

EVENING

5PM - 9.30PM

TO START

Blood Orange Spritz - Lillet Blanc aperitif, Italian blood orange soda	10
Negroni - Beefeater gin, Campari, vermouth blend	12.5
Paloma - Olmeca Altos Plata tequila, lime, agave, grapefruit soda	13.5

SNACKS

BBQ roasted corn [vgn, wg] 3.8 / Smoked almonds [vgn, wg] 4.2 / Verdi Dolci olives [vgn, wg] 4.8

SMALL & SHARING

Spence Bakery focaccia, olive oil [vgn]	5.5
Padron peppers, smoked sea salt [vgn, wg]	7.5
Leek & Smokeacre cheddar croquettes, aioli [v]	7.5
Yellow pea hummus, red onion & caper relish, grilled sourdough [vgn]	8
Fried chicken, sriracha glaze, stilton dip [wg]	9.5 / 18
Pan fried prawns, chilli & garlic butter, sourdough	11
Burrata, grilled peaches, balsamic, mint [v, wg]	11.5
Duck leg rillettes, horseradish, pickled fennel, toasted brioche	12
British cheese plate - Keens Cheddar, Long Clawson Stilton & Cornish Brie served with crackers, red onion jam & pickles	14
Sharing board - harissa yoghurt, yellow pea hummus & tomato chilli jam [v] served with seasonal crudités & focaccia	14

LARGE

Grilled courgette salad, confit tomatoes, green lentils & preserved lemon [vgn, wg] - add chicken +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, almond dukkah & pomegranate [vgn, wg] - add feta [v] +3.2	12.5
Cider battered haddock, hand cut chips, pickled red onion, minted peas & dill tartare [wg]	18
Chicken, mushroom & leek pie, mash, minted peas & gravy	19
Crispy pork belly, mash, spring greens, spiced apple chutney & gravy [wg]	21
Grilled sea bass, crushed new potatoes, samphire, lemon & caper butter [wg]	22.5
Pan roasted lamb rump, new potatoes, braised gem & peas, bacon, salsa verde, crispy shallots [wg]	25.5
Sirloin steak, wild mushrooms, peppercorn sauce, hand cut chips [wg]	27.5
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries - add streaky bacon +2	18.5
Crispy mushroom burger, red onion jam, house pickles, aioli, fries [vgn] - add Cornish gouda +1.5	17

SIDES

Green beans & shallots [vgn, wg]	5
Confit tomatoes, pickled red onion & chives [vgn, wg] - add feta [v] +3.2	5.5
Skin-on fries [vgn, wg] - add garlic oil +0.5	5.8
Hispi wedge, garlic butter, jalapeños & crispy shallots [v, wg]	6

[v]- vegetarian / [vgn] - vegan / [wg] - without gluten

Please let us know if you have any allergies or dietary requirements

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BAR

Homemade Hibiscus Lemonade	4
Organic Cold-pressed Orange Juice	4.5
Pineapple & Peppermint Fizz <i>[non-alcoholic]</i> - Botivo aperitif, pineapple juice, peppermint tea, soda	8
Blood Orange Spritz - Lillet Blanc aperitif, Italian blood orange soda	10
BBQ roasted corn <i>[vgn, wg]</i> 3.8 / Smoked almonds <i>[vgn, wg]</i> 4.2 / Verdi Dolci olives <i>[vgn, wg]</i> 4.8	

SMALL

Spence Bakery focaccia, olive oil <i>[vgn]</i>	5.5
Padron peppers, smoked sea salt <i>[vgn, wg]</i>	7.5
Leek & Smokeacre cheddar croquettes, aioli <i>[v]</i>	7.5
Yellow pea hummus, red onion & caper relish, grilled sourdough <i>[vgn]</i>	8
Burrata, grilled peaches, balsamic, mint <i>[v, wg]</i>	11.5
Duck leg rillettes, horseradish, pickled fennel, toasted brioche	12

SANDWICHES

Grilled cheese sourdough toastie, english mustard, onion ketchup <i>[v]</i>	9.5
Cider battered haddock on toasted brioche, pickled onion, dill tartare, gem lettuce	12
Alice House "Club" - toasted brioche, streaky bacon, grilled chicken, pickles, tomato, lettuce, aioli	13

LARGE

Fenton farm free-range eggs on Spence Bakery sourdough toast <i>[v]</i>	8.5
<i>Add tomato / Cumberland sausage +2.8 / beans / mushrooms +3.5 / streaky bacon +4.8</i>	
Wild mushrooms on toast, garlic oil, spring greens, crispy shallots <i>[vgn]</i> - add feta <i>[v]</i> +3.2	10
Alice fry up - Streaky bacon, Cumberland sausage, mushrooms, tomato, fried egg, onion ketchup	16
Grilled courgette salad, confit tomatoes, green lentils & preserved lemon <i>[vgn, wg]</i> - add chicken +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, almond dukkah & pomegranate <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	12.5
Crispy mushroom burger, red onion jam, house pickles, aioli, fries <i>[vgn]</i> - add Cornish gouda +1.5	17
5oz British beef burger, Cornish gouda, caramelised red onion, house pickles, mustard mayo, fries - add streaky bacon +2	18.5

