

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, soda, grapefruit, sweet basil

RHUBARB & GINGER

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

GIN WEDNESDAYS

Unlimited gin & tonics every Wednesday 5-8pm
Ask for full details or to book a table

20pp

COCKTAILS

FRESH

CHAMBORD BELLINI

Chambord raspberry liqueur, Prosecco

7.5

APEROL SPRITZ

Aperol, Prosecco, soda, orange slice

8.5

SHORT

SALTED CARAMEL ESPRESSO MARTINI

Lambs spiced rum, Tia Maria, coffee

8

PORNSTAR MARTINI

Russian Standard Vodka, passion fruit purée, orange juice, Prosecco

8.5

NEGRONI

Beefeater Gin, Martini Rosso, Campari

7.5

LONG

CITY OF LOVE

Russian Standard Vodka, honey syrup, apple juice, raspberry, passion fruit purée

7.5

PARISIAN PRESSÉ

Beefeater Gin, elderflower, lime, cucumber, mint, soda

7.5

RASPBERRY MOJITO

Havana Club 3yr white rum, mint, soda, raspberry purée, lime

8

NON-ALCOHOLIC

POMEGRANATE & RASPBERRY FIZZ

Apple juice, raspberry, pomegranate, lime, soda

7

PASSION FRUIT NO-JITO

Fresh passion fruit, limes, lemonade, mint, soda, passion fruit purée

7

CEDER'S PRESSÉ

Ceder's Crisp non-alcoholic spirit, elderflower, lime, cucumber, mint, soda

7.5

EVENING + DINNER MENU

SMALL PLATES

GIARAFFA OLIVES ^{vg} 4

Fat green olives from Sicily

FIRE ROASTED AUBERGINE DIP ^{vg} 5

Baguette dough flatbread

SPICY BUFFALO CAULIFLOWER ^{vg} 5

Hot cayenne sauce

Roquefort dip +1

AVOCADO TOAST ^v 6

Toasted sourdough, smashed avocado, goat's curd, fresh red chilli

ARANCINI ^v 6.5

Fried rice balls, Provolone cheese, tomato sauce, rose harissa

BUFFALO MOZZARELLA ^v 7.5

Grilled plums, honey, balsamic, basil

CREOLE CHICKEN WINGS 6.5

Hot cayenne sauce, Roquefort dip

GRILLED GARLIC PRAWNS 7.5

Pesto aioli

HALLOUMI FRIES ^v 6

Lightly spiced, pesto aioli

BIG PLATES

FLAT IRON STEAK FRITES

Pea shoots, tarragon, white wine and mustard sauce, rosemary sea salt frites

15 CHICKEN AVOCADO SALAD 12.8

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

TRUFFLE STEAK 'ROSSINI'

Flat iron steak, sourdough crostini, wilted spinach, mushrooms, Provolone cheese, truffle oil, pea shoots

18.5 CHICKEN LEVANT SALAD 11.5

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

CHICKEN PARMIGIANA

Chicken milanese, tomato sauce, buffalo mozzarella, parmesan, pea shoots

14.5 RED BOWL ^{vg} 11

Sweet potato & rose harissa mash, cavolo nero, red pesto, red chilli, wild rice, coriander, omega seeds, coconut yoghurt

SALMON AND HADDOCK FISH CAKE

Spinach, pea shoots, turmeric mayo

12.5 GREEN BOWL ^v 11.5

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

LEFT BANK BURGERS

Chicken + Plant Based

BEYOND LE FUMÉ ^{vg} 13

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} 9

Beyond Meat vegan patty, Rubies in the Rubble mustard mayo, tomato, rocket, red onion, toasted ciabatta bun

