

COIN LAUNDRY

TO START

Paloma 13.5 <i>Olmea Altos Plata tequila, lime, agave, grapefruit soda</i>	Botivo Spritz [non-alcoholic] 7.5 <i>Botivo aperitif, soda, orange</i>
Blood Orange Spritz 10 <i>Lillet Blanc aperitif, Italian blood orange soda</i>	Homemade Hibiscus Lemonade 4 BBQ roasted corn [vgn] 3.8
CL Rosemary Spritz 11 <i>Rosemary gin, Lillet Blanc, orange bitters, Fever Tree Mediterranean tonic</i>	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, 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, sourdough	12
British cheeses - Keens Cheddar, Long Clawson Stilton, Cornish Brie - served with crackers, chutney & pickles	14
Sharing board - harissa yoghurt, yellow pea hummus & tomato chilli jam [v] - served with crudités & focaccia	14

LARGE

Grilled courgette salad, confit tomatoes, green lentils & preserved lemon [vgn, wg] - add chicken [v] +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, almond dukkah & pomegranate [vgn, wg] - add feta [v] +3.2	12.5
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, fries [wg]	27.5
5oz British beef burger, Cornish gouda, red onion jam, house pickled, mustard mayo, fries – add streaky bacon +2	18.5
Crispy mushroom burger, red onion jam, house pickles, aioli, fries [vgn] - add Cornish gouda [v] +1.5	17

SIDES

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

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

A discretionary 12.5% service charge will be added to your bill for table service which all goes directly to our hardworking team.
£1.5 will also be added to your bill for unlimited still or sparkling Belu filtered water. Find out more at belu.org

15% pre-theatre discount before 6.30pm – just show your Sadler's Wells ticket at the bar!

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

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, vegan, low sulfur]</i>	-	-	52
Henners Brut NV British Sparkling , East Sussex, England <i>[vegan, sustainable]</i>	-	-	85
'Noughty' 0% Sparkling Chardonnay , Thomson & Scott, Spain <i>[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>[vegan, 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, 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>[organic, vegan, 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, London via Pfalz, Germany <i>[low sulfur, vegan]</i>	-	-	50

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SEE MORE @COINLAUNDRYEM

COCKTAILS *Ask at the bar for your favourite classics*

Paloma	Olmea Altos Plata tequila, lime, agave, grapefruit soda	13.5
Knickerbocker	Plantation Xaymaca rum, Triple sec, raspberry, lime	13.5
Pineapple Daiquiri	Plantation pineapple rum, lime, sugar	13.5
Del Maguey Sour	Del Maguey Vida mezcal, Aperol, lime, pineapple, bitters	13
Old Fashioned	Whiskey, sugar, bitters	13
Margarita	Spicy, Tommy's or classic	13
Peach & Honey	Absolut Hunni vodka, lemon, earl grey, Briottet peach liqueur	12.5
Caribeno	Havana 7 & Cuban spiced, coconut water, lime	12.5
Negroni	Gin, Campari, house vermouth	12.5
Espresso Martini	Absolut vodka, homemade coffee liqueur, espresso	12.5

NON ALCOHOLIC

Lucky Saint	Non-alcoholic unfiltered lager / hazy IPA, 0.5% (300ml)	5.8
Botivo Spritz	Botivo 0% aperitif, soda, orange	7.5
Nogroni	Botivo 0% 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, almond syrup, lemon, aquafaba	9.5
Pathfinder Dark & Stormy	Pathfinder hemp & root 0% spirit, ginger beer, lime	11.5

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

Beefeater 24	Elderflower tonic, grapefruit	13.5
Plymouth	Indian tonic, lemon, cardamom	13.5
Boxer	Ginger ale, lime	13.5
Malfy Limon	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	Italian blood orange soda, orange	15
Monkey 47	Indian tonic, grapefruit, mint	15.5

DRAUGHT

Coin Laundry	Classic helles lager	4.0%	6.8
Siren	Lumina, GF session IPA	4.2%	7
Two Tribes	Dream Factory, pale ale	4.4%	7
Anspach & Hobday	London Black, nitro porter	4.3%	7
Umbrella London	Apple cider	4.5%	6.5
Guest Beers	<i>Ask our team!</i>		