

## Signature Cocktails & Aperitifs

<b>The Lampery Martini</b> Sipsmith gin, Cointreau, passion fruit, lychee, & lemon—tropical, tangy, & finished with a hint of spice for a smooth, refreshing sip.	12	<b>French Blonde</b> A floral blend of gin, Lillet Blanc, grapefruit & elderflower. Elegant, zesty & refreshingly smooth.	12
<b>Jungle Bird</b> A tropical twist blending dark rum, pineapple, lime & Campari for a perfect balance of sweet & bitter. A bold, exotic classic!	12	<b>Lanson Black Label NV, Brut</b> (125ml)	14

## Nibbles

<b>Freshly Baked Bread</b> (V) butter, sea salt (582kcal)	6	<b>Marinated Olives</b> (VE) (109kcal)	6	<b>Prawn Bon Bon</b> smoked Nori emulsion (325kcal)	9
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## Starters

<b>Seasonal Soup of the Day</b> (VE) freshly baked bread (412kcal)	8	<b>Burrata</b> (V) crispy courgettes, grilled courgettes, balsamic vinegar, rosemary focaccia (539kcal)	18
<b>Seabass Ceviche</b> compressed cucumbers, coconut sauce, chilli, lime, coriander (544kcal)	16	<b>Beef Tartare</b> confit egg yolk, black garlic, grilled sourdough (745kcal)	21
<b>Smoked Eel</b> hazelnut, French brioche (549kcal)	15		

## Mains

<b>Monkfish Muniere</b> roast peppers, black olives, candied lemons (689kcal)	25	<b>Iberico Pork</b> hazelnut gremolata (848kcal)	36
<b>Lampery Pie</b> smoked haddock, salmon, Shetland mussels, prawns, cod (963kcal)	24	<b>Beetroot Risotto</b> (V) blue cheese fondue, roast walnuts (653kcal)	14
		<b>Lamb Rump</b> smoked aubergine, baby carrots, jus (613kcal)	36
		<b>Octopus</b> nduja potato, garlic aioli (824kcal)	20

Renowned author and diarist, Samuel Pepys, is Seething Lane's most famous resident. As one of history's first recorded 'foodies', he kept a diary around what he ate. One of his favourite meals was 'the Lampery Pye' which inspired our name and our chefs have reinterpreted this beloved recipe as a signature dish so our guests can enjoy a taste of British history.

## Lampery Classics

<b>Club Sandwich</b> triple-deck toasted sourdough, chicken, smoked crispy bacon, free-range egg, romaine lettuce, tomato, mayonnaise. Served with rosemary salted fries (1172kcal)	17	<b>The Lampery Burger</b> prime British beef patty, crispy smoked bacon, red Leicester cheese, beef tomato, dill pickles, ketchup. Served with rosemary salted fries (1188kcal)	19
<b>Fish &amp; Chips</b> battered cod, crushed minted peas, hand cut chips & house tartare sauce (1019kcal)	21	<b>Moving Mountains Plant Burger</b> (VE) Moving Mountains plant based burger, vegan smoked cheddar, vegan mayo, lettuce & tomato, served with skin on fries (710kcal)	18



## Salads

<b>Chicken Caesar</b> free range chicken, croûtons, baby gem, anchovies, smoked bacon & parmesan shavings (1040kcal)	21
<b>Mango, Prawn &amp; Avocado Salad</b> sautéed King prawns, mango, lamb's lettuce, radicchio avocado, chilli & shallot dressing (681kcal)	22
<b>Beetroot Salad</b> (V) goats cheese mousse, candied walnuts, pickled shallots (511kcal)	12
<b>Superfood Salad</b> (VE) quinoa, beetroot, kale, balsamic, avocado, lamb's lettuce, cashew nuts, truffle balsamic vinaigrette (1128kcal)	19

(V) Vegetarian, (VE) Vegan. All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

## The Bertha Grill

Our Bertha Grill is no ordinary oven—cooking over natural charcoal, it infuses each dish with a rich, smoky depth while sealing in juices for unbeatable flavour & authentic taste in every bite

<b>Ribeye 300g</b> (770kcal)	37
<b>Sirlion 275g</b> (574kcal)	34
<b>Spatchcock Poussin</b> (930kcal) chargrilled lemon & confit garlic	24

### Côte De Boeuf To Share

£98

(3012kcal)

Includes 2 sides and 2 sauces of your choice

please allow 50 minutes for preparation

<b>Add a Sauce</b>	3
red wine jus (278kcal)	
peppercorn (267kcal)	
Béarnaise (142kcal)	

## Sides

<b>Heritage Tomatoes</b> (VE) red onion, micro basil (87kcal)	8
<b>Buttered Green Beans</b> toasted almonds (549kcal)	8
<b>Roast Miso Aubergine</b> (VE) (122kcal)	6
<b>Truffle &amp; Parmesan Fries</b> (318kcal)	7
<b>Rosemary Salted Fries</b> (VE) (321kcal)	6

<b>Invisible Chips</b> Invisible Chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in.	2
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