BEYOND 'CHEESE' ^{vg} 10

Beyond Meat vegan patty, 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

GOAT'S CHEESE ^v 9.8

Portobello mushroom, avocado, tomato, rocket, red onion, aioli, red pesto

CHICKEN MALIBU 11.8

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 BURGERS

Steak + Lamb Burgers *served medium well unless requested otherwise.*

STEAK NATUREL 8.5

6oz steak burger, mustard mayo, beef tomato, red onion, rocket

STEAK CHEESE 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

ROSEMARY SEA SALT LAMB 10.5

Goat's curd, avocado, mustard mayo, beef tomato, red onion, rocket

Add an extra Haché steak burger to any of the above 3.5

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

MATURE CHEDDAR · CAMELISED ONIONS · PROVOLONE · GHERKINS · PEANUT BUTTER · GOAT'S CHEESE +1.5

ROQUEFORT · SMOKED BACON · AVOCADO · HALLOUMI · PORTOBELLO MUSHROOM FRIED · CLARENCE COURT EGG · +2

PRIX FIXE MENU 12

Sunday - Friday 5pm to close

2 Courses

SAUTÉED MUSHROOMS ON SOURDOUGH ^v

Melted Provolone cheese, pea shoots

BUFFALO MOZZARELLA ^v

Smoky semi dried tomatoes, basil

CHICKEN MILANESE

Pea shoots, lemon

STEAK NATUREL BURGER

6oz prime steak, mustard mayo, beef tomato, red onion, rocket, rosemary sea salt frites

SECRET GARDEN SALAD ^{vg}

Panko crusted portobello mushroom, spicy peanut sauce, crisp cavolo nero, avocado, sesame seeds

Sorry, we can't switch dishes. Not valid with any other offer.

SIDES

TRUFFLE FRITES 6.3

Topped with melted truffle cheese sauce, truffle shavings

TURMERIC FRITES ^v 5.5

Sesame seeds, cayenne pepper, turmeric aioli

ROSEMARY SEA SALT FRITES ^v 3.5

SWEET POTATO FRITES ^v 4.5

BABY LEAF SALAD ^{vg} 4

Pea shoots, baby gem, cherry tomatoes, red onions, lemon vinaigrette

KALE & AVOCADO ^{vg} 4.5

Lemon vinaigrette

CELERIAC SLAW ^v 3.5

DIPS

ROASTED GARLIC AIOLI · SRIRACHA
TRUFFLE AIOLI · PESTO AIOLI · ROQUEFORT *£1 each or order any four for 3*

^v vegetarian · ^{vg} vegan

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.

A discretionary service charge of 12.5% will be added to your bill. All cash and credit card tips are retained by the team. Credit card tips are subject to a small admin fee to cover credit card and payroll costs.

CRAFT & DRAFT BEER + CIDER

FREEDOM FOUR DRAFT LAGER London (4.4% AVB) Light, crisp, clean & refreshing	1/2 pint 2.9	pint 5.6
HARBOUR PILSNER Trekillick, Cornwall 330ml (5.0% AVB) Light, mouthwatering & refreshing		4.95
HARBOUR SESSION IPA Trekillick, Cornwall 330ml (4.2% AVB) Hop aromas, robust malt base		4.95
WILD BEER POGO FRUIT BEER Evercreech, Somerset 330ml (4.1% AVB) Fresh with a fruity bouquet		5.25
WIPER & TRUE AMBER ALE Bristol, Greater Bristol 330ml (4.9% AVB) Golden, sweet with a hint of pine forest		5.25
URBAN ORCHARD CIDER Hawkes, South London 330ml (4.5% AVB) Smooth, clear finish, subtly chalky		4.95
BREW DOG NANNY STATE Aberdeen, Scotland 330ml (0.50% AVB) Big, fruity with a medley of ripe citrus. Long & refreshing		4.75

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		4.8
HAVANA CLUB 3YR WHITE RUM · LAMBS SPICED RUM		3.8
BAILEYS · DISARONNO AMARETTO · TIA MARIA		3.8
COURVOISIER VSOP COGNAC · EL JIMADOR TEQUILA		4.8

PRESS JUICES

Bottled for us by PRESS		4.8
EASY GREEN Kale, spinach, celery, romaine, cucumber, apple, lemon		
BERRY BOOST Strawberry, apple, lemon, mint		
FIERY APPLE Apple, lemon, ginger		
SWEET CITRUS Orange, lemon, tangerine, grapefruit, turmeric, cayenne		

SOFT DRINKS

FRESHLY SQUEEZED ORANGE JUICE	3	<i>Coca-Cola Diet Coke</i>	3
PRESSED APPLE JUICE	3	<i>Coca-Cola zero Sprite</i>	3
CRANBERRY / PINEAPPLE JUICE	2.8	TOMATO JUICE	2.8
KINGSDOWN WATER 330ml / 750ml STILL / SPARKLING	2.5/4	<i>Schweppes 1783</i>	2.8
		CRISP / LIGHT / GINGER ALE	

