



Sailloftgreenwich.co.uk



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## SNACKS & SHARERS

*Half Dozen Oysters, Red Wine & Shallot Vinegar 17*

*Hummus, Babaganoush, Flatbreads, Marinated Mixed Olives, Barrel Aged Feta, Giant Butter Beans 11*

*Antipasti: Cured Meats, Mediterranean Vegetables, Olives, Roast Garlic, Laverstoke Mozzarella, Bread 19*

*Quinoa, Almond, Butternut Squash & Feta Fritters, Tzatziki (v) 5*

*Confit Duck Scotch Egg, Sweet & Sour Plum 6*

*Curried Tea & Hop Smoked Haddock Scotch Egg, Tartare Sauce 5*

*Duck Egg & Wild Mushroom Scotch Egg, Truffle Aioli 6*

## STARTERS

*Roast Autumn Gold Pumpkin Soup, Coconut Calvados Crème fraiche (vg/df) 6.5*

*Duck Liver Parfait, Plum & Orange Chutney, Toasted Brioche 7*

*Roasted Bone Marrow On Toast 6.5*

*Sesame Oil Confit & Grilled Cauliflower, Truffle & Tahini Sauce, Pickled Turnips (vegan) 7*

*Dressed Crab, Seaweed Cracker, Oyster Aioli, Herbs (gf/df) 9.5*

*Wild Mushrooms On Toast, Tarragon Cream Sauce (v) 7*

## MAINS

*Grilled Halloumi, Puffed Barley, Bulgur Wheat, Pomegranate, Spice Roast Aubergine, Herbs (v) 12*

*Ox Cheek, Mrs Owton's Smoked Bacon, Pulses Ragout, Salted Egg Yolk 20*

*Pan Fried Corn-Fed Chicken & Mrs Owton's Bacon Linguine, Pine Nuts 13.5*

*Spiced Green Lentil Curry, Cauliflower & Spinach, Wild Rice (vegan) 10*

*Chalcroft Farm Beef Burger, Pulled Ox Cheek, Stilton & Applewood Smoked Cheddar,  
Russian Sauce, Tomato Relish, Pickle, Triple Cooked Chips 15.5*

*Fuller's Frontier Battered Haddock & Chips, Crushed Peas, Tartare Sauce, Lemon 14.5*

*Heritage Beetroot, Laverstoke Buffalo Mozzarella, Orange, Pumpkin Seeds (v) 10*

*Torched Cod, Pickled Tomato Relish, Cavolo Nero, Watercress (vg/df) 20*

*500g Owton's Dry-Aged Ribeye, Hash Brown Chips, Black Truffles, Marmite Hollandaise 36*

*- The ribeye is big enough to share, should you wish...*

*Bone Marrow & Truffle Mashed Potatoes 4 / Heritage Tomatoes, Olive Oil, Balsamic (vg) 4*

*Roasted Heritage Beetroots (v) 4 / Long Stem Broccoli, Smoked Almonds (v) 4*

*Triple Cooked Chips, Truffle & Parmesan Aioli 5*

Head Chef, Jacek Zywar



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan



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## PUDDING MENU

**Arctic Roll of Nutmeg**, *Pumpkin & Cinnamon, Honeycomb & Toasted Golden Pride Sourdough Crumbs* 10

**Blood Orange Savarin Cheesecake**, *Clotted Cream Shortbread, Fuller's Chocolate Ice Cream* 10

**Hop Poached Pear**, *Toasted Almonds, Truffle Maple Syrup & Coconut Ice Cream* 7

**Creamed Coconut Rice** *Banana, Caramelised Coconut (vg)* 7

**Chocolate Brownie Pieces & Fuller's Ice Cream** *Chocolate Brownie Pieces,*

*Fuller's Salted Caramel & Vanilla Ice Creams, Peanut Butter Crispies, Dolche Du Leche Sauce* 7

**Fuller's Ice Cream & Sorbets By Laverstoke Park Farm**

*Vanilla, Raspberry Ripple, Coffee, Vegan Chocolate, Salted Caramel*

*Raspberry Sorbet 2 (Per Scoop)*

### **Cheese Board**

*Black Bomber Snowdonia Cheddar, Blue Monday, Waterloo Brie, Quince Jelly, Crackers, Bread* 9

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## DRINKS MENU

**Fuller's Finest Reserve Port**, Portugal 50ml 3.35

**Irish Coffee**, 50ml Shot Of Brewer St Espresso, Double Cream, Double Jameson 8.5

### *BREWER ST COFFEE*

**Espresso** 2.1 / **Double Espresso** 2.6 / **Macchiato** 2.35 / **Americano** 2.6

**Mocha** 3.10 / **Latte** 2.85 / **Flat White** 2.85 / **Cappuccino** 2.85 /

**Twinings Breakfast Tea** 2.4 / **Hot Chocolate** 3.1

*Why Not Add A Shot Of Your Favourite Liqueur  
To Your Coffee Or Hot Chocolate*

Amaretto 4.1   Baileys 4.55   Courvoisier VS 3.95

### *TEA PIGS 2.4*

Chamomile Flowers, Darjeeling Earl Grey, Mao Feng Green Tea, Rooibos,  
Super Fruit, Peppermint Leaves, Chai Tea, Lemon & Ginger



*Head Chef, Jacek Zywar*

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