# BREAKFAST

*Served weekdays 8am-11:30am & weekends 10am-12pm*

## TO DRINK

Strawberry Bellini 7.50

Bloody Mary 7.50

## BOOSTER SHOTS

Carrot, orange & ginger 2.50

Cucumber, mint, celery & spinach 2.50

## SMOOTHIES

Green machine 4.50
*green grapes, spinach, coconut milk, watercress & lime*

Super berry 4.50
*forest fruits, banana, yoghurt & honey*

## TO EAT

Toasted Borough sourdough (v) 2.50
*seasonal homemade preserve*

Pastries (v) 2.50
*seasonal homemade preserve*

Basket of pastries (v) 6.50
*seasonal homemade preserve*

Homemade muesli (v) 5.50
*ancient grains, seeds, dried cranberries & apricots, Bermondsey honey, coconut yoghurt or Greek yoghurt, berry compote*

Smashed avocado, poached eggs (v) 7.50
*coriander & chilli, toasted sourdough*

Buttermilk pancakes 8.50
*berry compote, vanilla yoghurt* (v)
*or Lake District bacon, maple syrup*

Arbroath smokie 11.50
*poached egg, Longman Farm butter*

Bacon brioche bun 5.50
*Lake District bacon*

Breakfast brioche bun 7.50
*Cumberland sausage, Lake District bacon, Legbar fried egg*

Eggs Florentine (v) 7.50

Eggs Royale 9.50

Eggs Benedict 8.50

Half English breakfast 9.50
*Lake District bacon, Cumberland sausage, black pudding, mushroom, homemade baked beans, Legbar egg any style, sourdough toast*

Full English breakfast 13.50
*as above with tomato, extra sausage, bacon, egg, toast*

# SNACKS

Crisps 2.50

Nocellara olives 3.50

Salted almonds 3.50

Cobble Lane beer sticks 5.50

Chips, garlic mayonnaise 3.50

# SMALLER PLATES

Pickled vegetables (v) 5.50
*white bean, garlic & rosemary dip, beetroot dip*

Cauliflower beignets (v) 4.50
*Indian spiced dip*

Salt & pepper squid 7.50
*garlic mayonnaise, chilli & lemon*

1/4 hand-raised pork pie, 5.50
*piccalilli*

Kentish chorizo Scotch egg 5.50

Old Spot sausage roll 5.50

Cobble Lane fennel salami 8.50
*cornichons & balsamic onions*

# SHARING BOARDS

Vegetarian board (v) 15.50
*Tart of the day, endive, blue cheese & walnut salad, pickled vegetables, white bean, garlic & rosemary dip, beetroot dip, baked chestnut mushrooms, goats cheese & herb crumb, bread sticks*

Cheese board (v) 13.50
*Perl Las, Tunworth, Cornish Yarg, sea salt crackers, red onion chutney*

British meat board 19.50
*Cobble Lane coppa, fennel salami, beer sticks, Oxsprings ham, cornichons, balsamic onions*

# FROM THE COUNTER *(served 12.00-2.30pm /5.30-7.00pm)*

Daily selection of salads (v)
- *as a side order* 3.00
- *as a main* 6.00

Tart of the day, 3 salads (v) 9.50

Lunchtime sandwich 6.00
- *with 3 salads* 8.50
- *with a mug of soup* 8.50

# LARGER PLATES

East India vegetable curry (v) 11.50
*pilau rice, onion salad, raita, naan bread*

Smoked haddock fish cake 12.50
*poached egg, hollandaise sauce*

Day boat fish & chips 14.50
*mushy peas, tartar sauce*

Chicken, Suffolk ham & leek pie 13.50
*buttered carrots, creamed potatoes*

Sausages & mustard mash 13.50
*Savoy cabbage, onion gravy*

Slow cooked pulled beef bun 13.50
*pickled red cabbage, tomato relish, chips*
as above with bacon +1.50

Grilled sirloin steak 17.50
*béarnaise sauce, chips*

# SALADS

Caesar salad 9.50
add chicken +4.50

Pickled cucumber, black quinoa, 8.50
English Fettle cheese, olives

Daily specials available – please ask

# PUDDINGS

Cake of the day 4.50

Baked seasonal fruit tart 5.50
*whipped Devon cream*

Caramel ice cream sundae 5.50
*ice cream, chocolate brownie, toasted almonds, caramel sauce*

Set buttermilk cream 5.50
*vanilla poached peaches*

Bitter chocolate pot 5.50
*crème fraiche*

Ice cream 2.50 per scoop
or sorbet of the day

(v) *denotes vegetarian dishes.* | *Please let us know if you have a food allergy or intolerance.* | *A discretionary 12.5% service charge will be added to your bill.*

