



violas

BRUNCH. DINNER. WINE.
COVENT GARDEN LONDON

Menu

BRUNCH (Until 5pm)

For the table:

Truffle Parmesan fries <i>Truffle mayo, parmesan</i>	7
Fried chicken pecorino <i>Crispy buttermilk chicken tenders pecorino cheese 'snow' and confit garlic aioli</i>	10
Sweet and spicy grilled halloumi (vg) <i>Drizzled with house made thyme infused hot English honey</i>	9

Caramelised Banana Bread (vg) <i>crème fraiche, grilled banana & lime, cashew butter</i>	16
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Taco Pancakes (vg) <i>Buttermilk pancakes, whipped mascarpone, fresh fruits, edible flowers, white and milk hazelnut chocolate pots</i>	17
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Tiramisu French Toast (vg) <i>Toasted brioche, crème fraiche & bitter chocolate</i>	16
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Violas Granola (v) (gf) <i>Nut granola, maple syrup, coconut yoghurt, berries & mint</i>	12
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Breakfast Tacos (gf) <i>Corn tortilla, tomato salsa, scrambled eggs, crispy bacon, spring onions, pickled onions, avocado, Parmesan</i>	16
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Hot Honey Buratta (vg) <i>Toasted sourdough bread, mashed avocado, semi-dried tomato, hot honey and torn burrata</i> <i>Add Iberico jamón £6</i>	16
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Levant Eggs <i>Herbed labneh, semi-dried cherry tomatoes, pan-fried chorizo, poached egg, aleppo chilli butter and toasted pitta</i>	16
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Benedict <i>English muffins, bacon, spinach, poached eggs, hollandaise</i>	16
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Lobster Bao Bun <i>Cornish lobster, brown crab butter, samphire</i>	18
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Crispy Feta (vg) <i>Cretan marinated feta in crisp filo parcel, sumac tomatoes, house hot honey</i>	17
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Rosti Royale <i>Potato rosti, smoked salmon, herbed labneh, chives, dill</i>	18
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Sweet Potato Fritters (vg) <i>Courgette & sweet potato fritters, tumeric yoghurt & corn salsa, poached egg.</i> <i>Add bacon £6</i>	15
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Truffle Scrambled Eggs <i>Burford brown eggs on toasted croissant, black truffle</i>	17
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DINNER

Small plates (order as sides or 4-5 to share)

Focaccia Barese (vg) <i>Confit tomatoes & olives</i>	5
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Courgette fritti with lemon mayo (vg) <i>Seasoned flour, lemon aioli</i>	9
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Heirloom tomato and white balsamic strawberry salad with burrata (gf)	9
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Potato Galette <i>Potato terrine, a cacio di peppe dip</i>	9
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Butternut squash arancini <i>Fresh grated parmesan</i>	9
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Korean popcorn chicken <i>BBQ sauce, sesame seeds, pickled radishes</i>	9
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Lobster mac and cheese <i>Cornish lobster, béchamel, gruyere</i>	12
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'KFC' Calamari <i>Buttermilk marinated crispy Kentucky fried Calamari, ranch dip</i>	10
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Yuzu Bang Bang Shrimp <i>Crispy prawns, spicy cocktail sauce, crispy onions</i>	12
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Moroccan spiced chicken with labneh & pomegranate	10
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Loaded fries <i>Braised beef, crispy onions</i>	9
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Grilled Tenderstem broccoli (v) (gf) <i>Romesco sauce, smoked almonds</i>	9
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CHARCUTERIE AND CHEESE WITH WINE FOR 2 60

Coppa, prosciutto, salami Milano, Wine 125ml
Cheese selection, crackers, grapes, nuts



Please inform our staff members of any food allergies and intolerances prior to ordering, no substitutions will be allowed once the food is served *a discretionary service charge of 12.5% will be added to your bill * seating time is 60 minutes, thank you for your cooperation

