

- Hibiscus Hooper 11.—
 Hibiscus infused Grey Goose, Campari, grapefruit bitter, fresh grapefruit juice, lime juice, egg white
- Red Tea Trade 10.⁵⁰
 Rooibos infused Dewar's Whisky, grapefruit bitters, lemon juice, maple syrup, ginger ale.
- Victor's Mullet 9.—
 Bombay Sapphire, mulled wine cordial

COCKTAILS

SHUSH BAG 11.—
 Patron Silver, St Germain, Chardonnay, fresh raspberries, lemon juice, egg white.

- Zhooshy Sour 11.—
 Woodford Rye, Choya Yuzu Umeshu, creme de banane, yuzu citrus, egg white
- Meshigener
 Old Fashioned 11.—
 Hazelnut butter washed Diplomatico Reserva Rum, aromatic bitters, brown sugar
- Dishy Daiquiri 9.—
 Bacardi Carta Blanca, apricot liqueur, fresh apricot juice, fresh lime

CHAMPAGNE & SPARKLING

- Champagne Gaston Chiquet, Brut Tradition NV, France 11.⁵⁰ / 65.—
 Prosecco Trevisiol
 L. e Figli, Veneto, Italy 7.⁷⁵ / 42.—
 Hambledon Classic Cuvée, Hampshire, England 65.—

Water Aid

We're raising money for WaterAid through the Belu Filter water Scheme and the filter water we serve you. There will be a discretionary £1 donation on your bill, 100% of which goes to WaterAid

Visit wateraid.org to find out more about their work

BEER & CIDER

- Yeastie Boy, Earl Grey IPA 6.⁵⁰
 Red Church Brick Lager 5.—
 Kernel IPA 6.—
 Crate Cider 6.—
 Beavertown Gamma Ray 4.⁵⁰
 Umbrella Brewing Ginger Beer 5.—

TOASTIES

- CHEESE 7.⁵⁰
 add a fried egg 1.—
- CHEESE & HAM 8.⁵⁰
 add a fried egg 1.—
- Avocado, poached eggs, onion, coriander, hot sauce, toasted cornbread 12.—

Snacks

- Fried Cauliflower, tarragon yoghurt 4.⁵⁰
 Bread & Butter 1.⁵⁰
 Crushed roasted potatoes, anchovy hollandaise 5.—
 Pickled onion rings, salt cod dip 4.—

Salads

- Kale, avocado, celery and crumb salad, lavoche 9.⁵⁰ / 14.—

- Hoi Polloi butter leaf Caesar salad 8.— / 12.—
 add grilled chicken 4.—

- Crayfish, preserved lemon, new potato and spinach salad, crayfish mayonnaise, bread crumb 8.— / 12.⁵⁰

COFFEE & TEA

- Espresso Martini 11.—
 Grey Goose, coffee liqueur, espresso
- Espresso 2.⁵⁰
- Any other coffee 3.—
- Pot of Rare
 Tea Company Tea 3.⁷⁵
 Hoi Polloi Breakfast (smoky), Speedy Breakfast, Earl Grey, Emerald Green, English Peppermint, English Chamomile, Fresh Mint, Jasmine Silver Tip, Wild Rooibos

SOFTS

- Apple & Ginger Slap 4.—
 Apple, ginger, ginger beer, lemon juice
- Nettle & shiso lemonade 5.—
- Pine needle lemonade 5.—
 fresh pine, citrus, soda

EAST LONDON JUICE CO.

- Boss it 6.—
 Grapefruit, apple, schizandra berry, carrot, ginger root
- Lemonder 6.—
 Lemon, activated charcoal, reverse osmosis water, coconut nectar, lavender blossom, pink salt, (Avoid if you are taking medication or are pregnant.)
- Strong Green 6.—
 Blue-green algae, cucumber, kale, spinach, celery, lettuce, lemon, ginger root, aloe vera

ALL DAY FROM 12⁰⁰–23²⁹

Oysters

3.— each

- Carlingford Lough Morecambe Rocks

PRIX FIXE Any 3 courses 25.—*

*For orders into the kitchen between 17⁰⁰ & 18³⁰ (10.— supplement for rib eye steak)

Parties < 6

STARTERS

- Jerusalem artichoke & cow's curd salad 8.⁵⁰
 Mushroom broth 7.⁵⁰
 add a soft egg 1.—
 add grilled chicken 4.—

- Cured trout, beetroot, horseradish 10.—

- Crab, creme fraiche, pickled fennel, rye crisps 10.⁵⁰

- Wood pigeon, rabbit, bacon terrine, piccalilli, sorrel 9.⁵⁰

- Beef tartare, watercress, dripping toast 10.⁵⁰ / 16.—

MAINS

- Baked polenta gnocchi, charred broccoli, Oglesfield cheese, smoked almonds 14.⁵⁰
 Aubergine, brik pastry, pine nuts, pickled red onions 15.—
 Hoi Polloi mac & cheese 12.—
 add short rib 4.—

- Braised smoked short rib, salt baked celeriac, parsley 21.—

- Half roast chicken, greens, aioli 17.⁵⁰

- Bavette steak, Café de Paris butter 18.⁵⁰

- Native breed rib eye steak, king oyster, chestnut mushrooms 300g 29.—

- Hoi Polloi cheeseburger, dripping chips 14.—
 add bacon 2.⁵⁰

- Chargrilled octopus, romesco, crushed potatoes aioli 21.—

- Roast cod, anchovy sauce, parsley breadcrumbs. 19.—

- Mushroom and parsley pie, mushroom sauce 17.—

- Fish & chips, mushy peas, tartare sauce 17.⁵⁰

SIDES

- Dripping chips 4.—
 Butter lettuce, hazelnuts, salad cream 4.—

- Kale, garlic, peanuts 4.—

- Crushed roasted potatoes, rosemary salt, anchovy hollandaise 5.—

- Cauliflower cheese 4.⁵⁰

- Honey glazed parsnips 5.—

DESSERTS

- Orange & dark chocolate pot, cardamom & cumin biscotti 6.⁵⁰

- Blackberry & Apple crumble, cinnamon ice cream, sable cookie. 7.⁵⁰

- Christmas fruits filo pie and custard 6.⁵⁰

- Stem ginger sticky toffee pudding 7.⁵⁰

- Dark chocolate fondant, brandy prunes 7.⁵⁰

- Selection of British cheeses 10.—

Cakes

- Hoi Polloi Teacake 2.⁵⁰

- Carrot cake 4.⁵⁰

Sundae

- Dark chocolate cookie sundae, chocolate sauce 6.⁵⁰



**Hoi
Polloi**