# DRINKS

## SPARKLING

| | 12.5CL | 75CL |
|---|---|---|
| Prosecco DOC, 'Rosalia' Giusti NV | 6.50 | 35.00 |
| Chapel Down English Sparkling Rosé | 9.00 | 48.00 |
| Le Brun de Neuville Cuvée Sélection Champagne Brut NV | 10.50 | 55.00 |
| Bacchus Brut, Hutchinson Sykes, 'Skye Lark' NV | – | 42.50 |
| Le Brun de Neuville Rosé Champagne Brut NV | – | 60.00 |

## WHITE

| | 175CL | 50CL | 75CL |
|---|---|---|---|
| Swan house white | 5.00 | 13.50 | 19.50 |
| Chenin Blanc, William Robertson '16 | 5.50 | 15.50 | 23.50 |
| Pinot Grigio, Inycon '14 | 6.50 | 17.50 | 25.50 |
| Vinho Verde, Quinta da Lixa '15 | 7.00 | 19.00 | 27.50 |
| Chardonnay, Les Templiers '15 | 7.50 | 20.00 | 29.50 |
| Sauvignon Blanc, Yealands Estate '16 | 8.00 | 23.00 | 32.00 |
| Muscadet de Sevre et Maine, Les Celliers du Prieure '13 | – | – | 24.50 |
| Picpoul de Pinet, l'Abeille '15 Languedoc, France | – | – | 29.50 |
| Pinot Bianco, Quercus '15 | – | – | 30.00 |
| Bacchus Reserve, Chapel Down '14 | – | – | 33.00 |
| Chablis, Domaine Louis Moreau '15 | – | – | 39.50 |

## ROSÉ

| | 175CL | 50CL | 75CL |
|---|---|---|---|
| Tempranillo, Vega Roble '15 | 5.50 | 15.50 | 22.50 |
| Côte de Provence, Cuvée 'Marie Christine' Château de l'Aumérade '15 | 7.50 | 20.00 | 29.50 |

## RED

| | 175CL | 50CL | 75CL |
|---|---|---|---|
| Swan house red | 5.00 | 13.50 | 19.50 |
| Merlot, Bellefontaine, Pays d'Oc '16 | 5.50 | 15.50 | 23.50 |
| Malbec, Dona Paula '15 | 6.80 | 18.50 | 27.50 |
| Shiraz, Mad Fish '13 | 7.50 | 20.00 | 29.50 |
| Rioja Reserva Carlos Serres '11 | 8.00 | 23.00 | 33.00 |
| Pinot Noir 'Paper Road' Borthwick '14 | 8.50 | 25.00 | 35.00 |
| Castillo de Paniza, '15 | – | – | 22.50 |
| Pinot Noir, Calusari '16 | – | – | 26.50 |
| Merlot, Pierre Henri, Pays d'Oc '15 | – | – | 28.50 |
| Côtes du Rhône, Mourchon '15 | – | – | 32.00 |
| Dolcetto D'Alba, Vajra '15 | – | – | 38.00 |

## COCKTAILS

**MIDSUMMER NIGHT'S DREAM** 9.50
Prosecco, ELLC vodka, lemon, honey, marmalade, bitters

**ROSE MIMOSA** 12.50
Rose liqueur, orange juice, rhubarb bitters, Champagne

**SLOE NEGRONI** 10.50
Sipsmith sloe gin, Belsazar red vermouth, Campari

**DAMSON IN DISTRESS** 9.50
Somerset brandy, plum conserve, Chambord

**ICED PEACH TEA** 9.50
ELLC vodka, lemon, peach, earl grey tea

**HONEY & SPICE** 9.50
Sailor Jerry's rum, sugar, lime, Gosnell's mead

**GINGER JASMINE** 9.50
Ellc gin, peach puree, jasmine tea, fresh ginger

**BANKSIDE PEAT** 9.50
Jameson, Laphroaig, lemon, sugar, raspberries

**JUAN CARLOS** 10.50
El Jimador Reposado, Antica formula, Galliano, bitters

**WHITE SWAN** 9.50
ELLC gin, Grapefruit sherbet, sugar, lemon, bitters

## BEER

| DRAFT | 1/2 PINT | PINT |
|---|---|---|
| Saxon lager | 2.70 | 4.80 |
| Curious Brew lager | 3.00 | 5.50 |
| Globe Ale | 2.70 | 4.80 |
| Conqueror stout | 3.00 | 5.50 |
| Addlestones cider | 3.00 | 5.50 |
| Anspach & Hobday Summer Blonde* | 3.30 | 5.80 |
| Fourpure Session IPA* | 3.30 | 5.80 |

