



SOMERS TOWN COFFEE HOUSE

TABLE

Maldon oysters, Essex (3/6/12) 10 / 18 / 35
Smoked almonds (ve) (gf) 5
Nocellera olives (ve) (gf) 5
E5 bakehouse sourdough, caramelised onion butter (v) 8

SMALL / SHARE / START

Heritage tomatoes, whipped cheese, sourdough, chive oil (ve) (gfa) 9
Smoked haddock croquettes, Sparkenhoe red, salt & vinegar mayo 9
Pressed ham hock, garden peas, hen's egg, toast 9
Mushroom, sourdough, brandy & pepper sauce, blue cheese (v) 9
Chalkstream trout, horseradish cream, keta caviar, nori (gf) 12
St Austell Bay mussels, garlic, white wine, cream (gf) 14
Burrata, candied walnuts, lemon thyme, honey, toast (v)(gfa) 10
Chicken wings, garlic, parmesan, parsley (gf) 11
Beetroot, blood orange, basil puree, smoked almond (ve)(gf) 8

LARGE / MAINS

Cornish Hake, St Austell mussels, leek, samphire, batter scraps (gf) 19
Cauliflower steak, butterbean, walnuts, crispy onions, truffle (ve)(gf) 16
Butler's banger sausage, mashed potato, beer onions, gravy 16
Charred broccoli, butternut, pickled cucumber, coriander (v) 16
Aged beef burger, beer braised onions, brioche, blue mayo, fries (gfa) 17
Battered Rye Bay haddock, triple chips, pea puree, tartar (gf) 18
Chicken & mushroom pie, charred leeks, mash, liquor 17
Butchers Cut MP
Market Fish/ Landings MP

Candied carrots, walnuts (ve)(gf) 6
Broccoli, lemon, garlic (v)(gf) 6

Potato skins, whipped cheese (ve)(gf) 6
Skinny fries (ve)(gf) 6

DESSERT

Sticky toffee, butterscotch, vanilla ice cream 7
Lemon posset, granola, compote (ve) 6.5
Chocolate torte, salted caramel, candied walnuts (gf) 7
Cheese, celery, crostini, chutney (gfa) 12
Ice Cream / Sorbets 1 or 2 scoop vanilla, chocolate chip, salted caramel, lemon sorbet 3 / 5

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER
A discretionary 10% service charge will be added and goes directly to our amazing front of house and back of house teams.