SIDES

Skin-on fries <i>[vgn, wg]</i> - add garlic oil +0.5	5.8
Confit tomatoes, pickled red onion & chives <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	5.5
Green beans & shallots <i>[vgn, wg]</i>	5
Streaky bacon <i>[wg]</i>	4.8
Alice House beans <i>[vgn, wg]</i> / Mushrooms <i>[vgn, wg]</i>	3.5
Roasted tomato <i>[vgn, wg]</i> / Cumberland sausage	2.8

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BRUNCH

SATURDAY
UNTIL 4PM

BAR

Homemade Hibiscus Lemonade	4
Organic Cold-pressed Orange Juice	4.5
Pineapple & Peppermint Fizz <i>[non alcoholic]</i> - Botivo aperitif, pineapple juice, peppermint tea, soda	8
Mimosa - Prosecco, organic cold-pressed orange juice	8.5
Bloody Mary or Red Snapper - Vodka or gin, tomato, lemon, spice mix	9
Paloma - Olmeca Altos Plata tequila, lime, agave, grapefruit soda, chilli-lime salt	13.5

SNACKS

BBQ roasted corn *[vgn, wg]* 3.8 / Smoked almonds *[vgn, wg]* 4.2 / Verdi Dolci olives *[vgn, wg]* 4.8

BRUNCH

Alice House beans on toast, crispy shallots <i>[vgn]</i> - add poached egg <i>[v]</i> +2.4	8
Fenton farm free-range eggs on Spence Bakery sourdough toast <i>[v]</i>	8.5
Add tomato / Cumberland sausage / vegan sausage +2.8 / beans / mushrooms +3.5 / halloumi / bacon +4.8	
Alice House bacon bap - fried egg, streaky bacon, tomato & chilli jam - add potato rosti <i>[v]</i> +2.8	9.5
Wild mushrooms on toast, garlic oil, spring greens, crispy shallots <i>[vgn]</i> - add feta <i>[v]</i> +3.2	10
Leek & Smokeacre cheddar rarebit on sourdough toast, confit tomatoes & chives <i>[v]</i>	10.5
Poached eggs, Dorset yoghurt, harissa, coriander & mint, sourdough toast <i>[v]</i>	11
Vanilla French toast, white chocolate, Longley Farm crème fraîche & macerated strawberries <i>[v]</i>	12.5
Cumberland sausage & spring green hash, potato rosti, fried egg, onion ketchup	14
Spiced brisket, English muffin, poached eggs, brown butter Hollandaise, crispy leeks	14.5
Alice fry up - Streaky bacon, Cumberland sausage, mushrooms, tomato, fried egg, onion ketchup	16
Veggie fry up - Lake District halloumi, vegan sausage, mushrooms, tomato, fried egg, onion ketchup <i>[v]</i>	16

LARGE

Roasted aubergine, quinoa, tahini, harissa, almond dukkah & pomegranate <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	12.5
Crispy mushroom burger, red onion jam, house pickles, aioli, fries <i>[vgn]</i> - add Cornish gouda +1.5	17
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries - add streaky bacon +2	18.5

SIDES

Skin-on fries <i>[vgn, wg]</i> - add garlic oil +0.5	5.8
Spence Bakery focaccia, olive oil <i>[vgn]</i>	5.5
Confit tomatoes, pickled red onion & chives <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	5.5
Lake District Halloumi <i>[v, wg]</i> / Streaky bacon <i>[wg]</i>	4.8
Alice House beans <i>[vgn, wg]</i> / Mushrooms <i>[vgn, wg]</i>	3.5
Potato rosti <i>[v, wg]</i> / Roasted tomato <i>[vgn, wg]</i> / Cumberland sausage / vegan sausage <i>[vgn]</i>	2.8

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SUNDAY

BAR

Pineapple & Peppermint Fizz <i>[non-alcoholic]</i> - Botivo aperitif, pineapple juice, peppermint tea, soda	8
Bloody Mary or Red Snapper - Vodka or gin, tomato, lemon, spice mix	9
Blood Orange Spritz - Lillet Blanc aperitif, Italian blood orange soda	10
Negroni - Beefeater gin, Campari, vermouth blend	12.5

SNACKS

BBQ roasted corn *[vgn, wg]* 3.8 / Smoked almonds *[vgn, wg]* 4.2 / Verdi Dolci olives *[vgn, wg]* 4.8

