



SNACKS

Gordal Olives	5
Rosemary Roasted Almonds	5
Gilda	each 2.5
Speck	8
Warm Pretzel Roll, Butter	4
Today's Focaccia	5
Green Salad	5

LUNCH

Pea & Mint Soup	8.5
<i>Served with crispy lardons and a pretzel roll</i>	
Tart of the Week	9
<i>Watercress & Feta Quiche, served with a green salad</i>	
Warm Goat's Cheese Salad	9
<i>Tinned Loaf Crouton, Walnuts, Honey Dressing</i>	
Burrata Salad	15
<i>Grilled Courgette, Soft Herbs & Burrata</i>	
Gravadlax	15
<i>Cured Salmon, Rye Bread Crisps, Sweet Mustard, Dill</i>	
Crab Salad	19
<i>Picked Devon White Crab, Baby Gem, Marie Rose</i>	
Croque Monsieur	14.5
<i>Tin Loaf, Jambon Blanc, Emmental, Bechamel</i>	
Tagliata	24
<i>Beef Sirloin, Rocket, Aged Parmesan, Lemon</i>	

SANDWICHES

On our house-made sourdough loaf, served with a green salad

Jambon Beurre	8.5
Rare Roast Beef, Horseradish & Rocket	9.5
Coronation Chicken	9.5
Egg & Cress	8
Mozzarella, Pesto & Rocket <i>on focaccia</i>	9
BG Salmon Bagel	10.5
<i>Cured Salmon, Crème Fraîche, Pretzel Bagel</i>	

Baudry Greene

20 Endell Street, WC2H 9BD



CAKES, PASTRIES, &c.

Our head chef Kate O'Sullivan and her team bake our cakes and pastries fresh on a daily basis.

Feel free to inspect our cake counter at your leisure, or ask one of our front of house team what's on the menu today.



PUDDINGS

Strawberries & Cream	9
<i>Mascarpone Mousse, Strawberry Compote & Strawberry Sorbet</i>	
Honey Cake	6
<i>Burnt Honey Biscuit, Honeyed Chantilly Cream</i>	
Baked Alaska	9
<i>Praline Ice Cream, Hazelnut Sorbet, Genoise Sponge & Italian Meringue</i>	
Giant Chocolate Chip Cookie & Vanilla Ice Cream	11.5



CHOC ICES, ICE CREAMS & SORBETS

Fernet Branca Affogato	5
Vanilla Choc Ice	5
Brandied Prune Choc Ice	6
Cherry & Kirsch Choc Ice	6
Raspberry Choc Ice (DF)	6