WINE

RED

	175ml glass	500ml carafe	750ml bottle
HACHÉ MERLOT CABERNET SAUVIGNON (13.5% AVB) France. Plums, hazelnut, blackcurrant	5	13.5	19
OSCURO MALBEC (13.5% AVB) Argentina. Oak aged, juicy plum & blackberry	7.5	24	31.5
LOROSCO RESERVA MERLOT (13.5% AVB) Chile. Smooth, spiced cherries	5.7	15.7	23
CASTILLO CLAVIJO TEMPRANILLO (12.5% AVB) Spain. Strawberry compote, sandalwood	6.2	16.7	25
SECRET DE FAMILIE COTES DU RHONE (14% AVB) France. Unoaked, rich red berries, well balanced	7.4	23	31
LES COTILLES PINOT NOIR (12.5% AVB) France. Strawberry & cherry. Fresh & lively			29
JOURNEY'S END HUNTSMAN SHIRAZ (14% AVB) South Africa. Medium bodied, cassis & blackberries.			34
CHATEAU LA CROIX FERRANDAT ST EMILION (14% AVB) France. Medium bodied, plum, bramble & blackcurrant			38
RIVA LEONE BAROLO (14% AVB) Italy. Floral aromas, ripe juicy cherries			45

WHITE

	175ml glass	500ml carafe	750ml bottle
HACHÉ COLOMBARD (13% AVB) France. Zingy, green apple	5	13.5	19
CORZETTI GAVI DOCG (12% AVB) Italy. Floral, round body & good balance	8.5	26	35
MAMAKU SAUVIGNON BLANC (12.5% AVB) New Zealand. Grassy, gooseberry, elderflower	7.1	19.1	27.5
FRANCESCO MININI PINOT GRIGIO (12% AVB) Italy. Mild, honeysuckle, pear	5.7	15.7	23
LA COTE FLAMENC PICPOUL DE PINET (12.5% AVB) France. Citrus, pineapple zest	6.2	16.7	25
LA SERRE CHARDONNAY VIN DE PAYS D'OC (12.5% AVB) France. Lemons and crisp green apples			28.5
VIVANCO RIOJA VIURA MALVASIA BLANCO (13% AVB) Spain. Fresh, citrus, pineapple			31
LA CHABLISIENNE CHABLIS LE FINAGE (12.5% AVB) France. Balanced, white fruit & citrus			42

ROSÉ & FIZZ

	175ml glass	500ml carafe	750ml bottle
PETIT PAPIILLON GRENACHE (13% AVB) France. Clean, fruity, citrus	5.6	15.3	21.5
MIRABEU COTES DE PROVENCE (13% AVB) France. Dry, bursting with summer berries			34
VITELLI PROSECCO (11% AVB) Italy. Fruity, fragrant, crisp		125ml 6	28
TAITTINGER BRUT (12.5% AVB) France. Fruity & bready. The perfect accompaniment			55

FRENCH LEMONADE

Served with crushed ice & homemade lemonade		3.5
POMEGRANATE	WATERMELON	CLASSIC
		PEACH

MILKSHAKES

Our extra thick milkshakes are made with real dairy ice cream & blended to order		5
BANOFÉ Our classic dessert, all milk shaken up	OREO & NUTELLA	
PEANUT BUTTER & BANANA	STRAWBERRIES & CREAM	
	MADAGASCAR VANILLA	

CHEEKY SHAKES

Upgrade any shake with Jack Daniels, Lambs dark rum or Baileys		+3
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Roasted in small batches, hand crafted in East London.
Honey, chestnut & toasty, caramel, spice smoke
Full, skimmed, soya or almond milk

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

LIQUEUR COFFEES

With filter coffee & double cream		6
FRENCH - Cognac 25ml		
IRISH - Jameson Whiskey 25ml		

SWEETS

BANOFÉ PIE v Banana, biscuit, caramel, cream and hazelnuts. Our legendary, homemade pie. Grab a whole pie to take away for £35 - just ask		6.5
COOKIE & MILK Warm skillet cookie, vanilla ice cream, sprinkles & a shot of cold milk Swap your milk for a shot of Baileys		6 +2
SALTED CARAMEL BROWNIE v gf Vanilla or Vegan Coconut and Chocolate ice cream		5 +1
PEANUT BUTTER BLONDIE vg gf Vanilla or Vegan Coconut and Chocolate ice cream		5 +1
RASPBERRY PASTEL DE NATA v Portuguese custard tart baked with fresh raspberries		2.5
SALTED CARAMEL AFFOGATO v Social Roasters coffee		5
VANILLA ICE CREAM v		4
VEGAN COCONUT AND CHOCOLATE ICE CREAM vg		4