

65a

Brushfield Street
Old Spitalfields
Market

Sunday Menu

65a BLOODY MARY £12
KIR ROYALE £16

ORGANIC SOURDOUGH & BUTTER (V) £6
GORDAL OLIVES (VG)(GF) £5

Starters
CARLINGFORD OYSTERS (3/6) mignonette sauce (GF) £12/24
HOUSE CURED SALMON capers, fennel (GF) £14
KING PRAWNS lemon beurre blanc, garlic sourdough £15
FRENCH ONION SOUP veal stock £12
DUCK LIVER PARFAIT cornichons, sourdough £12
PEAR & ENDIVE salted almonds (VG)(GF) add bleu d'auvergne +£4 £13

Roasts
ROAST RIB OF BEEF £26
CHATEAUBRIAND CARVED TO SHARE FOR 2 £38 pp
HALF/WHOLE ROAST CHICKEN £25/48
apricot, cranberry, sage & onion stuffing

ALL SERVED WITH:
creamy mash, duck fat roast potatoes, yorkshire pudding,
market vegetables, red wine jus

GLUTEN FREE ON REQUEST

Mains
SURF & TURF FOR TWO (GF) £55
ribeye steak grilled, king prawns, peppercorn sauce, bernaise (GF)
+ HALF NATIVE LOBSTER £75
NATIVE LOBSTER lemon & herb butter, bernaise (GF)
HALF £29
WHOLE £55
MOULES FRITES (GF) £20
FISH OF THE DAY price on request -
ROAST CAULIFLOWER STEAK £18
romesco sauce, spinach, toasted almonds (VG)(GF)(N)

Sides
CAULIFLOWER CHEESE (V) £6
DAUPHINOIS FOR TWO (V)(GF) £10
MARKET VEGETABLES (V)(GF) £6
DRESSED GREEN SALAD (VG)(GF) £5
FRITES (VG)(GF) £5

(VG) - VEGAN (V) - VEGETARIAN (GF) - GLUTEN FREE (N) - CONTAINS NUTS

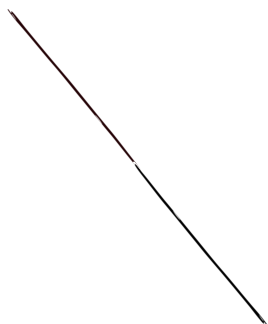
Please advise your server of any allergies.

A discretionary 12.5% service charge will be added to your bill.

MADE BY
MAURAI
PAWEL
& TEAM

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| <i>Deserts</i> | WARM COOKIES vanilla bean ice cream, fudge sauce | £9 |
| | CREME BRULEE (GF) | £7 |
| | FLOURLESS GATEAU AU CHOCOLAT (GF) | £8 |
| | WHITE CHOCOLATE PANNA COTTA raspberry (GF) | £8 |
| | APPLE TARTE TATIN vanilla bean ice cream | £10 |

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| <i>Cheese</i> | FROMAGE DU MARCHÉ baguette | £12 |
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| | | GLASS 100ML | GLASS 125ML | BOTTLE 375ML |
|--------------|---|----------------|----------------|-----------------|
| <i>Sweet</i> | CHATEAU SIMON, SAUTERNES BOURDEAUX, FRANCE | - | £14.00 | £38.00 |
| | | | | 750ML |
| | VIEIRA DE SOUSA, 10 YEARS TAWNY PORT DOURO, PORTUGAL | £14.00 | - | £80.00 |

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| <i>Desert Cocktails</i> | ESPRESSO MARTINI | £14 |
| | TIRAMISU | £14 |

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| <i>Digestif</i> | REMY MARTIN VSOP | £13 |
| | FERNET-BRANCA | £7 |

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| <i>Hot Drinks</i> | ESPRESSO | £3.5 |
| | CAFE AU LAIT | £4.5 |
| | MACCHIATO | £4.5 |
| | CAPPUCCINO | £4.5 |
| | LATTE | £4.5 |
| | HOT CHOCOLATE | £4.5 |
| | SELECTION OF TEAS | £4.25 |

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