

HACHÉ BURGER SOCIAL

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, grapefruit, sweet basil, soda

RHUBARB & GINGER

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

GIN WEDNESDAYS

Unlimited gin & tonics every Wednesday 5-8pm

20pp

Ask us for full details or to book a table

SMALL PLATES

GIARAFFA OLIVES <small>vg</small> Fat green olives from Sicily	4	SPICY BUFFALO CAULIFLOWER <small>vg</small> Hot cayenne sauce Roquefort dip	5	CREOLE CHICKEN WINGS Hot cayenne sauce, Roquefort dip	(4) 6.5 (8) 12
HALLOUMI FRIES <small>v</small> Lightly spiced, pesto aioli	6	NACHOS <small>v</small> Tortilla chips, melted Cheddar Cheese sauce, salsa, guacamole, sour cream, jalapeños	7.5	ARANCINI <small>v</small> Fried rice balls, Provolone cheese, tomato sauce, rose harissa	6.5
GRILLED GARLIC PRAWNS Pesto aioli	7.5				

BURGERS

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

LEFT BANK

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 'CHEESEBURGER' 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

RIGHT BANK

Steak + Lamb Burgers served medium well unless requested otherwise.

STEAK NATUREL 8.5
6oz prime steak, hachéd, 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

STEAK MEXICAIN 10.5
Coated with cajun spices, jalapeño peppers, salsa, guacamole & sour cream

STEAK BAVARIAN 10
Smoked bavarian cheese, caramelised onions, mustard mayo, beef tomato, red onion, rocket

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

ADD

MATURE CHEDDAR · CAMELISED ONIONS · PEANUT BUTTER · PROVOLONE · GHERKINS · JALAPEÑOS · GOAT'S CHEESE	1.5
ROQUEFORT · SMOKED BAVARIAN · SMOKED BACON · AVOCADO · HALLOUMI · GUACAMOLE	2
PORTOBELLO MUSHROOM · FRIED CLARENCE COURT EGG	

SALADS & BOWLS

HALLOUMI LEVANT v 11.20
Fried halloumi, baby gem, pea shoots, red onion, parsley, rose harissa, tahini sauce, pomegranate seeds

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

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

KALE CAESAR vg 10
Marinated cavolo nero, omega seeds, apple, chilli, avocado, spring onions, lemon vinaigrette

Grilled prawns +3.5
Chicken +3.5

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

SIDES

TRUFFLE FRITES Topped with melted truffle cheese sauce, truffle shavings	6.3	SWEET POTATO FRITES <small>vg</small>	4.5
TURMERIC FRITES <small>v</small> Sesame seeds, cayenne pepper, turmeric aioli	5.5	CELERIAC SLAW <small>v</small>	3.5
ROSEMARY SEA SALT FRITES <small>vg</small>	3.5	BEER BATTERED ONION RINGS <small>v</small>	4
BABY LEAF SALAD <small>vg</small> Pea shoots, baby gem, cherry tomatoes, red onions, lemon vinaigrette	4	KALE & AVOCADO <small>vg</small> Lemon vinaigrette	4.5

TEA + CAKE £5

3-5pm

SALTED CARAMEL BROWNIE v

PEANUT BUTTER BLONDIE vg

PASTEL DE NATA v

+

A POT OF TEA

English Breakfast, Green, Earl Grey, Fresh Mint, Rooibos

DIPS

ROASTED GARLIC AIOLI · TRUFFLE AIOLI · PESTO AIOLI · SRIRACHA · ROQUEFORT

£1 each or order any four for 3

v vegetarian · vg vegan

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

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.

COCKTAILS

FRESH

CHAMBORD BELLINI 7.5
Chambord raspberry liqueur, Prosecco

APEROL SPRITZ 8.5
Aperol, Prosecco, soda, orange slice

NON-ALCOHOLIC

CEDER'S PRESSÉ 7.5
Ceder's Crisp non-alcoholic spirit, elderflower, lime, cucumber, mint, soda

SHORT

SALTED CARAMEL ESPRESSO MARTINI 8
Lambs spiced rum, Tia Maria, coffee

PORNSTAR MARTINI 8.5
Russian Standard Vodka, passionfruit purée, orange juice, prosecco

NEGRONI 7.5
Beefeater Gin, Martini Rosso, Campari

LONG

PARISIAN PRESSÉ 7.5
Beefeater Gin, elderflower, lime, cucumber, mint, soda

CITY OF LOVE 7.5
Russian Standard Vodka, honey syrup, apple juice, raspberry, passion fruit purée

RASPBERRY MOJITO 8
Havana Club 3yr rum, mint, soda, raspberry purée, lime

POMEGRANATE & RASPBERRY FIZZ 7
Apple juice, raspberry, pomegranate, lime, soda

PASSION FRUIT NO-JITO 7
Fresh passion fruit, limes, mint, lemonade, passion fruit purée, soda

