

# LIGHT BITES & SHARING PLATES

All £6.00

Tres tacos & salsa - Shredded beef - Pulled pork - Grilled halloumi & peppers

Ham & cheese croquettes

Lime & chilli calamari with citrus mayo

Crispy tortilla chips with homemade guacamole dip & salsa

## PIZZAS

<b>Margherita (V)</b> Tomato, mozzarella, basil	£10.00
<b>Bianca (V)</b> Ricotta, mozzarella, wild mushrooms, spinach & truffle oil	£11.50
<b>Mexicana</b> Tomato, mozzarella, shredded beef, jalapenos, sour cream & hot chilli sauce	£11.75
<b>Diavola</b> Tomato, mozzarella, pepperoni & hot chilli	£11.75
<b>Melanzana (V)</b> Tomato, mozzarella, basil, aubergine & parmesan	£11.50
<b>Napoletana</b> Tomato, anchovies, spinach, olives, capers & garlic	£11.50
<b>La Parma con Rucola</b> Tomato, rocket, Parma ham, sun-blushed tomatoes & parmesan shavings	£12.50
<b>BBQ chicken</b> Tomato, mozzarella, Norfolk free-range chicken breast, peppers, red onions & BBQ sauce	£11.75

## BURGERS

All served in a brioche bun & with skin on chips

<b>London Wall beef burger</b> Lettuce, tomato, gherkin & homemade tomato & basil	£12.50
<b>Chimichurri grilled chicken burger</b> Lettuce, tomato & lime herb mayo	£12.50
<b>Open quinoa burger on rocket salad (V)</b> Grilled pepper & homemade tomato & basil chutney	£12.00
<b>Add smoked bacon, avocado or cheese for just £1</b>	

## MAINS

<b>Melanzane parmigiana (V)</b> Baked aubergine with tomato, mozzarella, parmesan & basil	£12.50
<b>Porcini ravioli (V)</b> Served in a creamy sage sauce with rocket, parmesan shavings & truffle oil	£13.50
<b>Pan-fried salmon fillet</b> Served with sliced fennel & baby spinach salad with sun-blushed tomato, peppers & black olive salsa	£14.50
<b>Slow cooked pork belly</b> Cooked in beer & spices, served with pan-fried herb polenta, cavolo nero & red wine gravy	£13.50
<b>Fish &amp; Chips</b> Beer-battered haddock fillet with pea purée & tartare sauce	£13.50
<b>Cobb salad</b> Norfolk free-range chicken breast with smoked streaky bacon, baby gem, cherry tomato, avocado & stilton dressing	£13.50

## SIDES

<b>Garlic bread</b> Add cheese for £1.00	£5.50
<b>Chips</b>	£3.50
<b>Rocket &amp; parmesan</b>	£3.50
<b>Mixed leaves salad</b>	£3.50
<b>Roasted spiced cauliflower with parmesan</b>	£3.50

## DESSERTS

<b>Classic tiramisu</b>	£6.00
<b>Basil &amp; vanilla panna cotta with berry sauce</b>	£6.00
<b>Amaretti brownie with vanilla ice cream</b>	£6.00

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice. (V)=Vegetarian.

We support the Museum of London by contributing a portion of your bill. An optional service charge of 10% will be added to your bill.

## BEERS & CIDERS

	1/2 Pint	Pint
Amstel	£2.50	£4.70
Heineken	£2.55	£4.80
Birra Moretti	£2.65	£5.00
1936 Bière	£2.80	£5.10
Deuchars	£2.30	£4.40
London Wall Ale	£2.40	£4.50
Murphy's Stout	£2.55	£4.80
Symonds Cider	£2.55	£4.80
Peroni 330ml		£5.00
Sol 330ml		£5.00
Budvar 330ml		£5.00
The Honey Ale, Hiver, England 330ml		£5.00
Pure UBU Amber Ale, Purity, England 500ml		£6.00
Rua Red Ale, Bru Brewery, Ireland 500ml		£6.00
IPA, Bru Brewery, Ireland 330ml		£5.00
Urban Orchard Cider, Hawkes, England 330ml		£5.00
Bulmers Cider - Original / Pear / Berry		£6.00

