



SNACKS

hedone bread & butter 2.5
marcona almonds 4.5
truffle crisps 4
maize kernels 3
petit lucques olives 3
beer sticks 4.5

SEAFOOD

jersey oysters 3 each
carlingford oysters 3 each

COLD MEATS AND CHEESE

fennel salami Italian cured sausage 10
pancetta cotta giovanna Italian pork belly 11
marinated black angus Scottish beef sirloin cured in red wine 15
Old Groendal full-bodied matured cow's milk cheese from Belgium
Lou Larzac delicate and creamy French sheep's milk cheese
Rollright a soft, nutty and buttery cow's cheese from Oxfordshire
Stichelton characterful unpasteurised Nottingham blue
£5 each or all four for 12.5
cheese and meat board 20

SMALL PLATES

roast squash, onions, pumpkin seeds, sage 6.5
charred broccoli, kale, smoked aubergine, pine nuts 6.5
chicken liver pâté 7
drop rarebit 6.5
English onion soup, Lincolnshire poacher toast 8
pork pie & mustard 9

LARGE PLATES

honey roast gammon, cumberland sauce & watercress 15
braised lamb shoulder & minted mash potato 16
halibut, savoy cabbage, white beans & creamed leeks 22

DESSERTS

pear & frangipane tart, custard cream 6
flourless chocolate cake, hazelnut, salted caramel & chocolate ganache 5

The Drop, Unit 27, Coal Drops Yard, Wollstonecraft Street, London NIC 4BT

If you have any food allergies please tell the staff. A discretionary 12.5% service charge will be added to your bill.



26th March - 29th March

ham and mushroom pie

or

gorgonzola and shallot tart, bitter leaves

with a glass of house wine, beer or homemade soda

£10 Lunch

Tuesday to Friday

Noon until 3.30pm

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