

"The Nitery restaurant is a French, English and American restaurant, built around the philosophical meaning of a Nitery's true identity. A restaurant with the atmosphere of a night club, inspired by the bohemian Parisian clubs at the turn of the 20th century."



THE NITERY
by Gizzi Erskine at St Martins Lane London

SPECIALS

Ask waiters for our daily changing Specials.

DRINKS (£13)

Gizzi's Gibson
Bombay Gin.
Pickled onions. Vermouth

The Breton Fizz
Rhubarb purée. Pet Nat

SNACKS

Bread. Butter £4

Devilled eggs.
Roast chicken crackling £4
Truffle croque monsieur £4
Iced crudite. Ajo blanco (Vg)
or Walnut bagna cauda £15

STARTERS

Iced, beetroot and buttermilk soup.
Raw red prawns. Egg. Pickles £15

Hand dived scallops.
Green garlic butter £15

Winter tomatoes. Tomato water.
Lime leaf. Thai basil oil (Vg) £12

French Onion Soup.
Garlic croûtes. Alpine cheeses £14

Porcini parfait.
Chestnut mushroom carpaccio.
Cracked sweet chestnut choux (V) £12

Steak tartare. Beef dripping. Marmite.
Cured yolk. Burnt brioche £12

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RAW BAR

Oysters 3/6/12
Yuzu Kosho mignonette
£10/20/40

Prawns. Lettuce.
Roasted prawn cocktail sauce
£10

Fruits de Mer. Oysters.
Crevettes. Atlantic prawns.
Red prawns £50
(+ lobster £75)

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MAIN COURSES

Skate wing. Burnt butter. Capers £22

Bisque. Calasparra rice. Wood-fired shellfish £38

Wild garlic Toulouse sausage. Puy lentils. Claret £20

Roast chicken. Game fries. Bread sauce.
Chicken sauce. Watercress £20

Cracked wheat. Heritage vegetables. Broth (Vg) £20
(+ Merguez £25)

Roast beetroot salad. Lentils. Garlic croûte.
Goats cheese brûlée £16

Onglette steak. Brandy & red wine sauce £24

Lobster. Green garlic butter (half £27.50) £55

Flagolet dauphinoise. Salt aged cutlets £22

The Nitery Burger.
Toasted milk bun. Dry aged beef patty.
American cheese. Gherkin. Confit onions.
American mustard. Ketchup £20

Cob salad. Roasted chicken. Bacon. Strathdon Blue.
Tomatoes. Avocado. Beetroot. Celery. Baby gems £16

SIDES

Game fries £6

Pomme purée £6

Dressed bitter leaves £5

Spinach £5

*"Magic was created
as they ate lavishly and
danced into the night"*

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For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request. A discretionary service charge of 15% will be added to your bill. After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.

PUDDINGS

Sherbet lemon meringue pie £8

Crêpe Negroni £8

Queen of Puddings. Rhubarb.
Blood orange (for 2 people) £10

Baked vanilla rice £8

Apple tarte tatin.
Oat crème fraîche (Vg) £8

Cheeses £10