

Signature Cocktails & Aperitifs

The Lampery Martini Sipsmith gin, Cointreau, passion fruit, lychee, & lemon—tropical, tangy, & finished with a hint of spice for a smooth, refreshing sip.	14	French Blonde A floral blend of gin, Lillet Blanc, grapefruit & elderflower. Elegant, zesty & refreshingly smooth.	14
Winter Aperol Spritz Aperol, Chambord, ginger beer, prosecco	14	Lanson Black Label NV, Brut <i>(125ml)</i>	17.5

Nibbles

Bread Basket (V) homemade rosemary focaccia, sourdough, homemade butter <i>(465kcal)</i>	5	Suppli (V) classic Roman street food, fried rice croquette, filled with tomato sauce & mozzarella <i>(134kcal per Suppli)</i>	3 each	Charcuterie Platter <i>for one 14 to share 25</i> caramelised onion chutney, selection of four meats & sourdough <i>(336kcal/545kcal)</i>
Marinated Olives (VE) <i>(109kcal)</i>	6			

Starters

Swordfish Ceviche compressed cucumbers, coconut sauce, tarragon oil, chilli confit, lime & coriander <i>(376kcal)</i>	12	Burrata (V) aubergine caponata, homemade rosemary focaccia <i>(470kcal)</i>	12	Fried Chicken Bao Buns pickled carrots, radish, spicy yuzu mayonnaise <i>(1244kcal)</i>	10
Mussels, Potato & Leek Velouté crostini bread <i>(674kcal)</i>	11	Seasonal Soup of the Day (VE) freshly baked bread <i>(412kcal)</i>	9	Veggie Bao Buns (V) miso glazed aubergine, confit chilli, pickled red onion <i>(533kcal)</i>	9

Mains

Octopus Ragu with pappardelle pasta <i>(670kcal)</i>	22	Braised Ox Cheeks savoy cabbage, baby carrots, red wine jus <i>(1167kcal)</i>	29
Lampery Pie chicken, puff pastry, leeks, mushrooms <i>(1137kcal)</i>	24	Monkfish Meunière citrus potatoes, crispy capers <i>(743kcal)</i>	25
<i>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.</i>		Lamb Rump carrot purée, crispy kale, jus <i>(994kcal)</i>	32
		Beetroot Risotto (V) blue cheese fondue, caramelised walnuts <i>(1306kcal)</i>	18

Lampery Classics

The Lampery Fish & Chips battered cod, crushed minted peas, hand-cut chips & house tartare sauce <i>(979kcal)</i>	21	The Lampery Burger prime British beef patty, bacon jam, cheddar, beef tomato, dill pickles, ketchup, served with rosemary salted fries <i>(1208kcal)</i>	19
Club Sandwich three layers of brioche, chicken, streaky bacon, free-range egg, gem lettuce, tomato, mayonnaise, served with rosemary salted fries <i>(1226kcal)</i>	17	Moving Mountains Plant Burger (VE) vegan cheddar, vegan mayonnaise, lettuce & tomato, served with rosemary salted fries <i>(656kcal)</i>	18

UPGRADE YOUR FRIES

Sweet Potato Fries +1

Truffle & Parmesan Fries +2



Salads

Chicken Caesar free range chicken, croûtons, baby gem, anchovies, smoked bacon & parmesan shavings <i>(1040kcal)</i>	21
Beetroot Salad (V) goat's cheese mousse, candied walnuts, pickled shallots <i>(511kcal)</i>	16
Mango, Prawn & Avocado Salad sautéed king prawns, mango, lamb's lettuce, radicchio, avocado, chilli & shallot dressing <i>(681kcal)</i>	21
Superfood Salad (VE) quinoa, beetroot, kale, avocado, lamb's lettuce, cashew nuts, truffle & balsamic <i>(1189kcal)</i>	19

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

Ribeye 300g <i>(770kcal)</i>	37
Sirloin 275g <i>(618kcal)</i>	34
Spatchcock Poussin <i>(930kcal)</i> chargrilled lemon & confit garlic	24

Add a Sauce	3
Béarnaise <i>(142kcal)</i>	
Peppercorn <i>(267kcal)</i>	
Red Wine Jus <i>(278kcal)</i>	

Sides

Endive & Radicchio Salad (V) Roquefort, pears & candied walnuts <i>(229kcal)</i>	5
Sprouting Broccoli (V) toasted almonds <i>(207kcal)</i>	7
Rosemary Fries (VE) <i>(321kcal)</i>	5
Truffle & Parmesan Fries (V) <i>(318kcal)</i>	7
Roast Miso Aubergine (VE) <i>(109kcal)</i>	6
Invisible Chips 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