



MENU



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

Wildfarmed baguette - made with carbon negative flour 3.5

Marcona almonds 4.5

Petit lucques olives 3

Truffle crisps 4

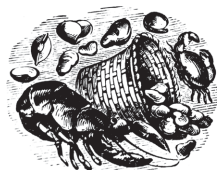
PLATES

Smoked salmon with toasted rye bread 12

½ Coombeshead pork pie with English mustard 11

Scotch quails' eggs with spicy ketchup 7.5

Two seasonal vegan dips with sourdough crackers 6



SEAFOOD

Jersey oysters
3 each

Carlingford oysters
3.5 each

CHEESE

Beauval (British, blue, cow, pasteurised)

Sharpham Brie (British, soft, cow, unpasteurised)

Sheep Rustler (British, washed, ewe, pasteurised)

Blanche (British, goat, pasteurised)

Isle of Mull Cheddar (Scottish, hard, cow, unpasteurised)

6 EACH OR ALL FIVE FOR 12.5
CHEESE & MEAT BOARD 20



COLD MEATS

Fennel salami
10

Pancetta cotta Giovanna
11

Marinated Black Angus
15



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