CRAFT & DRAFT

BEER + CIDER

FREEDOM FOUR DRAFT LAGER London (4.4% ABV) 1/2 pint 3 pint 5.8
Light, crisp, clean & refreshing

HARBOUR PILSNER Trekillick, Cornwall 330ml (5.0% ABV) 4.95
Light, mouthwatering & refreshing

HARBOUR SESSION IPA Trekillick, Cornwall 330ml (4.2% ABV) 4.95
Hop aromas, robust malt base

WILD BEER POGO FRUIT BEER Evercreech, Somerset 330ml (4.1% ABV) 5.25
Fresh with a fruity bouquet

FOREST ROAD WORK AMBER ALE Hackney, London 330ml (5.4% ABV) 5.25
Golden, rich with bright tropical fruit

URBAN ORCHARD CIDER Hawkes, South London 330ml (4.5% ABV) 4.95
Smooth, clear finish, subtly chalky

BREW DOG NANNY STATE Aberdeen, Scotland 330ml (0.50% ABV) 4.75
Big, fruity with a medley of ripe citrus. Long & refreshing

PRESS JUICES

Bottled for us by **P R 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

FRENCH LEMONADE

Served with crushed ice & homemade lemonade 3.5

PEACH · WATERMELON · CLASSIC · POMEGRANATE

MILKSHAKES

Our extra thick milkshakes are made with real dairy ice cream & blended to order 5

BANOFÉ Our classic dessert, all milk shaken up **PEANUT BUTTER & BANANA**

OREO & NUTELLA **MADAGASCAR VANILLA**

CHEEKY SHAKES **STRAWBERRIES & CREAM**

Upgrade any shake with Jack Daniels, Rebellion dark rum or Baileys +3

SOFT DRINKS

CRANBERRY / PINEAPPLE JUICE 2.8 *Coca-Cola | Diet Coke* 3

TOMATO JUICE 2.8 *Coca-Cola ZERO SUGAR | Sprite* 3

KINGSDOWN WATER 330ml / 750ml STILL / SPARKLING 2.5/4 *Schweppes 1783* 2.8
CRISP / LIGHT / GINGER ALE



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

WINE

RED

175ml glass 500ml carafe 750ml bottle

NESPOLINO SANGIOVESE RUBICONE IGT (12% ABV) 5 13.5 19
Italy. Cherry, violets, herbs & chocolate

OSCURO MALBEC (13.5% ABV) 7.5 24 31.5
Argentina. Oak aged, juicy plum & blackberry

LOROSCO RESERVA MERLOT (13.5% ABV) 5.7 15.7 23
Chile. Smooth, spiced cherries

CASTILLO CLAVIJO TEMPRANILLO (12.5% ABV) 6.2 16.7 25
Spain. Strawberry compote, sandalwood

SECRET DE FAMILIE COTES DU RHONE (14% ABV) 7.4 23 31
France. Unoaked, rich red berries, well balanced

LES COTILLES PINOT NOIR (12.5% ABV) 29
France. Strawberry & cherry. Fresh & lively

CHATEAU LA CROIX FERRANDAT ST EMILION (14% ABV) 38
France. Medium bodied, plum, bramble & blackcurrant

WHITE

175ml glass 500ml carafe 750ml bottle

NESPOLINO TREBBIANO RUBICONE IGT (11.5% ABV) 5 13.5 19
Italy. Citrus, pineapple, papaya & mango

CORZETTI GAVI DOCG (12% ABV) 8.5 26 35
Italy. Floral, round body & good balance

MAMAKU SAUVIGNON BLANC (12.5% ABV) 7.1 19.1 27.5
New Zealand. Grassy, gooseberry, elderflower

FRANCESCO MININI PINOT GRIGIO (12% ABV) 5.7 15.7 23
Italy. Mild, honeysuckle, pear

LA COTE FLAMENC PICPOUL DE PINET (12.5% ABV) 6.2 16.7 25
France. Citrus, pineapple zest

LA SERRE CHARDONNAY VIN DE PAYS D'OC (12.5% ABV) 28.5
France. Lemons and crisp green apples

LA CHABLISIENNE CHABLIS LE FINAGE (12.5% ABV) 42
France. Balanced, white fruit & citrus

ROSÉ & FIZZ

175ml glass 500ml carafe 750ml bottle

PETIT PAPILLON GRENACHE (13% ABV) 5.6 15.3 21.5
France. Clean, fruity, citrus

MIRABEU COTES DE PROVENCE (13% ABV) 34
France. Dry, bursting with summer berries

VITELLI PROSECCO (11% ABV) 125ml 6 28
Italy. Fruity, fragrant, crisp

TAITTINGER BRUT (12.5% ABV) 55
France. Fruity & bready. The perfect accompaniment

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 · JIMADOR TEQUILA 4.8

HAVANA CLUB 3YR RUM · LAMBS SPICED RUM 3.8

BAILEYS · DISARONNO AMARETTO · TIA MARIA 3.8

COURVOISIER VSOP COGNAC 4.8