Larger Plates From 5pm

Cornish Lobster Roll <i>Brown butter mayo, samphire, toasted brioche, furikake fries.</i>	28
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Chicken Schnitzel <i>Lightly breaded, salsa verde, rocket and lemon, sweet potato fries</i>	18
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Beef Angus Steak (gf) <i>sautéed new potatoes, baby heritage carrots, tenderstem broccoli and zhoug</i>	26
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Hot smoked salmon salad (gf) <i>Scottish hot smoked salmon flakes, blood orange and fennel salad, labneh and crispy capers</i>	20
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Classic cheeseburger <i>Shortrib beef patty in a toasted brioche bun, lettuce, tomato, red onion, and melted cheddar cheese, fries</i>	17
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Squash ravioli <i>Brown butter, pecorino, sage, crushed amaretti</i>	17
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Truffle pasta (vg) <i>Forest mushrooms and ricotta ravioli, cream, fresh truffle</i>	19
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Prawns pasta <i>Fresh egg linguine, king prawns, courgettes, a touch of cream and chillies</i>	18
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Chicken Caesar Salad <i>Panco chicken fillet, house Caesar dressing, romaine lettuce, rusks</i>	17
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Salmon Hollandaise (gf) <i>Grilled scottish salmon, mashed potatoes, charred asparagus baked tomatoes, house Hollandaise</i>	19
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BRUNCH. DINNER. WINE.

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Desserts:

Fresh donuts <i>Clotted cream, Fabbri cherries</i>	9
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Pistachio Tiramisu <i>Coffee soaked savoardi, Mascarpone cream</i>	9
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Tirami-Chou <i>Coffee craquelin, mascarpone mousse, served with hazelnut chocolate.</i>	10
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NY Cheesecake <i>baked vanilla cheesecake, cherry compote</i>	8
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Carrot cake <i>Cream cheese filling, walnuts</i>	7
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Beer:	
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Stella Artois 330ml	5
Peroni 330ml	5
Moretti 330ml	5
Corona 330ml	5

COCKTAILS

Bellini <i>White peach purée, Prosecco</i>	12
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Unicorn Tears Gin Spritz <i>Sparkling pink raspberry gin liquor, Prosecco, rose lemonade</i>	14
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Rhubarb Fizz <i>Rhubarb Absolute, Prosecco and sprite</i>	14
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Strawberry Mojito <i>Bacardi, crushed strawberries, mint, lime, brown sugar, club soda</i>	12
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Passion fruit Mojito <i>Bacardi, crushed passion fruit, mint, lime, brown sugar, club soda</i>	13
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Espresso Martini <i>Coffee liquor, vodka, espresso shot</i>	14
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PornStar Martini <i>Passion fruit, vodka, Prosecco shot</i>	12
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Aperol Spritz <i>Aperol, Prosecco, soda, water, fresh orange</i>	12
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Happy hour Monday to Friday 3-5pm half price cocktails

Noccelara olives (vg, gf)	4
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Smoked mixed nuts (vg)	5
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OUR WINES 175ml / BOTTLE

RED:

Cabernet Sauvignon Scalapetra, Italy	10	40
Malbec Ornella Bellia, Italy	12	44
Rioja Izadi Reserva, Spain	11	42
Merlot Grave, Italy	10	40

WHITE:

Pinot Grigio Santa Sofia, Italy	10	40
Sauvignon Blanc, Friuli, DOC, Italy	12	44
Chardonnay Delle Venezie, Italy	11	42

ROSE: 175ml / Bottle

Rose Domaine De La Pastoure, France	11	42
Fitz Rose English Sparkling Wine	13	60

Sparkling Wines: 175ml / Bottle

Prosecco Spumante Brut, Italy,	11	48
Moët Champagne		99
Hibiscus flower	5	

add Australian Hibiscus flower to your sparkling wine to see all the bubbles stream off and gently unfurl the flower. You can eat the flower, it has delicious raspberries and rhubarb flavour

Fitz English White Sparkling Wine <i>from Sussex, notes of pear and golden apple</i>	13	60
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