### BOTTLED

| | |
|---|---|
| Grolsch 330ml | 4.20 |
| Camden Hell's lager 330ml | 4.80 |
| Brewdog Nanny State pale ale 330ml | 4.80 |
| Fentimans & Hollow alcoholic ginger beer 500ml | 5.50 |
| Gosnells mead | 5.50 |
| Brixton Brewery low voltage session IPA 330ml* | 5.50 |
| Partizan Saison 330ml* | 5.50 |
| Hawkes Urban Orchard Cider 330ml* | 5.50 |

**Guest beers*

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# DRINKS

## SPIRITS

| GIN | 50ML |
|---|---|
| ELLC London Dry Gin | 7.50 |
| Bombay Sapphire | 8.00 |
| Plymouth | 9.00 |
| Jensen Old Tom | 7.50 |
| Dodds | 12.00 |
| Sipsmith | 9.50 |
| Adnams | 8.50 |
| Hendricks | 9.50 |
| East London Batch 1 | 10.50 |
| East London Batch 2 | 11.50 |
| Bulldog | 8.00 |
| Tanqueray Rangpur | 8.00 |
| Jensen Bermondsey | 7.50 |
| N°3 London | 8.50 |
| Tanqueray N°10 | 11.00 |
| Whitley Neill | 8.50 |
| Portobello Road N°171 | 8.00 |
| Little Bird London Dry Gin | 10.50 |

| VODKA | 50ML |
|---|---|
| ELLC 100% British Wheat Vodka | 7.50 |
| Adnams | 9.50 |
| Grey Goose | 10.00 |
| Belvedere | 10.50 |
| Chase | 10.50 |

| RUM | 50ML |
|---|---|
| Havana Especial | 7.50 |
| Havana 3 | 7.50 |
| Havana 7 | 9.00 |
| Zacapa | 14.50 |
| Goslings | 8.50 |
| Sailor Jerry's | 9.00 |
| Koko Kanu | 8.50 |

| WHISKY | 50ML |
|---|---|
| Bushmills | 9.00 |
| Johnny Walker Black Label | 8.50 |
| Jameson | 8.50 |
| Laphroig | 9.00 |
| Lagavulin | 11.50 |
| Glenmorangie | 9.00 |
| Oban | 11.50 |
| Macallan | 8.50 |
| Talisker | 10.50 |

| TEQUILA | 50ML |
|---|---|
| Sauza | 7.00 |
| El Jimador | 7.50 |
| Patron | 12.00 |
| Patron XO café | 8.00 |

| SOUR MASH | 50ML |
|---|---|
| Gentleman Jack | 11.50 |
| Jack Daniels | 8.00 |
| Jack Daniels Single Barrel | 10.00 |
| Makers Mark | 7.50 |
| Woodford Reserve | 9.50 |
| Whistlepig | 20.00 |
| Larceney | 9.00 |

| BRANDY | 50ML |
|---|---|
| Somerset Cider Brandy 10 years, England | 7.50 |
| Somerset Cider Brandy 15 years, England | 9.50 |
| Courvoisier Cognac V.S.O.P. France | 9.50 |
| Leyrat Cognac X.O. France | 14.50 |
| Delamain Pale & Dry Cognac X.O. France | 19.00 |

## SOFT DRINKS

| | |
|---|---|
| Coke / Diet coke | 2.60 |
| Belvoir lemonade | 3.50 |
| Belvoir elderflower | 3.50 |
| Fresh orange juice | 3.50 |
| Fresh apple juice | 3.50 |
| Cranberry juice | 2.10 |
| Tomato juice | 3.50 |
| Pineapple juice | 2.10 |
| Grapefruit juice | 2.10 |
| Fentimans ginger beer | 3.50 |

## HOT DRINKS

| | |
|---|---|
| Espresso | 1.50 |
| Double espresso | 2.20 |
| Macchiato | 2.00 |
| Double macchiato | 2.20 |
| Flat white | 2.50 |
| Americano | 2.20 |
| Latte | 2.60 |
| Cappuccino | 2.60 |
| Mocha | 2.60 |
| Hot chocolate | 3.00 |
| English breakfast tea | 2.50 |
| Green tea | 2.50 |
| Chamomile tea | 2.50 |
| Peppermint tea | 2.50 |
| Fresh mint tea | 2.50 |
| Earl grey tea | 2.50 |
| Bailey's latte | 5.20 |
| Irish coffee | 6.20 |

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