

LIGHT BITES & SHARING PLATES

All £6.00

Tres tacos & salsa - Shredded beef - Pulled pork - Grilled halloumi & peppers

Ham & cheese croquettes

Lime & chilli calamari with citrus mayo

Crispy tortilla chips with homemade guacamole dip & salsa

PIZZAS

Margherita (V) Tomato, mozzarella, basil	£10.00
Bianca (V) Ricotta, mozzarella, wild mushrooms, spinach & truffle oil	£11.50
Mexicana Tomato, mozzarella, shredded beef, jalapenos, sour cream & hot chilli sauce	£11.75
Diavola Tomato, mozzarella, pepperoni & hot chilli	£11.75
Melanzana (V) Tomato, mozzarella, basil, aubergine & parmesan	£11.50
Napoletana Tomato, anchovies, spinach, olives, capers & garlic	£11.50
La Parma con Rucola Tomato, rocket, Parma ham, sun-blushed tomatoes & parmesan shavings	£12.50
BBQ chicken Tomato, mozzarella, Norfolk free-range chicken breast, peppers, red onions & BBQ sauce	£11.75

BURGERS

All served in a brioche bun & with skin on chips

London Wall beef burger Lettuce, tomato, gherkin & homemade tomato & basil	£12.50
Chimichurri grilled chicken burger Lettuce, tomato & lime herb mayo	£12.50
Open quinoa burger on rocket salad (V) Grilled pepper & homemade tomato & basil chutney	£12.00
Add smoked bacon, avocado or cheese for just £1	

MAINS

Melanzane parmigiana (V) Baked aubergine with tomato, mozzarella, parmesan & basil	£12.50
Porcini ravioli (V) Served in a creamy sage sauce with rocket, parmesan shavings & truffle oil	£13.50
Pan-fried salmon fillet Served with sliced fennel & baby spinach salad with sun-blushed tomato, peppers & black olive salsa	£14.50
Slow cooked pork belly Cooked in beer & spices, served with pan-fried herb polenta, cavolo nero & red wine gravy	£13.50
Fish & Chips Beer-battered haddock fillet with pea purée & tartare sauce	£13.50
Cobb salad Norfolk free-range chicken breast with smoked streaky bacon, baby gem, cherry tomato, avocado & stilton dressing	£13.50

SIDES

Garlic bread Add cheese for £1.00	£5.50
Chips	£3.50
Rocket & parmesan	£3.50
Mixed leaves salad	£3.50
Roasted spiced cauliflower with parmesan	£3.50

DESSERTS

Classic tiramisu	£6.00
Basil & vanilla panna cotta with berry sauce	£6.00
Amaretti brownie with vanilla ice cream	£6.00

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice. (V)=Vegetarian.

We support the Museum of London by contributing a portion of your bill. An optional service charge of 10% will be added to your bill.

BEERS & CIDERS

	1/2 Pint	Pint
Amstel	£2.50	£4.70
Heineken	£2.55	£4.80
Birra Moretti	£2.65	£5.00
1936 Bière	£2.80	£5.10
Deuchars	£2.30	£4.40
London Wall Ale	£2.40	£4.50
Murphy's Stout	£2.55	£4.80
Symonds Cider	£2.55	£4.80
Peroni 330ml		£5.00
Sol 330ml		£5.00
Budvar 330ml		£5.00
The Honey Ale, Hiver, England 330ml		£5.00
Pure UBU Amber Ale, Purity, England 500ml		£6.00
Rua Red Ale, Bru Brewery, Ireland 500ml		£6.00
IPA, Bru Brewery, Ireland 330ml		£5.00
Urban Orchard Cider, Hawkes, England 330ml		£5.00
Bulmers Cider - Original / Pear / Berry		£6.00

SOFT DRINKS

Coke	£3.00
Diet Coke	£3.00
San Pellegrino Lemon	£3.00
San Pellegrino Orange	£3.00
Fentimans Ginger Beer	£3.50
Orange juice	£3.00
Apple juice	£3.00
Cranberry juice	£2.75
Pineapple juice	£2.75
Tomato juice	£2.75
Still water	3.50/5
Sparkling water	3.50/5

SPIRITS

All mixers £1.00

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	Single	Double
Tanqueray	£4.50	£7.00
Sipsmith	£5.00	£7.50
Hendrick's	£5.00	£7.50

VODKA

Stolichnaya	£4.50	£7.00
Sipsmith	£5.00	£7.50
Grey Goose	£5.50	£8.00

RUM

	Bottle	
Matusalem	£4.50	£7.00
Matusalem 7 yr	£5.00	£7.50

WHISKY

Jameson	£4.50	£7.00
Jack Daniel's	£4.50	£7.00
Laphroaig	£5.00	£7.50
Balvenie	£6.00	£8.50

BRANDY

Courvoisier	£4.50	£7.00
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TEQUILA

Ocho	£4.50	£7.00
Arette Anejo	£5.00	£7.50

LIQUOR

Sambuca	£3.50	£6.00
Disoronno		£6.00
Baileys		£6.00

COFFEE

Espresso/Double	£2.35/£2.80
Macchiato/Double	£2.35/£2.80
Americano	£3.00
Cappucino	£3.50
Latte	£3.50
Flat White	£3.00
Mocha	£3.50
Hot Chocolate	£3.50

