semi dried tomatoes, Violife Cheddar, zucchini straws, Rubies in the Rubble mustard mayo, toasted ciabatta bun Presented in a smoke-filled dome

BEYOND NATUREL ^{vg} 10
Beyond Meat vegan patty, Rubies in the Rubble mustard mayo, tomato, rocket, red onion, toasted ciabatta bun

BEYOND 'CHEESE' ^{vg} 11
Beyond Meat vegan patty, Rubies in the Rubble mustard mayo, tomato, rocket, red onion, Violife Cheddar, toasted ciabatta bun

THIS ISN'T CANADIEN ^{vg} 13
Beyond Meat vegan patty, plant based THIS™ bacon, Rubies in the Rubble mustard mayo, tomato, rocket, red onion, Violife Cheddar, toasted ciabatta bun

SECRET GARDEN ^{vg} 11
Panko crusted portobello mushroom, spicy peanut sauce, crisp cavolo nero, avocado, sesame seeds, toasted ciabatta bun

CHICKEN MALIBU 11.8
Chicken breast, melted mature Cheddar cheese, smoked bacon, avocado, mustard mayo, baby gem, beef tomato, red onion

CHICKEN SHAWARMA 11.5
Cumin, coriander and cinnamon spiced chicken breast, baby gem, red onion, cucumber, rose harissa, tahini sauce, Greek yoghurt, pomegranate

CHICKEN KATSU SANDO 10.8
Panko chicken, tonkatsu sauce, shredded red cabbage, roast garlic mayo, American cheese, Clarence Court omelette

MATURE CHEDDAR · CAMELISED ONIONS · PROVOLONE · GHERKINS · PEANUT BUTTER · GOAT'S CHEESE +1.5

ROQUEFORT · SMOKED BACON · AVOCADO · HALLOUMI · PORTOBELLO MUSHROOM FRIED · CLARENCE COURT EGG · +2

RIGHT BANK BURGERS

Steak + Lamb Burgers served medium well unless requested otherwise.

STEAK NATUREL 8.5
6oz steak burger, mustard mayo, beef tomato, red onion, rocket

STEAK CHEESEBURGER 9.5
Melted mature Cheddar or Roquefort cheese, mustard mayo, beef tomato, red onion, rocket

STEAK CANADIEN 11.5
Melted mature Cheddar cheese, maple bacon jam, smoked bacon, mustard mayo, beef tomato, red onion, rocket

STEAK TRUFFLE 12
Truffle aioli, caramelised onions, Gruyère cheese, truffle shavings

STEAK CALABRIA 11.5
Nduja spicy sausage, confit garlic, cavolo nero, Provolone cheese, beef tomato, red onion

STEAK LE FUMÉ 13
Caramelised onions, smoked bacon, Gruyère cheese, celeriac coleslaw, ketchup. Presented in a smoke-filled dome

ROSEMARY SEA SALT LAMB 11
Goat's curd, avocado, mustard mayo, beef tomato, red onion, rocket

Add an extra Haché steak burger to any of the above 3.5

Our Burger Buns: Hand shaped, artisan ciabatta, brioche bun or go 'bunless' with a fresh baby leaf salad

PRIX FIXE MENU £12

Sunday - Friday 5pm to close
2 Courses

SAUTÉED MUSHROOMS ON SOURDOUGH ^v
Melted Provolone cheese, pea shoots

BUFFALO MOZZARELLA ^v
Smoky semi dried tomatoes, basil

CHICKEN MILANESE
Pea shoots, lemon

STEAK NATUREL BURGER
6oz prime steak, mustard mayo, beef tomato, red onion, rocket, rosemary sea salt frites

SECRET GARDEN SALAD ^{vg}
Panko crusted portobello mushroom, spicy peanut sauce, crisp cavolo nero, avocado, sesame seeds

Sorry, we can't switch dishes. Not valid with any other offer.