## SOFT DRINKS

Coke	£3.00
Diet Coke	£3.00
San Pellegrino Lemon	£3.00
San Pellegrino Orange	£3.00
Fentimans Ginger Beer	£3.50
Orange juice	£3.00
Apple juice	£3.00
Cranberry juice	£2.75
Pineapple juice	£2.75
Tomato juice	£2.75
Still water	3.50/5
Sparkling water	3.50/5

## SPIRITS

All mixers £1.00

### GIN

	Single	Double
Tanqueray	£4.50	£7.00
Sipsmith	£5.00	£7.50
Hendrick's	£5.00	£7.50

### VODKA

Stolichnaya	£4.50	£7.00
Sipsmith	£5.00	£7.50
Grey Goose	£5.50	£8.00

### RUM

	Bottle	
Matusalem	£4.50	£7.00
Matusalem 7 yr	£5.00	£7.50

### WHISKY

Jameson	£4.50	£7.00
Jack Daniel's	£4.50	£7.00
Laphroaig	£5.00	£7.50
Balvenie	£6.00	£8.50

### BRANDY

Courvoisier	£4.50	£7.00
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### TEQUILA

Ocho	£4.50	£7.00
Arette Anejo	£5.00	£7.50

### LIQUOR

Sambuca	£3.50	£6.00
Disoronno		£6.00
Baileys		£6.00

## COFFEE

Espresso/Double	£2.35/£2.80
Macchiato/Double	£2.35/£2.80
Americano	£3.00
Cappucino	£3.50
Latte	£3.50
Flat White	£3.00
Mocha	£3.50
Hot Chocolate	£3.50

## TEA

Loose Leaf Teas	£3.00
Earl Grey, Peppermint, Camomile, Oriental Sencha, Garden Berries, Elderflower & Lemon, Lemon & Ginger	

