



MENU



51° 32' 10.8" N

THE DROP

0° 7' 35.7" W

UNIT 22-24 / COAL
DROPS YARD
LONDON NIC 4BY

Wildfarmed Baguette – made
with carbon negative flour 2.5

marcona almonds 4.5

truffle crisps 4

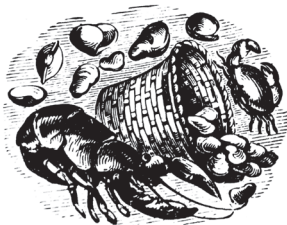
petit lucques olives 3

PLATES

Smoked Salmon from London
Smoke and Cure 10

Melton Mowbray Pork Pie
with English Mustard 8.5

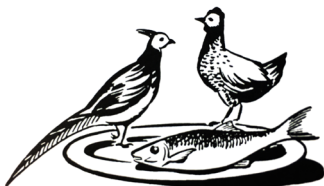
Scotch Quail's Egg with
Spicy Ketchup 7.5



SEAFOOD

Jersey oysters 3 each

Carlingford oysters
3.5 each



CHEESE

Montgomery's Cheddar
(British, Hard, Cow, Unpasteurised)

Bleu d'Auvergne
(French, Blue, Cow, Pasteurised)

Mothais
(French, Goat, Unpasteurised)

Baronet (British, Soft, Cow, Pasteurised)

EACH OR ALL FOUR FOR 12.5
CHEESE & MEAT BOARD 20

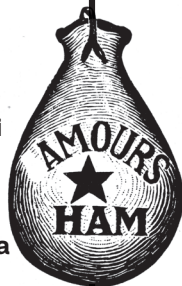


COLD MEATS

fennel salami
Italian cured
sausage 10

pancetta cotta
giovanna
Italian pork belly 11

marinated
black angus
Scottish beef sirloin
cured in red wine 15



A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.