SIDES

TRUFFLE FRITES 6.3
Topped with melted truffle cheese sauce, truffle shavings

TURMERIC FRITES ^v 5.5
Sesame seeds, cayenne pepper, turmeric aioli

ROSEMARY SEA SALT FRITES ^{vg} 3.5

SWEET POTATO FRITES ^{vg} 4.5

BABY LEAF SALAD ^{vg} 4
Pea shoots, baby gem, cherry tomatoes, red onions, lemon vinaigrette

KALE & AVOCADO ^{vg} 4.5
Lemon vinaigrette

CELERIAC SLAW ^v 3.5

DIPS

ROASTED GARLIC AIOLI
SRIRACHA
TRUFFLE AIOLI
PESTO AIOLI
ROQUEFORT

£1 each or
order any four for 3

^v vegetarian · ^{vg} vegan

FOOD ALLERGIES If you have any food allergies or intolerances please speak to a member of our team who will be able to give you allergen information on all our dishes.

A discretionary service charge of 12.5% will be applied to your bill.

CRAFT & DRAFT BEER + CIDER

FREEDOM FOUR DRAFT LAGER London (4.4% AVB) Light, crisp, clean & refreshing	1/2 pint 3 pint 5.8
HARBOUR PILSNER Trekillick, Cornwall 330ml (5.0% AVB) Light, mouthwatering & refreshing	4.95
HARBOUR SESSION IPA Trekillick, Cornwall 330ml (4.2% AVB) Hop aromas, robust malt base	4.95
WILD BEER POGO FRUIT BEER Evercreech, Somerset 330ml (4.1% AVB) Fresh with a fruity bouquet	5.25
FOREST ROAD WORK AMBER ALE Hackney, London 330ml (5.4% AVB) Golden, rich with bright tropical fruit	5.25
URBAN ORCHARD CIDER Hawkes, South London 330ml (4.5% AVB) Smooth, clear finish, subtly chalky	4.95
BREW DOG NANNY STATE Aberdeen, Scotland 330ml (0.50% AVB) Big, fruity with a medley of ripe citrus. Long & refreshing	4.75

HOUSE SPIRITS

Double up to 50ml +2

RUSSIAN STANDARD VODKA · BEEFEATER GIN	25ml 3.8
ABSOLUT ELYX VODKA · WHITLEY NEILL ORIGINAL GIN	4.8
MONKEY SHOULDER · GLENFIDDICH 12YR WHISKY	4.8
JAMESON IRISH WHISKEY · JACK DANIELS	4.8
HAVANA CLUB 3YR WHITE RUM · LAMBS SPICED RUM	3.8
BAILEYS · DISARONNO AMARETTO · TIA MARIA	3.8
COURVOISIER VSOP COGNAC · EL JIMADOR TEQUILA	4.8

PRESS JUICES

Bottled for us by P R E S S

EASY GREEN Kale, spinach, celery, romaine, cucumber, apple, lemon	4.8
BERRY BOOST Strawberry, apple, lemon, mint	4.8
SWEET CITRUS Orange, lemon, tangerine, grapefruit, turmeric, cayenne	4.8
CLEAN CARROT Carrot, orange, apple, ginger	4.8
PURE APPLE 100% Cold pressed apple juice	3.8
PURE ORANGE 100% Cold pressed orange juice	3.8

SOFT DRINKS

CRANBERRY / PINEAPPLE JUICE	2.8	<i>Coca-Cola DietCoke.</i>	3
TOMATO JUICE	2.8	<i>Coca-Cola zero Sprite</i>	3
KINGSDOWN WATER 330ml / 750ml STILL / SPARKLING	2.5/4	<i>Schweppes 1783</i>	2.8
		CRISP / LIGHT / GINGER ALE	

WINE

RED

	175ml glass	500ml carafe	750ml bottle
NESPOLINO SANGIOVESE RUBICONE IGT (13.5% AVB) Italy. Cherry, violets, herbs & chocolate	5	13.5	19
OSCURO MALBEC (13.5% AVB) Argentina. Oak aged, juicy plum & blackberry	7.5	24	31.5
LOROSCO RESERVA MERLOT (13.5% AVB) Chile. Smooth, spiced cherries	5.7	15.7	23
CASTILLO CLAVIJO TEMPRANILLO (12.5% AVB) Spain. Strawberry compote, sandalwood	6.2	16.7	25
SECRET DE FAMILIE COTES DU RHONE (14% AVB) France. Unoaked, rich red berries, well balanced	7.4	23	31
LES COTILLES PINOT NOIR (12.5% AVB) France. Strawberry & cherry. Fresh & lively			29
JOURNEY'S END HUNTSMAN SHIRAZ (14% AVB) South Africa. Medium bodied, cassis & blackberries.			34
CHATEAU LA CROIX FERRANDAT ST EMILION (14% AVB) France. Medium bodied, plum, bramble & blackcurrant			38
RIVA LEONE BAROLO (14% AVB) Italy. Floral aromas, ripe juicy cherries			45

