

Main Menu

Starters & Small Plates

Gin-Cured Sea Trout 8.95

Pickled cucumber, radish and micro herbs

Red Velvet Prawns 7.50

Beetroot panko breadcrumbs, aioli, sliced Padron peppers, lime and chilli flakes

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 & honey glaze with pickled cucumber, spring onions, radish and edamame beans

Halloumi Fries (v) 5.95

Pomegranate seeds, za'atar yoghurt and chilli flakes

Buffalo Cauliflower Bites (vg) 5.25

Tossed in Frank's Buffalo sauce served with sriracha mayo, chilli flakes, omega seeds, lime and micro herbs

Burrata Salad (v) 6.50

Heirloom tomatoes, black pepper, olive oil and fresh basil

Buffalo sauce was allegedly invented in 1964 in Buffalo, the brainchild of Teresa Belfissimo

1751 Club Sandwich 10.95

Grilled chicken, back bacon, smashed avocado, heirloom tomato, pink pickled onions, shredded lettuce, mayo and chunky chips

Salads

Balsamic Chicken 12.50

Balsamic marinated chicken breast with mustard, avocado, lettuce, heirloom tomatoes, pink pickled onions, burrata and olive oil

Ham Hock & New Potatoes 10.95

Ham hock, boiled egg, new potatoes, vine tomato, and lettuce with olive oil dressing

Fennel & Citrus 9.95 (vg)

Fennel, spinach, orange, heirloom tomatoes, pink grapefruit, balsamic vinegar, olive oil, lemon, micro herbs and lettuce

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

Our Vegetariano is ideal for those craving a healthier dish (That naughty gin on the side is a different story)

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

A perfect pairing...

Not many people know that gin and tonic, perfectly complements seafood

Off the grill

Paprika Chicken & Chorizo Skewer 12.95

Grilled onion, tabbouleh salad, salsa verde, pomegranate, tzatziki and pitta bread

Halloumi & Grilled Pepper Skewer (v) 12.95

Flat mushroom, tabbouleh salad, pomegranate, salsa verde, tzatziki and pitta bread

10oz* Rib Eye 24.95

Chunky chips, grilled tomato, flat mushroom and your choice of béarnaise or Bourbon pepper sauce

6oz* Flat Iron Steak 15.95

Chunky chips, grilled tomato, flat mushroom and your choice of béarnaise or Bourbon pepper sauce

The Flat Iron Steak gets its name because it resembles an old-fashioned flat iron

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

Mains

Crispy Pork Belly 13.95

Cider and apple gravy, crispy leeks, and crispy prosciutto

Pan Fried Seabass 15.95

Crab mayo, heirloom tomatoes, watercress, radish and micro herbs dressed with lemon and herb olive oil

Corn-Fed Chicken & Asparagus 13.95

Crispy prosciutto, asparagus and creamy mushroom sauce

Vegan Gnocchi (vg) 11.95

Cashew sauce, broccoli, peppers, vine tomatoes, rocket and black truffle oil

Ruby Murray 12.95

Chicken or Cauliflower Curry (v)

Basmati rice, pickled cucumber, coriander, pink pickled onions served with garlic and coriander naan bread and mango chutney

Joseph Malin, a Jewish immigrant, opened the first fish and chip shop in London in the 1860s

Fish & Chips[†] 12.95

Chunky chips, grilled lemon, mushy peas and tartar sauce

Smoked Haddock Fish Pie 11.75

Smoked haddock and hake, mustard, spring onions and peas in a creamy sauce topped with buttered mash served with carrots and French beans

Beef Shin Ragu 11.75

Slow-cooked beef ragu, pappardelle, Gran Levanto cheese, black pepper and fresh basil

Sides

Seasonal Mixed Veg (vg) 3.50

Heirloom Tomato Salad (vg) 3.50

Chunky Chips (vg) 3.75

Truffle Chips (v) 4.50

Black truffle oil, Gran Levanto cheese

Creamy Mash (v) 3.95

With black truffle oil