

SNACKS - £3.50

House marinated olives

Roasted whole almonds with sea salt

STARTERS

Chicken soup with matzo balls £6.95

Borsht, herbed 'sour cream'
& toasted bagel (v) £6.50

Traditional chopped liver,
Sweet spiced chutney & toast £8.95

Wild mushroom tatin with candied
Shallot and spinach salad (v) £8.25

Bevis Marks famed shredded
salt beef with Thai herb & noodle salad £9.50

Mustard cured salmon gravadlax
with deconstructed tartare sauce £9.00

Pressed tongue & veal terrine
with piccalilli & toast £8.95

Pickled herring, kasha and house
baby spinach, vine tomato, & basil pesto £8.50

Roasted aubergine, chestnut stuffing
& tomato dressing (v) £8.25

SIDE ORDERS - all £3.75

Hand cut chips

Potato Kugel

Creamed potato

Tzimmes

Wilted kale

Spinach, walnut and house pickled
onion salad

New green cucumber £2.00

MAIN COURSES

Prime rib-eye steak with hand cut
chips and peppercorn 'butter' £25.95

Poached haddock, steamed potatoes
& court bullion vegetables £18.95

Earl Grey smoked chicken breast
wilted kale and creamed potato £18.50

Cured duck breast, cauliflower
mash & cranberry clove salsa £25.50

Bevis Marks salt-beef, frites with
beet and horseradish relish £23.95

Daube of beef in its own gravy
with potato kugel £23.95

Pan roasted cod, pea mash & raw
vegetable slaw £22.00

Slow cooked shoulder of lamb with
roast root vegetables £23.00

Duck leg, white bean, sausage
and vegetable cassoulet £24.95

Jerusalem artichoke & celeriac gratin £16.25
topped with nut & seed crumble &
braised red cabbage (v)

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