WHITE

	175ml glass	500ml carafe	750ml bottle
NESPOLINO TREBBIANO RUBICONE IGT (11.5% AVB) Italy. Citrus, pineapple, papaya & mango	5	13.5	19
CORZETTI GAVI DOCG (12% AVB) Italy. Floral, round body & good balance	8.5	26	35
MAMAKU SAUVIGNON BLANC (12.5% AVB) New Zealand. Grassy, gooseberry, elderflower	7.1	19.1	27.5
FRANCESCO MININI PINOT GRIGIO (12% AVB) Italy. Mild, honeysuckle, pear	5.7	15.7	23
LA COTE FLAMENC PICPOUL DE PINET (12.5% AVB) France. Citrus, pineapple zest	6.2	16.7	25
LA SERRE CHARDONNAY VIN DE PAYS D'OC (12.5% AVB) France. Lemons and crisp green apples			28.5
VIVANCO RIOJA VIURA MALVASIA BLANCO (13% AVB) Spain. Fresh, citrus, pineapple			31
LA CHABLISIENNE CHABLIS LE FINAGE (12.5% AVB) France. Balanced, white fruit & citrus			42

ROSÉ & FIZZ

	175ml glass	500ml carafe	750ml bottle
PETIT PAPILLON GRENACHE (13% AVB) France. Clean, fruity, citrus	5.6	15.3	21.5
MIRABEU COTES DE PROVENCE (13% AVB) France. Dry, bursting with summer berries			34
VITELLI PROSECCO (11% AVB) Italy. Fruity, fragrant, crisp		125ml 6	28
TAITTINGER BRUT (12.5% AVB) France. Fruity & bready. The perfect accompaniment			55

FRENCH LEMONADE

Served with crushed ice & homemade lemonade	3.5
POMEGRANATE WATERMELON CLASSIC PEACH	

MILKSHAKES

Our extra thick milkshakes are made with real dairy ice cream & blended to order	5
BANOFÉ Our classic dessert, all milk shaken up	OREO & NUTELLA
PEANUT BUTTER & BANANA	STRAWBERRIES & CREAM
	MADAGASCAR VANILLA

CHEEKY SHAKES

Upgrade any shake with Jack Daniels, Lambs dark rum or Baileys	+3
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Roasted in small batches, hand crafted in East London.
Honey, chestnut & toasty, caramel, spice smoke
Full, skimmed, oat or almond milk

TURMERIC & COCONUT MILK LATTE	3
BEETROOT & COCONUT MILK LATTE	3
LATTE · CAPPUCCINO · FLAT WHITE	2.8
AMERICANO	2.8
ESPRESSO / DOUBLE	2.5 / 2.9
MACCHIATO / DOUBLE	2.6 / 3
ICED COFFEE	4
Extra coffee shot	70p

LIQUEUR COFFEES

With filter coffee & double cream	6
FRENCH - Cognac 25ml	
IRISH - Jameson Whiskey 25ml	

SWEETS

BANOFÉ PIE v Banana, biscuit, caramel, cream and hazelnuts. Our legendary, homemade pie. Grab a whole pie to take away for £35 - just ask	6.5
COOKIE & MILK Warm skillet cookie, vanilla ice cream, sprinkles & a shot of cold milk Swap your milk for a shot of Baileys	6 +2
SALTED CARAMEL BROWNIE v gf Vanilla or Vegan Coconut and Chocolate ice cream	5.5 +1
PEANUT BUTTER BLONDIE v gf Vanilla or Vegan Coconut and Chocolate ice cream	5.5 +1
RASPBERRY PASTEL DE NATA v Portuguese custard tart baked with fresh raspberries	2.5
SALTED CARAMEL AFFOGATO v Social Roasters coffee, vanilla ice cream	5
VANILLA ICE CREAM v	4
VEGAN COCONUT AND CHOCOLATE ICE CREAM v g	4