

ALL DAY DINING

12:00 – 22:30

SMALL PLATES

Galician Padron peppers (Vg) (Gf) 204kcal Sea salt, Arbequina EXV olive oil	6
Green pea hummus (Vg) 392kcal Toasted sourdough ciabatta	7
Greek feta spoodrift (V) 443kcal Grape tomato salad, crispy sourdough, Kalamata EXV olive oil, wild oregano	12
Épicerie board 907kcal British selection of cured meat and cheese, East Village honey, Rye sourdough	15
Crispy cauliflower pops (Vg) (Gf) 162kcal Lingham's chili miso glaze, fresh lime	6
Gilled Vannamei shrimps (Gf) 172kcal Honey sriracha, roasted celeriac puree, pineapple salsa	12
Pasteis de bacalhau 306kcal Homemade Portuguese style salted cod fritters	9
Homemade arancini (V) 220kcal Fresh spinach, green garlic, Cornish Yarg cheese	8
Rustic chips (Vg) 418kcal Rosemary, Maldon Sea salt	5

SALADS

Essex grown black n' white quinoa (Vg) (Gf) 396kcal Roasted artichokes, sun-drenched Italian tomatoes, Arlecchino peppers, wild rocket, fresh lime drops, East Village honey emulsion	14
Ruby red roasted beets (Vg) (Gf) 313kcal Pan roasted asparagus, red oak leaves lettuce, pine nuts, vinagre, Cotswold EXV oil	14
Durum wheat Sicilian couscous (Vg) 475kcal Sweet crispy chickpeas, raisin, thyme roasted tomatoes, cucumber, lemon, mustard dressing	14
Jack-In-The-Green (Vg) (Gf) 598kcal Mung beans, purple artichokes, smashed avocado, curled fennel, wild rocket, white miso-lime coriander dressing	14

Add Proteins

Grilled Vannamei shrimps (109kcal) 7	Grilled halloumi (352kcal) 4
Grilled free-range chicken strips (162kcal) 5	Baked tofu (170) 5

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. Prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

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12:00 – 22:30

LARGE PLATES

Singaporean Laksa (Vg) (Gf) 389kcal Roasted sesame tofu, pulled green jackfruit, thin rice noodles in spicy coconut curry broth, with fresh chili and garlic infused Kadoya sesame oil	15
The Gantry Burgster 1346kcal Scotch Aberdeen dry aged angus steak burger, brioche bun, East Village honey roasted bacon, fried yolk egg, cheddar Gorge, caramelised red onion, Tonka beans mayonnaise with Rosemary Rustic Chips	22
Ballotine de poulet de Bresse 717kcal Smoked Applewood cheese, supreme velouté, potato gnocchi, grilled mini Catalan chorizo, 14-month aged parmigiano Reggiano shavings	17
Roast and pressed shoulder of lamb 653kcal Cremolate of pearl barley with beurre de baratte, fresh Kentish asparagus, sun drenched Italian tomatoes, pan fried dandelion roots and grilled spring onions	20
Venetian classic cuttlefish ink risotto 478kcal Slow cooked wild caught cuttlefish and calamari, al dente Vialone Nano, mantecato with PGI Olea Prilis EXV olive oil and a toss of pecorino toscano	17
Pan fried fillet of coley 576kcal Crushed new potatoes, braised Romanesco, caramelized shallot, roasted beetroot, salsa verde	17

SWEET TREATS

Eton crush (V) (Gf) 282kcal Handmade meringue, strawberries conserve, lemon butter rich cream, strawberry dust	9
Macadamia semifreddo (V) 306kcal Burnt honey, green frastuca crunch, salted vanilla court biscuits	9
Lemon blueberry paleo cheesecake (Vg) (Gf) 538kcal Organic British blueberries, raw almonds, whipped coconut yogurt	10
Kentish Raspberry Millefeuille (V) 438kcal Crème pâtissier a la vanille, Toulouse crystallized violet petals	11

*Vegetarian (V)
*Vegan (Vg)
*Gluten free (Gf)

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