



## tacos

Scallop ceviche.....	£11.5
Crab & pickled onion pork skin.....	£9
Black vinegar mushroom.....	£7
Pil pil prawns.....	£9.5
Aged cheeseburger.....	£8.5
Smoked goat.....	£12
Beef fat.....	£5

## meat

### on flatbread

Smoked beef.....	£10
Smoked goat.....	£11
Red curry beef skewer.....	£8.5
Lamb birria.....	£8.5
Beef chilli and bone marrow.....	£7.5
Smoked lamb shoulder.....	£11

### with tortillas

Whole plaice.....	£14
Whole mackerel.....	£14.5

### with leaves and herbs

Burnt end thai larb.....	£5.5
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## sides/vegetables

Burrata, lime & jalapeño.....	£7.5
Grilled corn, black bean, lamb fat béarnaise.....	£4
Smacked cucumber.....	£3.5
Beef fat potatoes with Oglesfield.....	£5.5

## sauces

all £1

Blackened pepper salsa
Green sauce
Chipotle sour cream

## something nice in a glass...

**Grosset Springvale, Riesling, Australia, 2017**

A vibrant and elegant Australian Riesling with juicy lemon and grapefruit flavours, mouthwatering freshness, bone-dry and a note of green apple on the long finish. A delicious fine wine that will age gracefully too.....£13.50 /125ml

**Savage, Follow The Line, South Africa, 2016**

Red and black fruit, white pepper and fynbos on the nose. It's fruit-forward in the best sense and gently savoury on the finish. Blend of 41% Cinsault, 35% Grenache and 24% Syrah.....£14.50 /125ml



we use filtered still and sparkling water at £1 per guest with half of all proceeds going to the one foundation charity... drink up!

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE



## sparkling wine

	125ml	bottle
Bianca Vigna, Prosecco DOCG, Conegliano.....	£8	£35
Lallier, Grande Reserve, Champagne, NV.....	£10	£55
Digby, Leander Pink, NV.....	£12	£75

## gin & tonic

Beefeater London Dry.....	£7.8
grapefruit slice	
Hayman's London Dry.....	£8.8
orange slice, nutmeg	
ELLC Batch 2.....	£10.5
lemon thyme, fennel	
Hipple.....	£11.3
lemon peel, liquorice root	
temper Your G&T.....	£11.5
quiquiriqui, tequila, aperol, tonic	

all our gin & tonics are served in 50ml servings

## beer

Tsingtao 4.8%.....	£4.75
Redchurch Bethnal Pale Ale 5.5% .....	£5.95
Redchurch Hoxton Stout 6%.....	£5.95
Redchurch Shoreditch Blonde 4.5%.....	£5.95
Orchard Gold Cider 4.7%.....	£5.50

## cocktails

Irn Bru Spritz.....	£10
tequila, Irn Bru, prosecco	
Neil's Negronis.....	£10
our twists - ask for details	
On the Nose.....	£10
gin, mezcal, blackberry, fennel	
Sage Advice.....	£10
pisco, mezcal, chartreuse, pineapple, sage	
Fifty shades of earl grey.....	£10
thyme, tequila, pomegranate, earl grey, port	
Sex & Violets.....	£10
vodka, violet, beetroot	

Badananas.....	£10
teresa anejo, chartreuse, coconut cream, tumeric	
El gran humo.....	£10
pineapple & habanero mezcal, teresa claro, kamm & Sons	
Mr Faulty.....	£10
rum, basil, rice wine vinegar, lime	
Sour Grapes.....	£10
pisco, cardamom vermouth, lemon, egg white	
Goodnight New York.....	£12
wild turkey rye, bitters, absinthe rinse, quiquiriqui on the side	

Our bartenders love a challenge, if you have a classic cocktail you prefer just let us know.

## soft drinks

temper shandy 0%.....	£4.5	Barr's Irn Bru.....	£2.8
Earl Grey & raspberry cooler.....	£4.5	Green tea dashi lemonade.....	£4.5
Apple & grapefruit spritz.....	£3.5	Pomegranate & Rose Spritz.....	£5