

Olives (ve)	4	Smoked Almonds (ve)	4
House pickles (ve)	4	Corn ribs (ve)	6
Padron Peppers (ve)	6	Sausage Roll	6
Welsh rarebit, house pickles (v)			9
Haddock & nduja croquettes			19
Radicchio, beets & blood orange salad, stilton (v)			8
Sweet & spicy chicken wings			9

Roasts

Our roasts are freshly prepared served with Yorkshire pudding, garlic roast potatoes, cauliflower cheese, seasonal vegetables & homemade gravy

Beef ribeye	23
½ Suffolk chicken	21
Mushroom wellington (v/ve)	20
Cheeseburger, house fries (ve available / extra patty +4)	17
Cider battered haddock, chips, tartar sauce	18

Kids

House fries (ve)	5	Sunday roast	13.5
Green salad (ve)	4	Cheeseburger, fries	9.5
Seasonal greens (ve)	5	Hotdog, fries	9.5
House slaw (ve)	4	Tomato pasta, cheese (v)	9.5



Winter crumble, clotted cream (v)	7
Chocolate mousse, honeycomb (v)	7
Ice cream (ve available)	2

Book a table

North London Whisky Club flight 19

A selection of three rare whiskies with tasting notes

Charity

Add a donation to Kentish Town Food Bank
Just ask one of the team

A discretionary 12.5% service charge may be added to your bill when table service is provided
Please inform your server of any allergies. Please note we operate in a small kitchen, so cross contamination may occur
(v) vegetarian (ve) vegan

	125ml	Bottle
Prosecco Spumante, La Vita Sociale – Veneto, Italy	7.50	32
Classic Cuvée, Roebuck Estates – Sussex, England		58
Champagne Grande Reserve, Pierre Mignon – Premier Cru NV, France		62

	175ml	250ml	Bottle
Verdejo Orgánico, Campo Flores – La Mancha, Spain	7.80	9.80	28.50
Pinot Grigio, Orsino, DOC – Veneto, Italy	8.20	10.40	30
Piquepoul Terret, Pique & Mixe – Languedoc Roussillon, France	8.60	11.20	33
Sauvignon Blanc, Domaine Patrick Vauvy – Loire Valley, France	9.80	12.90	38
Viognier, Nostros Gran Reserve, Indómita – Maipo, Chile	9.80	12.90	38
Sauvignon Blanc, Mayfly – Marlborough, New Zealand	10.60	13.10	38.60
Albariño, El Camarón – Galicia, Spain	10.60	13.90	44
Gavi il Forte, Produttori del Gavi – Piedmont, Italy			50
Chardonnay, Montsable – Languedoc Rousillon, France			54

Syrah/Tempranillo, Centelleo – La Mancha, Spain	7.80	9.80	28.50
Pinot Noir, Calusari – Timisului, Romania	8.20	10.40	30
Merlot, Nostros Gran Reserve – Indómita Maipo, Chile	8.60	11.20	33
Côtes du Rhône Rouge, Berthète – Rhône, France	9.80	12.90	38
Malbec, Man Meets Mountain – Mendoza, Argentina	10.60	13.90	44
Primitivo di Manduria, Lirica – Puglia, Italy			56
Rioja DOCa, Reserva, Bodegas Luis Cañas – Rioja, Spain			58
Shiraz, Chris Ringland – Barossa, Australia			64
Clarendelle, Domaine Clarence Dillon – Bordeaux, France			64

Garnacha, Castillo De Eneriz – Navarra, Spain	7.80	9.80	28.50
Chateau L'Escarelle – Provence, France	10.60	13.90	44
Cataratto, Vicolletto – Sicily	9.80	12.90	38

	75ml
Tio Pepe, Dry Sherry – Jerez, Spain	6.50
Sandeman LBV Port – Porto, Portugal	6.50
Sandeman 20 Year Tawny Port – Porto, Portugal	12



[Book a table](#)