

SUMMER TERRACE

NIBBLES & SMALL PLATES

Nocellara Olives (VE) 97kcal	5
 Courtyard Nachos (V) 783kcal cheese sauce, sour cream, guacamole, salsa, jalapeños	9
British Charcuterie Board (For Two) 609kcal Serrano ham, Salami, Coppa, Suffolk chorizo, sourdough bread, chutney	24
 Burrata & Grilled Asparagus (V) 318kcal tomato croutons	12
Crispy Okra (VE) 91kcal	6
 Tomato & Mozzarella Arancini (V) 588kcal arrabbiata sauce	9
Charred Octopus 214kcal saffron mayo, tomato salsa, kale	9
 Roasted Pork Shoulder Bao Buns 491kcal	9
Beetroot & Avocado Tartare (V) 248kcal ponzu dressing, sesame	9

SALADS

Grilled Halloumi & Fig Salad (V) 580kcal	16
 Pear & Pickled Fennel Salad (V) 314kcal	16
 Feta & Mango Bowl (V) 662kcal lentils, sweetcorn, crushed avocado, red cabbage slaw, lime vinaigrette	16
 Classic Caesar Salad (V) 551kcal cos lettuce, Caesar dressing, anchovies, croutons, boiled egg, parmesan	16
 ADD A TOPPING	
Grilled Chicken Breast 404kcal	9
Smoked Bacon 218kcal	6
Grilled Steak 164kcal	12

DESSERTS

Mango & Passionfruit Cheesecake (V) 659kcal raspberry sorbet	8.5
 Lemon Meringue Tart (V) 543kcal strawberries	9
Chocolate Mousse (V) 546kcal Chantilly cream, mint	9

MAINS

Lamb Rump 436kcal celeriac purée, baby carrot, red wine jus	36
Seared Salmon Supreme 620kcal pea purée, charred corn, sauce vierge	25
 Trofie al Pesto (V) 688kcal traditional Ligurian pasta, homemade basil pesto, tender green beans, potato	17
Crispy Oyster Mushrooms (V) 397kcal celeriac purée, farro	17
Steak & Eggs 514kcal 180g sliced flat iron steak, fried free range eggs, skin on fries, jus	29
 Beef Burger 1355kcal British smoked cheddar, smoked bacon, lettuce, tomato, burger sauce, skin on fries	20
 Halloumi & Avocado Burger (V) 1120kcal burger sauce, lettuce, tomato, skin on fries	15
 Vegan Burger (VE) 812kcal Moving Mountains plant based burger, vegan smoked cheddar, vegan mayo, lettuce, tomato, skin on fries	18

SIDES

 Truffled Cauliflower Cheese (V) 311kcal	5
 Green Beans (VE) 322kcal shallots, crushed hazelnuts	5
 Skin on Fries (VE) 257kcal	5
 Sweet Potato Fries (VE) 303kcal	5
 Truffle & Parmesan Fries (V) 311kcal	5
Side Salad (VE) 120kcal	5

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.

Apple & Rhubarb Crumble (VE) 350kcal vegan ice cream	9
British Cheeseboard 1093kcal Rosary goat's cheese, Bath blue cheese, Black Bomber, Cornish brie, chutney, grapes, crackers	24
 Trio of ^{GW}Granny Gothards Artisan Ice Cream (V) 321kcal choose from strawberry, vanilla, chocolate, salted caramel, Greek yoghurt, honeycomb	8.5

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. (V) Vegetarian, (VE) Vegan

Fancy taking something home or back to the office?

Dishes marked with  are available to takeaway

COCKTAILS

Gin Melon Ball	12
Malfy Citrus, Midori, crème de mint, pineapple juice, lime	
Malfy Aperol Sour	16
Malfy gin, Aperol, Italicus	
Boz Summer Punch	16
Malfy gin, Italicus, lime juice, vanilla, aquafaba To celebrate our partnership with Fleet Street Quarter, the 'Boz Summer Punch' pays tribute to Charles Dickens, or 'Boz' to his friends, who was once a journalist right here on Fleet Street. A vibrant, refreshing serve inspired by his sharp wit and the spirit of a London Summer.	
French 75	17
Malfy gin, Lanson Le Black Création, lemon juice	
Midori Spritzer	12
Midori, sparkling rosé, soda water	
Passionfruit Martini	12
Absolut Vanilla vodka, Passoã, passionfruit purée, served with a shot of Prosecco	

SHARERS

1 Litre Carafe 42

Aperol Spritz	13 (glass)
Aperol, Prosecco, Franklin & Sons Soda Water	
London Cup	13 (glass)
Sipsmith London Cup, Franklin & Sons Lemonade, fresh fruit	
Pimm's Cup	12 (glass)
Pimm's, Franklin & Sons Lemonade, fresh fruit	

MOCKTAILS

Lychee Fizz	9
Tanqueray 0.0%, lychee purée, lemonade	
Rossa	8
pineapple juice, orange juice, vanilla	

LOW & NO

Tanqueray 0.0% (35ml)	0.05% ABV	5.4
Caleño Dark & Spicy (35ml)	0% ABV	5.4
Ceder's Classic or Pink Rose (35ml)	0% ABV	5.8
Heineken 0.0 (330ml)	0% ABV	4.8
Old Mout Berries & Cherries Alcohol Free (500ml)	0% ABV	6.5

SOFT DRINKS

Still or Sparkling Water (750ml)	4.5
Fruit Juice	4
cranberry, orange, apple, pineapple	
Coca-Cola/Diet-Coke (200ml)	3.3
Franklin & Sons	3.3
Indian Tonic, Light Tonic, Soda Water, Lemonade, Ginger Ale, Ginger Beer	

All wines that are served by the glass are also available in 125ml and 250ml measures. Ask your server for a full drinks list.

CHAMPAGNE & SPARKLING

	125ml	bottle
Lanson Le Black Création NV Brut, France	12.5% ABV 17.5	81
Lanson Le Rosé NV Brut, France	12.5% ABV 17.5	96
Masottina Collezione 96 Extra Dry Prosecco NV, Italy	11% ABV 7	38
Masottina Collezione 96 Rosé Prosecco NV, Italy	11% ABV 7.5	39



LANSON CHAMPAGNE PICNIC

(For Two)

Bottle of Lanson Le Black Création

+

Summer Small Plates

Includes Nocellara Olives, Rose Harissa Nuts, Grilled Halloumi & Fig Salad, Baba Ganoush & Tomato & Mozzarella Arancini

90



WHITE WINE

	175ml	bottle
Boundary Line Chardonnay Australia	13% ABV 7.75	32
Sacchetto Pinot Grigio, L'Elfo Italy	12% ABV 8.25	34.5
Château Oumsiyat Assyrtico Cuvée, Membliarus Lebanon	12.5% ABV 9	38

ROSÉ WINE

	175ml	bottle
Novità Pinot Grigio Blush Italy	11% ABV 7	29
San Marzano Rosé di Primitivo, Tramari Italy	12.5% ABV 9.25	39

RED WINE

	175ml	bottle
Château Oumsiyat Tempranillo/Cabernet Blend, 'Desir' Lebanon	12.5% ABV 8	33
Andeluna Malbec, 1300 Argentina	13.5% ABV 11	46
Herdade do Rocim Touriga Nacional Blend, Mariana Portugal	14% ABV 10	42

DRAUGHT

Birra Moretti	4.6% ABV	7.5
Amstel	4.1% ABV	6.75
Beavertown, Neck Oil Session IPA	4.3% ABV	7.95
Inch's Cider	4.5% ABV	6.2

IN PARTNERSHIP WITH