# WINE

<b>SPARKLING</b>		125ml	Bottle
<b>Prosecco Spumante Extra Dry, Ca di'Alte, Veneto, Italy</b>		£7.00	£32.00
Beautifully fresh pear flavours and floral aromas - a real Prosecco			
<b>Champagne Grande Réserve, Devaux, France</b>		£9.50	£50.00
Gloriously rich and round Champagne from one of this celebrated region's oldest producers			
<b>WHITE</b>	175ml	Carafe	Bottle
<b>Macabeo 2015, La Casona de Castaño, Murcia, Spain</b>	£5.50	£15.00	£20.00
Juicy and mellow with white peach and a honey perfume			
<b>Chenin Blanc 2015, Sangoma, Western Cape, South Africa</b>	£6.00	£16.00	£23.00
Appley and ripe with fresh tropical fruits			
<b>Viognier 2015, Baron de Badassière, Languedoc, France</b>	£6.50	£18.00	£25.00
Delicious, fresh and peachy wine from the South of France			
<b>Organic Verdejo 2015, Montañar, Castilla-La Mancha, Spain</b>	£7.00	£19.00	£26.00
From three brothers using strict organic methods, this wine over delivers with an exotic tropical nose and citrus zest			
<b>Chardonnay 2014, Montes Classic Series, Curicó Valley, Chile</b>	£7.50	£19.50	£28.00
Powerful but elegant Chardonnay from one of Chile's leading wineries - it is full of banana, peach and vanilla flavours			
<b>Picpoul de Pinet 2015, Domaine La Croix Gratiot, Languedoc, France</b>	£8.00	£20.00	£29.00
A long and mouth-watering wine tasting of ripe pear and apple from a father and daughter team			
<b>Pinot Grigio 'Palazzo Grimani' 2015, Cortegiara, Veneto, Italy</b>	£8.00	£21.00	£30.00
Subtle and elegant, a dry and floral Pinot Grigio from the Veronese hillsides			
<b>Marlborough Sauvignon Blanc 2015, Tinpot Hut, New Zealand</b>	£9.00	£23.00	£35.00
A pleasingly rich and powerful Sauvignon Blanc bursting with tangy lemon and lime			
<b>Gavi di Gavi 2015, Terre Antiche, Piemonte, Italy</b>			£39.00
A jasmine scented wine with real verve and freshness and irreproachable Piemontese pedigree			
<b>Sancerre 2015, Domaine des Brosses, Loire, France</b>			£44.00
Classic Sauvignon Blanc from this justly famous region - pure nettle and hay aromas and a crisp, flavoursome palate			
<b>Saint-Véran 2014, Burgundy, Domaine Perraud, France</b>			£50.00
Round, citrusy and beautifully perfumed - a white Burgundy from a young winemaker rapidly making a great name			
<b>ROSÉ</b>	175ml	Carafe	Bottle
<b>Monastrell Rosado 2015, La Casona de Castaño, Murcia, Spain</b>	£5.50	£15.00	£20.00
Ripe red fruits, medium bodied with a clean dry finish			
<b>Primitivo Rosato 2015, A Mano, Puglia, Italy</b>			£33.00
Mady by a husband and wife team living their dream, this wine is bright with orange blossom and blackberry			
<b>RED</b>			
<b>Monastrell 2015, La Casona de Castaño, Murcia, Spain</b>	£5.50	£15.00	£20.00
Deep flavours of plums and cherries, an easy-drinking wine			
<b>Merlot 2013, Ca' di Alte, Veneto, Italy</b>	£6.00	£16.00	£23.00
Velvety, round and full-bodied, a wonderfully well made and juicy Merlot			
<b>Cariñena 2014, El Circo, Aragon, Spain</b>	£6.50	£18.00	£25.00
Intensely flavoured with fresh blackberries, this wine is flavoursome but not overpowering			
<b>Montepulciano d' Abruzzo 2014, Farnese, Italy</b>	£7.00	£19.00	£26.00
From the intense sunshine of the Adriatic coast, this wine is rich with deep spicy flavours, rich plum and a soft texture			
<b>Côtes-du-Rhône Rouge 2015, Les Terres du Roy, Southern Rhône, France</b>	£7.50	£19.50	£28.00
Ripe and enticing red and black fruits - a French classic crafted from carefully preserved old vines			
<b>Malbec Reserve 2014, Kaiken, Mendoza, Argentina</b>	£8.00	£20.00	£29.00
Benchmark Malbec from a leading producer, blackberries and vanilla leap from the glass			
<b>"Mala Vida" (Shiraz, Cabernet Sauvignon, Tempranillo &amp; Monastrell) 2014, Bodegas Arráez, Valencia, Spain</b>	£8.00	£22.00	£32.00
Named after a life of excess but sustainably farmed, this wine is full of character and smooth berry flavours			
<b>Rioja Reserva 2011, Izadi, Spain</b>	£9.00	£23.00	£36.00
Red and black fruits with gentle cinnamon and toast - Rioja of true Reserva quality from a family winery			
<b>Pinot Noir 2014, Trinity Hill, Hawkes Bay, New Zealand</b>			£37.00
Fresh strawberry and plum flavours underpinned by the earthy characters of premium Pinot Noir - a classic			
<b>Médoc Bordeaux 2009, Château Blaignan, France</b>			£44.50
From a 14th Century estate, this is complex and mature with blackcurrant fruit and cigar box aromas			
<b>Mercurey Rouge 2013, Burgundy, Château de Santenay, France</b>			£52.00
From one of the oldest chateaux in Burgundy, this wine delivers deep fresh cherry flavour and Burgundian complexity			