

THE CORN EXCHANGE

— LONDON —

STARTERS

MINI BAKED CAMEMBERT (V) <i>Baked Camembert with a red onion marmalade, served with toasted artisan bread</i>	£8.75	POTTED DUCK <i>Shredded duck set in clarified butter, served with red onion chutney and artisan bread</i>	£8.50
SMOKED SALMON & MACKEREL PÂTÉ <i>Sliced Scottish smoked salmon topped with mackerel pâté, served with gherkins and toasted artisan bread</i>	£9.75	SOUP OF THE DAY (V) <i>Finished with fresh cream and chives, served with artisan bread and butter</i>	£6.50
CAULIFLOWER WINGS (V) <i>Spicy coated crispy fried cauliflower with a tomato and chilli salsa</i>	£7.50	HAM HOCK TERRINE <i>Ham hock and pea terrine with toasted artisan bread and red onion marmalade</i>	£8.25

MAINS

CHICKEN SCHNITZEL <i>Crispy coated chicken breast, topped with garlic and parsley glaze, lemon and olive oil dressed rocket leaves and chips</i>	£14.00	NAKED CRISPY CHICKEN SCHNITZEL BURGER <i>Iceberg lettuce and chopped gherkin and onion, topped with a coated chicken breast, mature Cheddar cheese and bacon, served with chips and sticky BBQ sauce</i>	£14.50
SAUSAGE & MASH <i>Pork and black pepper sausages served with spring onion and chive mash, red onion and red wine gravy</i>	£13.50	MOVING MOUNTAINS® B12 BURGER (VG) <i>A soft glazed bun filled with iceberg lettuce, chopped onions and gherkins and vegan mayo, topped with a plant-based meat-free burger, Violife grated mature and tomato ketchup, served with BBQ sauce and topped nachos</i>	£11.50
CITY SOUL BOWL (V) <i>Kale, butternut squash, chickpea and quinoa grain salad with avocado, slow-roasted tomatoes, spring onion and mixed salad leaves, topped with a free-range poached egg and a lemon and olive oil dressing</i>	£13.00	PAN-FRIED RED SNAPPER <i>Red snapper fillet with garlic prawns, buttered leeks and roasted baby potatoes</i>	£16.50
		PIE OF THE DAY <i>Ask your server for today's selection</i>	

DESSERTS

BAILEYS PROFITEROLES (V) <i>Boozy and served with chocolate-flavoured sauce</i>	£6.50	BLACKCURRANT MOUSSE BAR (VG) <i>With raspberry coulis and vegan non-dairy iced dessert</i>	£6.50
CHOCOLATE SALTED CARAMEL BAR (VG-M) <i>With chocolate-flavoured sauce and vanilla non-dairy iced dessert</i>	£6.50	CHEESE PLATE (V) <i>Stilton®, Taw Valley mature Cheddar and Camembert accompanied with a caramelised red onion chutney, grapes, celery and Carr's water biscuits</i>	£7.50

SIDES

BREAD & OIL (V) <i>Artisan bread with olive oil and balsamic vinegar</i>	£3.75	MINI CUMBERLAND SAUSAGES <i>Mini Cumberland sausages tossed in honey and mustard</i>	£5.50
SIDE SALAD (VG) <i>Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon and olive oil dressing</i>	£4.00	PORK PIE <i>Pork pie and Colman's English mustard</i>	£5.25
CHIPS (V)	£4.00	SCOTCH EGG <i>Homemade Gloucester Old Spot Scotch egg and HP sauce - we use free-range eggs</i>	£5.25
SEASONAL VEGETABLES (V)	£4.00		

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes, please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen free zones in our kitchens and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination.

We cannot guarantee that any dishes are free from nut traces.

Fish and poultry dishes may contain bones. All weights are approximate uncooked. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time.

Prices include VAT, at the current rate. All products and offers are subject to availability. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them.

As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans. (VG-M) Suitable for vegans; however, produced in a factory which handles milk and/or egg, with a 'may contain' warning.