

warehouse

our story

Warehouse takes its name from its origins as a 19th century Covent Garden fruit and vegetable warehouse. The history of the space has echoes in the menu, where traditional preservation methods and heritage produce are used alongside modern and innovative culinary techniques. By working with the seasons, the essence of nature is translated onto the plate, with whole ingredients used to their full potential. We carefully select and work closely with suppliers based on the quality of their produce and their commitment to sustainability.

The Estate Dairy

Based in the Somerset countryside, The Estate Dairy bring together expertise in farming, dairy science and hospitality to form a young and passionate collective, focused on provenance and sustainability to achieve the highest quality dairy products.

Duchess Farm

Hertfordshire-based Duchess Farm specialises in extra virgin cold-pressed rapeseed oil, heritage grains and stoneground flour. Protection and preservation are at the heart of Duchess Farm's ethos and by having a hand in every phase of the process they are working towards a fully regenerative grain farming system.

Orkney Craft Vinegar

On the far reaches of north-east Scotland, Orkney Craft Vinegar have an approach of sustainability, thought and ingenuity. From hand foraging their raw ingredients, to brewing their own wine and beer, every step of the journey is considered, resulting in a unique and innovative product.

Cornish Sea Salt Company

It is from the open waters neighbouring the Lizard Peninsula, on the south coast of Cornwall, that our artisan sea salt is hand-harvested. Here, like many of our suppliers, Cornish Sea Salt Company combines ancient techniques with a desire to re-imagine their methods for the modern world.

Margent Farm

Margent Farm is an innovative and collaborative hemp farm located on 50 acres of organic arable land in Cambridgeshire. Working regeneratively, hemp is cultivated on the farm to capture carbon as it grows. Utilising the entire plant, Margent Farm creates an organic cold pressed hemp seed oil. Rich in nutritional benefits, it adds a subtle earthy flavour to dishes and is the product of an intention to help support the planet.

Heilala Vanilla

Heilala Vanilla is a world-renowned humanitarian vanilla brand with the intention of working with the whole nation of Tonga to build an industry with long-term, sustainable values that supports both the community and the land. With the richness of the Pacific soil and the tropical warmth of the Polynesian sun, Heilala Vanilla's product is complex, fragrant and unrivalled.

Pump Street Chocolate

Pump Street Chocolate works directly with cocoa farmers across the globe to produce their entirely traceable, bean-to-bar, chocolate from a quiet Suffolk village. Each new batch of cocoa beans is treated individually, creating a unique, small batch product every time.

Hodmedod's

Hodmedod's source and supply a range of British grown beans, pulses and grains that are sustainably produced and supreme in quality. They are also interested in reintroducing forgotten varieties with a goal of stimulating demand for indigenous ingredients.

Shrub Produce

Shrub Produce are dedicated to supporting local, ethical and sustainable vegetable growers to supply the food industry with produce that is entirely transparent, unmatched in quality and responsibly grown. They want to create lasting change, re-establishing what we understand as real food and where it comes from.

Rocks Oysters

Rocks source the UK & Ireland's most exciting range of rock oysters directly from our rugged coastline.

The Wild Room

The Wild Room specialise in supplying wild mushrooms, fresh truffles and expertly foraged ingredients of the highest quality. From the coasts of Cornwall to the Outer Hebrides, The Wild Room are dedicated to finding nutritious and unexpected produce.

Natoora

Renowned supplier Natoora are intent on their mission to create a truly transparent and sustainable supply chain by working directly with small scale growers. They work only with the seasons and seek to provide produce with exceptional flavour and flair. .

snacks

Ancient Grains Sourdough, Estate Dairy Butter £4.5
Our signature sourdough, home baked with Duchess Farm heritage grains of einkorn and spelt. Served with Estate Dairy’s creamy rich butter.

A Selection of Pickles £4 (ve)
A variety of seasonal vegetables, picked at their peak and preserved using our house pickling technique.

Spring Crudites and Hazelnut Cream £5 (ve)
A variety of seasonal vegetables, served with a hazelnut and linseed cream.

