



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
Margalet 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

asparagus, poached egg, hollandaise 10
Isle of Wight tomatoes. goat's curd. olives 7
chicken liver pâté 7
drop rarebit 6.5
purple sprouting broccoli, kale, smoked aubergine, pine nuts 6.5
ham hock & pig's ear terrine. pea & mint salad 8
chicken, artichoke & Berkswell salad 12.5

LARGE PLATES

braised lamb neck, charred hispi cabbage, comté & mint oil 18
roast chicken breast, grelot onion, chicken fat mash 16
lemon sole, broad beans, peas, mint, wild garlic pesto 18

DESSERTS

Bakewell tart, lemon mascarpone 6
lemon yoghurt mousse, rhubarb compote, spiced crumble 6

The Drop, Unit 27, Coal Drops Yard, Wollstonecraft Street, London N1C 4BT

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