SMALL

Spence Bakery focaccia, olive oil <i>[vgn]</i>	5.5
Padron peppers, smoked sea salt <i>[vgn, wg]</i>	7.5
Leek & Smokeacre cheddar croquettes, aioli <i>[v]</i>	7.5
Yellow pea hummus, red onion & caper relish, grilled sourdough <i>[vgn]</i>	8
Pan fried prawns, chilli & garlic butter, sourdough	11
Burrata, grilled peaches, balsamic, mint <i>[v, wg]</i>	11.5
Duck leg rillettes, horseradish, pickled fennel, toasted brioche	12

ROAST

All served with roasties, carrots, summer greens, Yorkshire pudding & gravy

West Country lamb rump, mint sauce	25
Rump of beef, horseradish cream	25
Norfolk pork belly, Bramley apple sauce	22.5
Half chicken crown, garlic & sage stuffing	23.5
Baked aubergine, mushroom gravy, almond crumb <i>[v]</i> / without Yorkie <i>[vgn]</i>	19

LARGE

Grilled sea bass, crushed new potatoes, samphire, lemon & caper butter <i>[wg]</i>	22.5
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries – add streaky bacon +2	18.5
Grilled courgette salad, confit tomatoes, green lentils & preserved lemon <i>[vgn, wg]</i> – add feta <i>[v]</i> +3.2	11.5

SIDES

Strongman cauliflower cheese - to share <i>[v, wg]</i>	8
Hispi wedge, garlic butter, jalapeños & crispy shallots <i>[v, wg]</i>	6
Skin-on fries <i>[vgn, wg]</i> – add garlic oil +0.5	5.8
Confit tomatoes, pickled red onion & chives <i>[vgn, wg]</i> – add feta <i>[v]</i> +3.2	5.5
Green beans & shallots <i>[vgn, wg]</i>	5
Extra Yorkshire pudding <i>[v]</i>	1.6
Extra roast potatoes <i>[vgn, wg]</i> 4 / extra roast carrots <i>[vgn, wg]</i> 3.5 / extra roast greens <i>[vgn, wg]</i> 4.5	

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DESSERT

White chocolate & vanilla cheesecake, macerated strawberries [v]	8
Homemade sticky toffee pudding, salted caramel ice cream [v]	8
Dark chocolate brownie, raspberry sorbet [vgn, wg]	8
Hackney Gelato [v/vgn, wg] - per scoop	3
<i>Ask us about today's flavours</i>	
Keens Cheddar, Long Clawson Stilton, Cornish Brie	14
<i>Served with crackers, chutney & pickles</i>	

BAR

Almond Espresso	11.5
<i>Salizá amaretto, espresso, homemade Havana 7 coffee liqueur</i>	
Old Fashioned	13
<i>Buffalo Trace bourbon, bitters, sugar</i>	
Homemade Havana 7 Coffee Liqueur [25/50ml]	5.8/9
Tosolini Limoncello [25/50ml]	5.8/9
Glenlivet Founder's Reserve Single Malt Scotch [25/50ml]	7.8/12.5
Olmea Altos Reposado Tequila [25/50ml]	7.8/12.5
Blendsmith Hot Chocolate	4.5
Coffee by Kiss the Hippo Roasters	from 3
Tea by Good & Proper Tea	3.2

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DRINKS

HOUSE COCKTAILS

Paloma - Olmeca Altos Plata tequila, lime, agave, grapefruit soda	13.5
Tommy's Mezcalita - Del Maguey Vida mezcal, lime, agave, tajin	13.5
Pineapple Daiquiri - Plantation pineapple rum, lime, sugar	13.5
Spicy Margarita - Chilli infused tequila, agave, lime, tajin, salt	13
Old Square - Chivas Regal, Martell VS cognac, vermouth, Briottet creme d'abricot	13
Pineapple Gin Sour - Peppermint & pineapple gin liqueur, lemon, aquafaba	12.5
Honey Lemon Mule - Absolut Hunni vodka, lemon, mint, ginger beer	12.5
Pink Gin Fizz - Alice House pink gin, lemon, grapefruit, blood orange soda	12.5
Hugo Spritz - Beefeater gin, elderflower, mint, prosecco	11.5
Seasonal Bellini - Seasonal fruit purée, prosecco	10.5
Blood Orange Spritz [low ABV] - Lillet Blanc aperitif, Italian blood orange soda	10

