

# 17/51

## Small Plates

**Marinated Nocellara Olives (vg) 3.75**  
Lemon, garlic, cornichons

**Red Velvet Prawns 7.50**  
Beetroot panko breadcrumbs, aioli, sliced Padron peppers, lime and chilli flakes

**Padron Peppers (v) 3.95**  
Sea salt, sriracha mayo

*Padron peppers were originally grown for their aphrodisiac properties. Cheeky!*

**Chorizo Sausage 4.75**  
Blossom honey glaze, sherry vinegar

**Fried Edamame Beans (vg) 3.75**  
Chilli flakes, sea salt

**Halloumi Fries (v) 5.95**  
Pomegranate seeds, za'atar yoghurt and chilli flakes

**Buffalo Cauliflower Bites (vg) 5.25**  
Frank's Buffalo sauce, sriracha mayo, chilli flakes, omega seeds, lime and micro herbs

**Truffle Chips (v) 4.50**  
Black truffle oil, Gran Levanto cheese

**Gin-Cured Sea Trout 8.95**  
Pickled cucumber, radish and micro herbs

**Vegan Miso Tofu (vg) 5.95**  
Tofu marinated in miso and soy sauce served with radish, spring onion and coriander

**Soft Yolk Crab Scotch Egg 7.25**  
Pink pickled onions and sriracha mayo

**Beef Brisket Burnt Ends 8.95**  
Coated in soy and honey glaze with pickled cucumber, spring onions, radish and edamame beans

**Burrata Salad (v) 6.50**  
Heirloom tomatoes, black pepper, olive oil and fresh basil

*We have something for every lord, lady and vagabond.*

### Charcuterie & Cheese Board 14.95

Milano salami, prosciutto, olives, blue Stilton, Applewood smoked Cheddar, Brie, heirloom tomatoes served with oatcakes

### Cheese Board (v) 9.95

Blue Stilton, Applewood smoked Cheddar and Brie. With chutney, fig, grapes and oatcakes

## Burgers

### The Smoke Burger 13.95

6oz\* beef patty, smoked Cheddar, burger sauce, back bacon, shredded lettuce, tomato, butter pickles and chunky chips

### The House Burger 14.50

6oz\* beef patty, chorizo, burger sauce, smoked Cheddar, shredded lettuce, jalapenõs, sriracha sauce and chunky chips

### Beetroot & Quinoa Burger (vg) 12.95

Vegan beetroot bun, roasted red pepper & red pesto, smashed avocado, shredded lettuce and chunky chips

### Buttermilk Fried Chicken Burger 12.75

Glazed burger bun, shredded lettuce and garlic mayo and chunky chips

## Sourdough Pizza

### Classica (v) 8.50

Mozzarella, tomato sauce and fresh basil

### Salsiccia 10.75

'Nduja sausage, mozzarella, burrata, tomato sauce, capers, red chilli and fresh basil

### Vegetariano (v) 10.75

Mozzarella, tomato sauce, goat's cheese, peppers, artichoke, rocket, spinach, red pesto and fresh basil

### Carnoso 10.50

Mozzarella, tomato sauce, Milano salami, rocket and burrata

1751 Distillery Bar & Kitchen only use RSPCA Assured™ shell eggs in our restaurants. This means we use suppliers and farmers that adhere to the RSPCA welfare standard and have been checked by RSPCA assessors. \*Approximate weight uncooked. 1 oz = 28g. †Fish dishes may contain small bones. Our fish is responsibly fished from sustainable stocks. (v) These products do not contain any meat or fish. (vg) These dishes are made from ingredients that do not contain animal products. Not all ingredients are shown in the dish descriptions. All dishes on this menu are subject to ingredient availability. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any menu item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Full allergen information relating to our menu items can be found at [www.restaurantallergens.com/1751towerbridge](http://www.restaurantallergens.com/1751towerbridge). We accept Visa, Mastercard, China Union Pay & American Express. All major currencies are accepted. All our prices include VAT at the current rate. 1751 Distillery, Bar & Kitchen is operated by The Restaurant Group PLC. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.