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RESTAURANT • BAR • COCKTAIL

VOC is named after the Dutch East India Company and our food is inspired by travel and exploration, especially of the spice routes. Sharing and communal dining was the focus of the meals eaten by those adventurers and our small plates are influenced by that era.

Most adults enjoy two to three plates.

## FROM THE SEA

<b>Garlic Pan Fried Prawns</b> Garlic   Chilli   Garden Salad	6
<b>Sea Farer Batativa Scallops</b> Dutch Gin   Baby Greens   Tomato Salsa	6
<b>Salt &amp; Szechuan Pepper Squid</b> Tossed In Pepper Seasoning   Salt	6
<b>Chargrilled Sea Salt Grilled Sea Bass</b> Fennel   Ailoli	8
<b>Halibut Grilled</b> Sea Vegetables   Heritage Carrots	8. <sup>5</sup>
<b>Baked Hake</b> Sautéed Spinach   Fennel   Sweet Basil   Bell Pepper Coulis	8. <sup>5</sup>

## VOC SIGNATURE CLASSICS

All of our meat is sourced from a local 100 year old butchers - Henson's of Kings Cross. Our meat is dry-aged for a minimum of 28 days for an incredible depth of flavour. They are hand cut on-site, so every steak is exactly how it should be.

<b>VOC Old Smoky Burger</b>	11
<b>Rib Eye*</b> (250g)	18
<b>Sirloin Steak*</b> (250g)	19
<b>T-Bone*</b> (500g)	24
<i>*Served with a choice of Garden Vegetables</i>	
<b>Fillet Steak</b> Tomato Provencal   Duxelles Mushrooms   Garden Vegetables	26. <sup>5</sup>
<b>Half a Baby Roast Chicken</b> Half an Organic Baby Chicken   Served with Triple Cooked Chips	14
<b>Sauces</b> Wild Mushroom   BBQ   Peppercorn   Béarnaise	2

## FROM THE LAND

<b>Five Day Air-Dried Crispy Duck</b> Spinach   Hoisin   Chilli Kali	8. <sup>5</sup>
<b>Chargrilled BBQ Chicken</b> Indonesian BBQ Chicken   Sesame Seeds   Spring Onion	5. <sup>5</sup>
<b>Braised Oxtail Ravioli</b> Dehydrated Bonito   Spring Onions   Soy & Ginger Broth   Goose Fat	8. <sup>5</sup>
<b>Fifth Taste Marinated Umami Chicken</b> Umami Flavoured Crispy Skin Chicken   Wild Mushrooms	7. <sup>5</sup>
<b>Scottish Blackface Lamb</b> Assorted Herb Crusted Lamb Cutlets   Petite Grilled Veg	8. <sup>5</sup>
<b>Grilled Veal Kalbi</b> Korean Marinade   Soy   Ginger   Cracked Black Pepper   Wild Mushroom	8. <sup>5</sup>

## NIBBLES

<b>Grilled Sourdough Bread</b> Fennel Butter	3. <sup>5</sup>
<b>Sailors Sherry Washed Olives</b> Valdespino Marinated	4
<b>Chips</b> Triple Cooked Chips	3. <sup>5</sup>
<b>Frickles</b> Pickled Cucumber   Dill Fried in Batter	3

Dishes vary depending on the seasonal availability of ingredients  
Please alert us of any allergies you may have prior to ordering.

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

## FROM THE FIELD

<b>Aubergine &amp; Courgette</b> Chargrilled Ribbons   Feta   Sweet Basil   Lemon	6
<b>Endive</b> Olive Oil   Avacado   Lemon Emulsion   Parmesan	6. <sup>5</sup>
<b>Salt Beetroot Carpaccio</b> Basil   Goats Cheese   Rocket   Horseradish Cream	6
<b>Jerusalem Artichokes Walnut</b> Poached Artichokes   Marinated Grapes   Walnuts	6. <sup>5</sup>
<b>Patatas Bravas</b> Cubed Roasted Potatoes   Tomatoes   Paprika	6

## DESSERTS

<b>Different Eton Mess</b> Beetroot Meringue   Dried Strawberries	5. <sup>5</sup>
<b>Chocolate Mousse</b> Crunchy Gianduia Core   Chocolate Biscuit Base	5
<b>Cassata-Sabayon</b> Chocolate & Cream Semifreddo Ice Cream   Candied Fruit	5. <sup>5</sup>
<b>Pastry Cream with a Hint of Lemon</b> Short Pastry Base   Topped with Pine Nuts   Almonds	5. <sup>5</sup>