

COCKTAILS

«PEACH WHISKEY SMASH» — 9.5/35  
Bourbon, red peach, mint,  
peach bitters, citrus

«POMEGRANATE COSMO» — 9.5  
Vodka, citrus,  
pomegranate & raspberry grenadine

«TWINKLE TOES» — 12.5  
Vodka, elderflower,  
Champagne, grapefruit oil

«SHRIMPY'S SPICY MARGARITA» — 9.5/35  
Tequila, lime juice, agave syrup,  
habanero chilli

«MEZQUITO» — 12.5  
Tequila, Mezcal, red wine reduction,  
orange juice, lemon, egg white

«NEVER-NEVER» — 9  
Gin, sloe gin, fig, mure, citrus, soda

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2019 VERDEJO, PASOS DE LA CAPULA,  
SP — 7.5 / 15 / 30  
2019 GRILLO, IL FOLLE, Sicily, IT — 33  
2019 CHAPEAU MELON BLANC,  
JÉRÉMIE HUCHET, Loire, FR — 35  
2018 LOS TROS CHENIN BLANC, MARRAS,  
Piekenierskloof, SA — 37.5  
2019 VIOGNIER, FRENCH AMBUSH,  
LANGUEDOC ROUSSILLON, FR — 37.5  
2019 PITCHFORK SEMILLON  
SAUVIGNON BLANC,  
Margaret River, AU — 10 / 20 / 40  
2019 GRÜNER VELTLINER FELIX,  
WEINGUT WESZELI, AU — 52  
2019 SANCERRE LE CHÊNE DU ROY,  
DOMAINE PIERRE GIRAULT, FR — 55  
2018 PETIT CHABLIS,  
DOMAINE SEBASTIEN DAMPT, FR — 58

STARTERS

Crispy baby artichokes,  
romesco sauce — 8  
Marinated beetroot, ricotta,  
walnut pistou — 10/15  
Pork rillettes,  
cornichons, mustard — 9  
Steak tartare — 15/20



D I N N E R  
pto for Brunch

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Crémant de Loire,  
La Maison Neuve,  
Guy Allion, Loire,  
FR — 55  
Champagne  
Gratiot-Pilliere, Brut  
Tradition — 15/75  
Champagne Gaston  
Chiquet Rosé 1er Cru,  
Dizy — 80

SOFT  
COCKTAILS

«SHISO MOJITO» — 6  
Apple juice, shiso leaves, cucumber,  
citrus, soda  
«SPICY LIMEADE» 500ml — 9  
Lime, habanero chilli, agave, soda

S I D E S

Squash gratin, chestnut butter — 7.5  
Hispi cabbage — 4.5  
Gem salad, mustard dressing — 5  
Chips — 5

M A I N S

Half roast, corn fed chicken,  
mustard sauce,  
oyster mushrooms — 20.5  
Creamed leek, whole grain mustard,  
vol au vent — 18  
Roast celeriac, girolles, salsa verde,  
garlic breadcrumbs — 17  
Burger au jus, chips — 17.5  
Rib-eye, peppercorn sauce — 34  
Roast cod, burnt butter,  
lemon, capers — 25

B Redchurch Lager — 6  
E Bethnal Pale Ale — 6  
E Paradise Session IPA — 6  
R Cidre Breton — 4

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2019 TERRES CORTAL CINSULT ROSE,  
Languedoc, FR — 7.5 / 15 / 30  
2019 BIRD IN HAND, PINOT NOIR ROSE,  
Adelaide Hills, AUS — 42.5  
2019 MIRAVAL ROSÉ, JOLIE-PITT-PERRIN,  
Côtes de Provence, FR — 59

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DESSERTS

Almond & marmalade  
cake, clotted cream — 8  
Poached plums, pistachio,  
sesame, raspberry sorbet — 8  
Chocolate semifreddo,  
brandy prunes — 8

FROMAGE

Brie, chutney,  
crackers — 10

COFFEES

Black coffees — 2.5  
with milk — 3  
specialty milk — 3.5

P R I X  
F I X E

Any 2 courses for £21\*  
For 17:30 reservations  
\*£5 supplement  
for Rib Eye  
Tables rebooked  
at 19:00

TEAS

English Breakfast  
Earl Grey  
Chamomile  
Peppermint  
Green  
Fresh mint  
Lemon & ginger

3.5

2018 AMPHORVM TINTO TEMPRANILLO  
SYRAH, MUREDA, SP — 7.5 / 15 / 30  
2019 NERO D'AVOLA, IL FOLLE,  
Sicily, IT — 31  
2019 PRIMITIVO, TERRE  
DI MONTELUISA, Puglia, IT — 32.5  
2019 MALBEC, CHATEAU  
DU CEDRE, FR — 39  
2018 CHÂTEAU HAUT-GRELOT,  
Bordeaux, FR — 10/20/40  
2018 PITCHFORK SHIRAZ,  
Margaret River, Western Australia — 42  
2018 FLEURIE, DOMAINE DE GRAY SABLON — 50  
2016 HARTENBERG WINE ESTATE  
CABERNET SAUVIGNON, Stellenbosch, SA — 55  
2019 BOB SHORT FOR KATE PINOT NOIR,  
GLOVER FAMILY VINEYARDS,  
Marlborough, NZ — 57.5  
2015 PILIERS MAISON BLANCHE,  
MONTAGNE ST EMILION, DESPAGNE RAPIN,  
Bordeaux, FR — 60

THE CHICKEN

Super TASTY, good quality roast CHICKEN delivered to your door,  
every Thursday to Sunday, from 17:30 to 21:00.  
@gimmechicken/gimmechicken.com

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