

# KITCHEN

## SNACKS & SMALLS

LEMON & CHILLI OLIVES (pb)	3
SPICY CHILLI CORN MIX (pb)	3
VEGETABLE GYOZA, PONZU & JAPANESE SEVEN SPICE (pb)	5
GUACAMOLE, TACO CRISPS (pb)	6
CRISPY VEGETABLE SPRING ROLL, CHILLI SAUCE	6
SALMON RILETTES, SOURDOUGH CRACKERS & PICKLED CUCUMBER	12
BAKED CAMEMBERT, ROSEMARY CROSTINI & QUINCE	14

## MAINS

FIVE SPICED DUCK Asian slaw, pickled ginger & plum sauce	17
GINGER PIG FLAT IRON STEAK Skin on fries & peppercorn sauce	24
VEGAN MAC & CHEESE (pb) Wild mushroom, confit leek & lemon thyme	14
THE BURGER Buttermilk fried chicken breast, kimchi, lettuce, American cheese & skin on fries	16
PRAWN & COCONUT CURRY Sweet potato, cauliflower rice & pomegranate salad	18

### A NOTE FROM CHEF

We are still tremendously proud to be bringing you the very best ingredients from some of the country's best food producers including:

The Ginger Pig, Belazu, Natures Choice, Pump Street Chocolate, Paxton & Whitfield, Rana's Bakery and Clarence Court.

## SALADS

THAI CHICKEN Shredded greens, cucumber, rice noodles & spicy sesame dressing	16
AUTUMN SQUASH (pb) Crown Prince squash, orzo, cavolo nero & sprouts - maple mustard dressing	14
MUSHROOM CAESAR Romaine lettuce, sautéed mushrooms, croutons, soft egg & parmesan	15

## SIDES

SKIN ON FRIES, KIMCHI MAYONNAISE	4
TENDERSTEM BROCCOLI, GARLIC & CHILLI (pb)	5
THAI RICE NOODLES, HOLY BASIL DRESSING (pb)	5
SPICE ROASTED SQUASH (pb)	5

## DESSERTS

VEGAN STICKY TOFFEE PUDDING, MISO CARAMEL & BANANA ICE CREAM (pb)	6
PUMP STREET CHOCOLATE FONDANT, CUSTARD ICE CREAM	7
LITTLE CRÈME BRULEE - NUTMEG & VANILLA	5
PAXTON & WHITFIELD CHEESE PLATE Selection of artisanal cheeses, served with quince, crackers & bread	10

pb - plant based

## Always On At AllBright

Join us on the first floor for our Italian culinary residency. Homemade pasta, cicchetti and Italian wines

Sisterhood at Six  
£6 drinks from 6-7pm.  
Everyday

Treat trolley  
serving sweets and G&T's  
daily on all floors.

Climb on up to our heated rooftop winter terrace - fourth floor

# WINE & COCKTAILS

## SPARKLING

DIVINA CAVA, PERE VENTURA (125ML)	7 / 36
FONTESSA, PROSECCO BRUT	8 / 48
NV VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT	16 / 96
NV VEUVE CLICQUOT, ROSÉ	20 / 98
NV RUINART ROSÉ	130
NV RUINART BLANC DE BLANC	145
GISELE DEVAVRY ROSÉ	163
DOM PÉRIGNON, 2008 CUVÉE	250

## ROSE

GRENACHE, LA RUCHETTE DOREE, 2017 COTE DU RHONE, FRANCE (VG)	8.5 / 32
CINSAULT, ANCIENT TEMPS, 2017 LANGUEDOC, FRANCE	38
WHISPERING ANGEL, CHÂTEAU D'ESCLANS, PROVENCE, 2019	13.5 / 57

