



T H E D R I V E R

## Starters and small plates

Chorizo, avocado & baby plum tomato salad with halloumi, rocket and honey mustard dressing	£7.50/10.50
Grilled goat's cheese on rocket salad, beetroot, peppadews, walnuts, balsamic reduction	£7.50/10.00
Seared queen scallops, serrano ham, butternut squash puree, basil oil	£9.00

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## Sharing platters for two

Baby back ribs in spicy barbecue sauce, chicken goujons, lamb minted koftas, chilli jam and chips	£14.50
Fish goujons, calamari rings, smoked salmon, king crevettes, brandy marie rose dip, seaweed	£14.50
Courgette & halloumi skewers, spicy falafels, peppadew peppers stuffed with goat's cheese, houmous, rocket and smoked applewood cheese salad (Vegetarian)	£13.50
Vegetable kebabs, Cajun sweet potato wedges, bell peppers, beetroot & mint dip, melba toast (vegan)	£13.50
Roasted buffalo chicken wings, celery crudites, grilled mini sausages, pulled pork & Summer slaw slider	£14.50

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## House specials

Homemade cheeseburger, brioche bun, gherkin, tomato & chips	£10.50
Beer battered cod fillet, chips, tartar sauce, minted pea puree	£13.50
Beetroot, bell peppers & asparagus risotto, cambozola, rocket, parmesan	£12.00
Cod & pancetta fishcake, rocket and mooli salad, chips	£12.00
Baby back pork ribs in spicy Barbecue sauce, chips & coleslaw	£13.00

## Chef's specials

Char-grilled 8oz fillet of beef steak, micro watercress, chips, peppercorn sauce	£21.00
Homemade black tagliatelle (al dente) with sea food, white wine & cream sauce	£13.50
Char-grilled chicken, squash & fresh pea salad, balsamic red onion, cherry tomatoes, raspberry vinaigrette	£13.00
Roasted sea trout fillet, kohlarabi confit, red chicory, tender stem broccoli, horseradish & capers cream	£16.50

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## Side orders £3.25

Marinated olives	Petit pois
Bread basket	Mixed leaf salad
Chips	Rocket and parmesan salad
Dressed spinach	

## Side orders £4.00

Cajun spiced potato wedges
Grilled Halloumi

**(\* According to Health & Safety guidelines all burgers will be cooked well done**

**(\*\*) Please notify our team if you have any allergies**

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## WHITE WINE

### Rio Rosa Sauvignon Blanc 2015

#### CHILE

Crisp, dry & refreshing with citrus & tropical fruit aromas.

GLS 6.00/8.00 BTL 22.00

### Ca'del Lago Pinot Grigio 2015

#### ITALY

Deliciously zesty & vibrant and packed with lovely ripe stone fruits.

GLS 6.00/ 8.00 BTL 22.00

### Little Rascal Chardonnay 2014

#### AUSTRALIA

Bursting with Mango, Pear & Citrus fruits & a touch of fresh minerality.

GLS 6.50/8.50 BTL 27.00

### Salmon Run Sauvignon Blanc 2015

#### MARLBOROUGH, NEW ZEALAND

Fresh gooseberry, lime leaf & green apple. Delicious!

BTL 28.00

### Calvet Chablis, France

Recognized for its expertise since 1818, Calvet rigorously selects its "cuvées" to provide the best wine to more than 100 countries. The wine is rapidly racked, filtered and bottled BTL 32.00

## SPARKLING

### NV La Delfina Prosecco DOC

Elegant with aromas of green apple & white blossom.

GLS 8.50 BTL 28.00

## ROSE

### Ca del lago Pinot Grigio Blush 2015

#### ITALY

Light & refreshing with aromas of cranberry & raspberry

GLS 6.00/ 8.00 BTL 22.00

### Sugarbird, White Zinfandel NV

#### CALIFORNIA

Easy drinking sweet rosé with flavours of strawberries & cream

GLS 6.50 / 8.50 BTL 25.00

## COCKTAILS 9.00

**Classic Mojito** - Lashings of fresh mint, lime juice and rum stirred over crushed ice with sugar syrup – viva Cuba!

**Cosmopolitan** - An elegant mix of Citron vodka, Cointreau, lime and cranberry juice shaken and served in a martini glass.

**Espresso Martini** - Vodka, Kahlua and fresh brewed espresso, shaken over ice and served in a martini glass.

**Classic Martini** - Your choice of Gin or Belvedere Vodka, made, dry, sweet or perfect.

**Pornstar Martini** - Vanilla Vodka, Passoa and passion fruit puree shaken and topped with prosecco.

## RED WINE

### Rio Rosa Merlot 2015

#### CHILE

Strawberry & Cherry aromas with hints of Vanilla

GLS 6.00/8.00 BTL 22.00

### La Delfina Nero d'Avola 2015

#### ITALY

Spicy cherry fruits with hints of mocha & coffee.

GLS 6.50/8.50 BTL 24.00

### Cooks Bays Marlborough Pinot Noir, New Zealand

Cooks Bay Pinot Noir; A New Zealand beauty, overflowing with luscious red cherries, fresh cut roses and a touch of earthiness.

BTL 28.00

### Novita Sangiovese, Italy

The wine shows soft berry flavours, delicate tannins and full flavours.

GLS 6.00/7.50 BTL 22.00

### Federico Paternina // Faustino Rivero – Rioja

Full of flavours ranging from blackcurrant, blackberry, cherry with little strong color, yet smooth taste.

GLS 6.20/7.500 BTL 22.00

### Casa Solera De Argentina, Bonarda Malbec

A Gorgeous vibrant red colour with purple shades. The nose offers cherrisied aromas with vanilla hints

GLS 7.65/8.75 BTL 25.00

## CHAMPAGNE

### D'Armanville, Champagne

Soft in style and quick to mature, making it perfect for drinking as an aperitif.

BTL 45.00

### Moët & Chandon Brut Impérial NV, Champagne

A third Pinot Noir, Pinot Meunier and Chardonnay and matured for at least 3 years in bottle.

BTL 69.00

### Veuve Clicquot Yellow NV, Champagne

Well-known for both its full-bodied, biscuity style and its consistency, rich and dry with great depth of flavour.

BTL 87.00

### Laurent Perrier Cuvée Rosé NV, Champagne

Cuvée

Rosé Brut Is deliciously fresh Champagne: perfectly refined yet with an intense red fruit character.

BTL 105.00

### Dom Pérignon Brut, Champagne, 2003

An effervescent wine of a golden hue with glints of silver and green and very delicate, numerous and vivacious bubbles that form an unbroken ring in the glass

BTL 180.00

### Krug Grand Cuvée Brut NV, Champagne, 2000

A beautiful mix of brioche, bread, nuts and dried fruits. Amazing freshness and acidity running through a long palate & finish

BTL. 220.00