Ask at the bar for your favourite classics

NON-ALCOHOLIC

Pineapple & Peppermint Fizz - Botivo, pineapple juice, peppermint tea, soda	8
Noughty Bellini - Seasonal fruit purée, 0% prosecco	8
Nogroni - Botivo aperitif, Tanqueray 0% Flor de Sevilla gin, hibiscus tea	9
Seville Spritz - Tanqueray 0% Flor de Sevilla gin, lemon, sugar, soda	9
Amareno Sour - Lyre's Amaretti liqueur, almond syrup, lemon, aquafaba	9.5
Pathfinder Dark & Stormy - Pathfinder hemp & root spirit, ginger beer, lime	11.5

PERFECT SERVE G&TS - 50ml served with Fever-Tree

Beefeater 24 , Elderflower tonic, grapefruit	13.5
Boxer , Ginger ale, lime	13.5
Plymouth , Indian tonic, lemon & cardamom	13.5
Malfy Limone , Mediterranean tonic, lemon	14.5
Malfy Rosa , Aromatic tonic, grapefruit, juniper berries	14.5
Malfy Arancia , Elderflower tonic, hibiscus tea	14.5
Tanqueray 10 , Indian tonic, grapefruit	15
Citadelle , Blood orange soda, orange	15
Monkey 47 , Indian tonic, grapefruit & mint	15.5

BEER

	Half	Pint
Alice House Lager , 4.4%	3.5	6.8
Dream Factory Pale Ale , Two Tribes, 4.6%	3.6	7
London Black Nitro Porter , Anspach & Hobday, 4.4%	3.6	7
Apple Cider , Umbrella London, 5%	3.4	6.5
Guest Beer - Please ask a member of the team		
	330ml	500ml
Power Plant GF Lager , Two Tribes, 4.5%	5.8	
Lucky Saint Unfiltered Lager / Hazy IPA [non-alcoholic], 0.5%	5.8	
Umbrella London Blackcurrant Cider , 4%		6.5

WINE

SPARKLING

	125ml	500ml	BTl
Ceradello Prosecco DOC Spumante Brut Veneto, Italy <i>[organic, vegan, sustainable]</i>	7.8	-	43
‘Jamie’ Bacchus Pet Nat , Renegade Urban Winery London via Wiltshire, UK <i>[unfiltered, low sulfur, vegan]</i>	-	-	52
Henners Brut NV British Sparkling East Sussex, England <i>[vegan, sustainable]</i>	-	-	85
‘Noughty’ 0% Sparkling Chardonnay , Thomson & Scott Southern Spain <i>[non-alcoholic, organic, vegan, low sulfur]</i>	6.2	-	34

WHITE

‘Borgia’ Macabeo , Borsao Campo de Borja, Spain <i>[sustainable]</i>	5.5		29.5
Selon L’Etang Viognier Languedoc, France <i>[vegan]</i>	6		33
Vila Nova Vinho Verde Vinho Verde, Portugal <i>[vegan]</i>	6.4		35
‘Carte Noire’ Picpoul de Pinet , Cave de l’Ormarine Languedoc, France <i>[sustainable]</i>	6.8		37.5
Novas Gran Reserva Riesling , Emiliana Valle del Bio-Bio, Chile <i>[vegan, organic, sustainable]</i>	7.2	27	40
Bottega Vinai Pinot Grigio Trentino DOC, Italy <i>[vegan, sustainable]</i>	7.6	28.5	42
MOKOblack Sauvignon Blanc Marlborough, New Zealand <i>[vegan]</i>	8	30	44
‘Sara’ Barrel Fermented Chardonnay , Renegade Urban Winery London via Essex, UK <i>[low sulfur, vegan]</i>	-	-	46

PINK & ORANGE

Les Oliviers Grenache / Cinsault Rosé Languedoc, France <i>[vegan]</i>	6		33
‘White Lies’ Skin Contact Pinot Gris , New Theory Stellenbosch, South Africa <i>[vegan, sustainable]</i>	8.2	31	45
Domaine Bargemone Côtes de Provence Rosé Provence, France <i>[vegan, organic, sustainable]</i>	8.4	31.5	46

RED

‘Borgia’ Garnacha , Borsao Campo de Borja, Spain <i>[vegan, sustainable]</i>	5.8		31.5
Record Sun Shiraz South Eastern Australia <i>[vegan]</i>	6.2		34
Uva Non Grata Gamay Vin de France	6.6		36.5
Alo Jais Noir Carignan Roussillon, France <i>[vegan]</i>	7		39
‘Man with the Ax’ Cabernet Sauvignon , Showdown California, USA <i>[vegan]</i>	7.2	27	40
Domaine des Tourelles Red Bekaa Valley, Lebanon	7.6	28.5	42
Walter Bressia Sylvestra Malbec , Uco Valley Mendoza, Argentina <i>[vegan]</i>	8.2	31	45
‘Susana’ Pinot Noir , Renegade Urban Winery London via Pfalz, Germany <i>[low sulfur, vegan]</i>	-	-	50