## WHITE

CHENIN BLANC, FALSE BAY, 2018 COASTAL REGION, SOUTH AFRICA (VG)	7.5 / 29
VIIGNIER, DOMAINE MAS BAHOURAT, 2018 PAYS DU GARD, FRANCE (VG)	7.5 / 29
CHARDONNAY RESERVA, VINA LEYDA, 2018 LEYDA VALLEY, CHILE	8.5 / 36
SAUVIGNON BLANC, LAND MADE, 2018 YEALANDS, NEW ZEALAND	11.5 / 46
GRÜNER VELTLINER, VOM HAUS, 2018 NIEDEROSTERREICH, AUSTRIA (VG)	41
RABIGATO/VIOSINHO, ALICE, 2018 DUORO, PORTUGAL (VG)	42
PINOT GRIS, URLAR, 2016 GLADSTONE, NEW ZEALAND	48
HARSLEVELU, ZSIRAI, 2015 TOKAJI, HUNGARY	11.5 / 49
POUILLY-FUME, TINEL-BLONDELET, 2016 LOIRE, FRANCE (VG)	54
FIANO, COMETA, 2017 SICILY, ITALY (VG)	69

## RED

GRENACHE, MAISON DE VIGNERON ROUGE, 2017 VAUCLUSE, FRANCE	7.5 / 29
MERLOT, ADOBE RESERVA, 2017 VALLE DEL RAPEL, CHILE (VG)	8 / 32
CABERNET SAUVIGNON, BELLAVISTA, 2016 CURICÓ, CHILE	8.5 / 35
TOURIGA NACIONAL/ARAGONEZ, PLANSEL SELECTA, 2017 ALENTEJO, PORTUGAL	35
SYRAH, PEACOCK WILD FERMENT, 2015 STELLENBOSCH, SOUTH AFRICA (VG)	40
FRAPPATO, NICOSIA, 2017 SICILY, ITALY (VG)	10 / 41
ZWEIGELT, VOM HAUS, 2018 NIEDEROSTERREICH, AUSTRIA (VG)	42
PINOT NOIR, JEALOUS SISTERS, 2016 WAIRARAPA, NEW ZEALAND (VG)	10.5 / 45
SANGIOVESE, BRUNELLO DI MONTALCINO VILLA LE PRATA, 2011 TUSCANY, ITALY	90
NEBBIOLO, BAROLO FONTANAFREDDA, 2014 PIEDMONT, ITALY	94

## CLUB COCKTAILS

ROSEMARY NEGRONI	12
Rosemary infused Bombay Sapphire, sweet vermouth, Campari	
GINGER MULE	13
Hennessy VS, ginger beer, Angostura bitters, lime juice	
MOJITO	12
Bacardi Carta Blanca, muddled mint and lime, sugar	
ROSE GARDEN	12
Hendrick's, St Germain, rose liqueur, raspberry & sage Sekforde	
RHUBARB SPARKLE	20
Veuve Clicquot brut, Belvedere, Crème de cerise and rhubarb syrup	
SPICED DAIQUIRI	11
Bacardi Carta Blanca, Strega, Campari and lime juice	

## WINTER WARMERS

PUMP STREET FRANGELICO HOT CHOCOLATE	8
Jamaica 75% single origin dark chocolate with milk & shot of frangelico	
SNOW HONEY	9
Warmed coconut milk with Hennessy VS and nutmeg	
SPIKED PUMPKIN LATTE	8
Pumpkin spiced latte with Belvedere vodka	
MULLED WINE	6

## NON-ALCOHOLIC

RHUBARB AND GINGER LEMONADE	6
CITRUS FIZZ	8.5
Seedlip Grove 42, orange marmalade cordial, club soda	

## BEER AND CIDER

PERONI NASTRO AZZURRO	6
SASSY CIDER L'INIMITABLE	7.5
MODELO	6

## HOUSE PRESSED

ANNIE GET YOUR GREENS	5.5
Cucumber, celery, apple, ginger	
BEEET GOOD TO YOURSELF	5.5
Beetroot, carrot, pineapple, celery, apple, ginger	

## OUR WATERS

"UGLY" SPARKLING WATER	3.5
Berry, peach, tropical, lime	
BELU STILL/SPARKLING WATER	33CL 1.5
A non-profit organisation that supports water aid	75CL 3.5