Roasted Fava Bean on a rye & Fennel Flatbread £6
Our rye and fennel flatbread is served with a roasted fava bean and buckwheat spread, alongside fresh and pickled spring vegetables.

small plates

Rock Oysters, 3 for £10, 6 for £18
Rock Oysters, served with Orkney Craft “Sugar Kelp” vinegar.

Celery, Apple, Walnuts £11 (ve)
Lightly brined celery is accompanied by fresh apple, candied walnuts, celery salt and gratings of long pepper. The dish is served with an apple, celery and lovage dressing.

Heritage Tomatoes, Pumpkin Seeds, Rooibos Tea £11 (ve)
Lightly brined heritage tomatoes are garnished with fennel pollen and sit atop toasted pumpkin seed butter. Served with a tomato and rooibos consommé.

Daikon, Carrot, Kimchi £11 (ve)
Salted daikon and carrot, finely shredded and dressed with a Margent Farm cold pressed hemp oil and kimchi dressing.

Beef Tartare, Sumac & Biber Chilli £14
Beef tartare, topped with sumac, biber chilli and garlic chives, served with a crisp allium wafer.

large plates

Swede, Morel Mushrooms, Wild Garlic £16 (ve)
Swede poached in a spiced carrot and swede liquor and glazed with the reduction. Our swede is poached in a spiced carrot and swede liquor, before being roasted and glazed. The dish is served with sea buckthorn juice, smoked pepper, roasted morel mushrooms and a rich wild garlic sauce.

Shitake Mushrooms, Peas and Spelt £16 (ve)
Shitake mushrooms, served alongside spelt dressed with peas, ginger, rapeseed oil and a pea miso, topped with pea shoots and borage flowers.

Halibut, Seaweed, Sea Leeks £24
Lightly steamed Halibut is served with a roasted onion broth, sea leeks and pepper dulce seaweed.

Line Caught Pollock, Yellow Carrots, Horseradish £26
Lightly roasted fillet of pollock, served with a buttery carrot sauce, pickled carrots and a horseradish infused cream.

Spring Lamb, Nettles, Anchovies £26
Sourced from Ethical Butcher, our lamb is slow-roasted and served pink, alongside lamb’s tongue and grated dried lamb’s heart. The dish is finished with a nettle, rapeseed and anchovy paste, rich lamb sauce and young garlic.

Ethical Butcher Beef, Maitake Mushrooms, Black Garlic £28
Our 100% pasteurised beef is grilled alongside maitake mushrooms on a Japanese charcoal grill and served with a caramelised cream, black garlic and peppercorn sauce.

sides

Pink Firs and Wild Garlic £5 (ve)
Crisp and golden fried Pink Fir potatoes, served with a wild garlic and mustard sauce.

Rainbow Carrots, Preserved Lemon, Seaweed Furikake £5 (ve)
Roasted rainbow carrots served with a preserved lemon and herb sauce and coated with seaweed furikake.

Crate to Plate Lettuce, Sunflower Seeds £5 (ve)
Urban farmed lettuce, with a sunflower seed dressing, chardonnay vinaigrette and topped with toasted sunflower seeds and pickled shallots.

Hispi Cabbage, Miso Mayonnaise and Puffed Rice £5 (ve)
Roasted Hispi cabbage, dressed with a miso mayonnaise and puffed wild rice.

desserts

Russet Apple, Chamomile and White Chocolate Ice Cream £10
Honey and meadowsweet poached russet apples are served with chilled crème anglaise, golden caramelised white chocolate and a chamomile and white chocolate ice cream.

Chocolate Tart, Peppermint Ice Cream £10
A slice of decadent 70% chocolate tart, served with peppermint ice cream.

Ice Cream Sandwich £10 (ve)
A Warehouse take on the classic Neopolitan. Rhubarb, Rice Amazake and Sorrel ice creams, sandwiched between crisp, golden wafers.

Neals Yard Cheese, Chutney £12
A plate of seasonal British cheeses served with apple condiments and Scandinavian sourdough crispbreads.

(ve) Vegan

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

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