TEA

Loose Leaf Teas	£3.00
Earl Grey, Peppermint, Camomile, Oriental Sencha, Garden Berries, Elderflower & Lemon, Lemon & Ginger	

WINE

SPARKLING		125ml	Bottle
Prosecco Spumante Extra Dry, Ca di'Alte, Veneto, Italy		£7.00	£32.00
Beautifully fresh pear flavours and floral aromas - a real Prosecco			
Champagne Grande Réserve, Devaux, France		£9.50	£50.00
Gloriously rich and round Champagne from one of this celebrated region's oldest producers			
WHITE	175ml	Carafe	Bottle
Macabeo 2015, La Casona de Castaño, Murcia, Spain	£5.50	£15.00	£20.00
Juicy and mellow with white peach and a honey perfume			
Chenin Blanc 2015, Sangoma, Western Cape, South Africa	£6.00	£16.00	£23.00
Appley and ripe with fresh tropical fruits			
Viognier 2015, Baron de Badassière, Languedoc, France	£6.50	£18.00	£25.00
Delicious, fresh and peachy wine from the South of France			
Organic Verdejo 2015, Montañar, Castilla-La Mancha, Spain	£7.00	£19.00	£26.00
From three brothers using strict organic methods, this wine over delivers with an exotic tropical nose and citrus zest			
Chardonnay 2014, Montes Classic Series, Curicó Valley, Chile	£7.50	£19.50	£28.00
Powerful but elegant Chardonnay from one of Chile's leading wineries - it is full of banana, peach and vanilla flavours			
Picpoul de Pinet 2015, Domaine La Croix Gratiot, Languedoc, France	£8.00	£20.00	£29.00
A long and mouth-watering wine tasting of ripe pear and apple from a father and daughter team			
Pinot Grigio 'Palazzo Grimani' 2015, Cortegiara, Veneto, Italy	£8.00	£21.00	£30.00
Subtle and elegant, a dry and floral Pinot Grigio from the Veronese hillsides			
Marlborough Sauvignon Blanc 2015, Tinpot Hut, New Zealand	£9.00	£23.00	£35.00
A pleasingly rich and powerful Sauvignon Blanc bursting with tangy lemon and lime			
Gavi di Gavi 2015, Terre Antiche, Piemonte, Italy			£39.00
A jasmine scented wine with real verve and freshness and irreproachable Piemontese pedigree			
Sancerre 2015, Domaine des Brosses, Loire, France			£44.00
Classic Sauvignon Blanc from this justly famous region - pure nettle and hay aromas and a crisp, flavoursome palate			
Saint-Véran 2014, Burgundy, Domaine Perraud, France			£50.00
Round, citrusy and beautifully perfumed - a white Burgundy from a young winemaker rapidly making a great name			
ROSÉ	175ml	Carafe	Bottle
Monastrell Rosado 2015, La Casona de Castaño, Murcia, Spain	£5.50	£15.00	£20.00
Ripe red fruits, medium bodied with a clean dry finish			
Primitivo Rosato 2015, A Mano, Puglia, Italy			£33.00
Mady by a husband and wife team living their dream, this wine is bright with orange blossom and blackberry			
RED			
Monastrell 2015, La Casona de Castaño, Murcia, Spain	£5.50	£15.00	£20.00
Deep flavours of plums and cherries, an easy-drinking wine			
Merlot 2013, Ca' di Alte, Veneto, Italy	£6.00	£16.00	£23.00
Velvety, round and full-bodied, a wonderfully well made and juicy Merlot			
Cariñena 2014, El Circo, Aragon, Spain	£6.50	£18.00	£25.00
Intensely flavoured with fresh blackberries, this wine is flavoursome but not overpowering			
Montepulciano d' Abruzzo 2014, Farnese, Italy	£7.00	£19.00	£26.00
From the intense sunshine of the Adriatic coast, this wine is rich with deep spicy flavours, rich plum and a soft texture			
Côtes-du-Rhône Rouge 2015, Les Terres du Roy, Southern Rhône, France	£7.50	£19.50	£28.00
Ripe and enticing red and black fruits - a French classic crafted from carefully preserved old vines			
Malbec Reserve 2014, Kaiken, Mendoza, Argentina	£8.00	£20.00	£29.00
Benchmark Malbec from a leading producer, blackberries and vanilla leap from the glass			
"Mala Vida" (Shiraz, Cabernet Sauvignon, Tempranillo & Monastrell) 2014, Bodegas Arráez, Valencia, Spain	£8.00	£22.00	£32.00
Named after a life of excess but sustainably farmed, this wine is full of character and smooth berry flavours			
Rioja Reserva 2011, Izadi, Spain	£9.00	£23.00	£36.00
Red and black fruits with gentle cinnamon and toast - Rioja of true Reserva quality from a family winery			
Pinot Noir 2014, Trinity Hill, Hawkes Bay, New Zealand			£37.00
Fresh strawberry and plum flavours underpinned by the earthy characters of premium Pinot Noir - a classic			
Médoc Bordeaux 2009, Château Blaignan, France			£44.50
From a 14th Century estate, this is complex and mature with blackcurrant fruit and cigar box aromas			
Mercurey Rouge 2013, Burgundy, Château de Santenay, France			£52.00
From one of the oldest chateaux in Burgundy, this wine delivers deep fresh cherry flavour and Burgundian complexity			