



Beer Snacks

- Homemade sausage roll £3.95
Onion Bhajis with Raita x3 £3.25/x6 £5.50
“Hackney Gold” Welsh rarebit £4.50
Scotch egg & English mustard £3.50
Tiger prawns with chilli & garlic £6.00
Hand cut chips & aioli £3.00
‘Silk workers’ brains’ £3.50

Smaller Plates

- Fish soup with rouille, croutons and Gruyère cheese £5.00
Steak tartare with toasted sourdough & pickles £6.50
Roasted beets with Port, apple & watercress £5.00

Bigger Plates

- Sirloin steak, chips & Béarnaise £16.00
‘The Cow’ burger (100% aged rump steak), served with Gruyère cheese, spiced tomato relish & hand cut chips £14.00
Mussels in a fresh curry leaf sauce & crusty bread £14.00
Beer battered haddock served with hand cut chips & tartare sauce £12.00
Toulouse, Montbeillard & Strasbourg sausages, served with house sauerkraut and turned potatoes £11.00
Chicken Basques, served on a bed of roasted peppers, red onion and chorizo £12.90
Buckwheat & cider pancake with Swiss chard, toasted pine nuts & Paris mushrooms baked in a Gruyère sauce £14.00
Beef, bone marrow & “Camden Ink” pie served with chips £14.00
Steak tartare with chips & salad £14.00

Sides – All £3.00

- Triple cooked Hand cut chips
Tomato & onion salad

Desserts

- Cheese selection with pear, celery, spiced relish and organic biscuits £7.00
Crème Brulee £4.50
Bitter chocolate pot £4.50