

# HITHE **S**

LONDON BAR & EATERY

## ALL DAY MENU

Served from 11am

Inspired by London's vibrant food scene, celebrating cuisines  
and cultures from the four corners of the city

# HITHES

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## FANCY A TIPPLE?

Espresso Martini 15  
Passionfruit Martini 15  
Strawberry Daquiri 15

Picante 14  
London Mule 14  
Glass of Prosecco 175ml 11.49

Check out the drinks menu for our full range of hot & cold drinks as well as beer, wine, spirits and cocktails.

## MAINS

### THE DOUBLE DECKER 18.5

Two smashed British beef patties, cheese, gherkins, tomato and onion relish, mayonnaise, crispy onions and lettuce in a brioche bun, served with a gherkin, house seasoned skin on chips and Virgin Mary ketchup 1251 kcal

### TURKISH-STYLE CHICKEN KEBAB 🌶️ 18.95

Spiced chicken thigh kebabs, pickled cabbage, Turkish-style salad, mint yoghurt and chilli sauce, served with house seasoned skin on chips and a garlic flatbread 1246 kcal

### THE SOHO SALAD (V) 13.95

Lettuce, plum tomatoes, soft-boiled egg, avocado, homemade croutons, Italian hard cheese, tossed in a Caesar dressing 431 kcal

Add maple bacon chicken 278 kcal 4.5

### JERK CHICKEN 🌶️ 19.95

Jerk marinated chicken thighs with fried plantain, rice and peas, roti, scorched pineapple and pico de gallo 572 kcal

### Go Plant-based 🌱 (PB) 16.5

Jerk marinated vegetables with fried plantain, rice and peas, corn on the cob, roti, scorched pineapple and pico de gallo 549 kcal

### BRICK LANE CHICKEN THALI 20.95

Tandoor-style chicken thighs and vegetables in tikka masala sauce with pilau rice, chutney, chilli coriander yoghurt, lime pickle and a poppadom 920 kcal

### Go Veggie (V) 16.95

Tandoor-style vegetables in tikka masala sauce with pilau rice, chutney, lime pickle and a poppadom 784 kcal

Add a naan bread (PB) 246 kcal 4

### CHICKEN SCHNITZEL 17.95

Hithes signature homemade chicken schnitzel, rocket and pea shoot salad with Italian hard cheese, served with house seasoned diced potatoes 749 kcal

### SZECHUAN PORK BELLY RAMEN 15.95

Szechuan pork belly, udon noodles, crispy fried onions, peppers, carrots, mushrooms, a soy marinated soft boiled egg and pak choi in a miso broth 755 kcal

### SALT BEEF BAGEL 18.5

Hithes signature home-cooked salt beef, emmental cheese, sauerkraut and American mustard in a bagel, served with house seasoned skin on chips and gherkin 945 kcal

### 10oz BACON CHOP 19.25

10oz Cajun marinated bacon chop served with scorched pineapple, pico de gallo and house seasoned diced potatoes 970 kcal

### THE FISH & CHIPPY 22.95

Freshly battered haddock fillet made with Brixton Reliance Pale Ale, lemon, gherkin, mushy peas, tartare sauce and house seasoned skin on chips 1251 kcal

Add a slice of bread and curry sauce 231 kcal 3

LONDON  
CRAFTS

BEER  
SOFTS

Two Tribes Classic Helles 4% 330ml 6.5  
Two Tribes Metroland IPA 3.8% 330ml 6.5  
Two Tribes Dream Factory 4.4% 330ml 6.5

Dalston's Ginger Beer 330ml 4  
Dalston's Cherry Soda 330ml 4  
Dalston's Lemon Soda 330ml 4

## SIDES

### TURKISH-STYLE SALAD (PB) 109 kcal 4.5

### BREAD & BUTTER (V) 4.5

White 359 kcal, seeded 394 kcal or NGCI 294 kcal

### MAC 'N' CHEESE (V) 319 kcal 6

### CHIPS (PB) (NGCI) 5

Dusted with our signature seasoning 444 kcal

### DICED POTATOES (PB) 5

Dusted with our signature seasoning 440 kcal

### CHIP SHOP CURRY SAUCE (PB) 107 kcal 2

## PUDDING

### STEAMED SYRUP SPONGE (V) 8.5

Classic British steamed pudding, topped with golden syrup and served with custard 555 kcal

Add one scoop of vanilla ice cream 93 kcal 2

### BEECHDEAN ICE CREAM (V) 6.5

Three scoops of ice cream, choose between chocolate, strawberry and vanilla 287 kcal

### PAUL RHODES BROWNIE (V) 8.5

Chocolate brownie served with Beechdean vanilla ice cream 616 kcal

ALL OF OUR EGGS ARE FREE-RANGE

ORDER TO  
YOUR TABLE

Simply scan the code



(V) = VEGETARIAN (PB) = PLANT-BASED 🌶️ = SPICY  
NGCI = NON GLUTEN CONTAINING INGREDIENTS

Adults need around 2000 kcal a day

Please speak to a member of the team if you have a question about allergens. Please do ask us on every visit, as we may occasionally need to change our products and recipes. We use shared equipment to prepare our food and beverages, therefore we cannot guarantee they are allergen free. This includes NGCI, vegetarian and plant-based products that may come into contact with eggs and dairy. Our bakery products may contain traces of nuts, peanuts and food additives that might affect attention in children.