

White Wine

bottle 500ml 175ml

Terre Forti Trebbiano Chardonnay Italy 2009	£13.95	£9.50	£3.25
la Vielle Capitelle Viognier France 2010	£23.00	£14.50	£5.50
Gavi la Toledana Vendemmia Italy 2010	£25.00	£18.50	£6.95
Dme de la Mirande Picpoul de Pinet France 2009	£25.00		
Dme Talmard Macon Montbellet France 2009	£30.00	£22.50	£7.50
Albarinio Martin Codax Spain 2009	£30.50		
Mudhouse Sauvignon Blanc New Zealand 2010	£37.50		

Red Wine

bottle 500ml 175ml

Terre Forti Sangiovese Italy 2009	£13.95	£9.50	£3.25
Montepulciano d'Abruzzo Frentano Italy 2009	£19.00	£13.50	£5.00
Rioja Montesc Bodega Classica Spain 2008	£22.00		
Masseria Pietrosa Salice Salentino Italy 2010	£23.00	£17.00	£6.50
la Boussole Pinot Noir France 2010	£23.50		
Sandford Shiraz Victoria Australia 2009	£27.50	£18.50	£7.25
Vinabla Reserva Malbec, Mendoza Argentina 2009	£28.00		
Chateau Toulouze Bordeaux France 2006	£34.00		
Vergelegen Merlot, Stellenbosch South Africa 2006	£42.50		

Rose Wine

Dme Ollieux-Romanis Corbiere rose France 2010	£22.50	£5.75
---	--------	-------

Dessert

The Stump Jump Sticky Chardonnay d'Arenberg 2008 McLaren Vale, Australia	375ml 100ml	£20.00 £6.00
---	----------------	-----------------

Sparkling and Champagne

bottle 125ml

Prosecco AA Bellenda Veneto Italy 2010	£28.00	£7.60
Champagne J-P Deville brut France NV	£34.00	£8.50
Nyetimber Classic Cuvee, England 2005	£45.00	
Balfour Brut Rose England 2006	£57.00	

Bottled Beers

Meantime Pale Ale (330ml)	£3.90
Meantime Wheat Beer (330ml)	£3.90

Union Coffee

Espresso	£1.65
Double espresso	£2.35
Americano	£2.05
Cappuccino	£2.35
Caffé latte	£2.35
Hot chocolate	£2.35

Spirits

See your server for our selection of artisan liquors	50ml from £6.00
---	--------------------

Bottled Soft Drinks

Belvoir lemonade	£2.55
Belvoir ginger beer	£2.55
Coke	£1.95
Diet Coke	£1.95
Fresh juice	£2.95

Rare Tea Company Leaf Teas

English Breakfast	£2.25
Silver Tip White	£2.25
Oolong	£2.25
Green leaf	£2.25
Wild Rooibos infusion	£2.25

Water

Sparkling/still filtered water	£1.00
Per/person, unlimited refills	

(n) dish contains nuts

(v) vegetarian

A discretionary 12.5% gratuity will be added to your bill

To begin

Green and volos olives, salted almonds <i>(n)</i>	£3.25
Veneto Valpolicello olive oil with artisan bread	£2.50
Whipped goats' curd with roasted garlic	£3.25
Confit cherry tomato, fennel, olive and garlic	£3.25

Small Plates

Chilled almond soup <i>(n)</i>	£5.50
Slow roasted tomato, heritage tomatoes, buffalo mozzarella and black olives <i>(v)</i>	£5.50
Pan-fried chicken livers on toast, bacon, balsamic reduction	£6.50
Cornish sardines on toast, cherry tomato and pequillo pepper salsa	£6.95
Char-grilled courgettes, hazelnuts and gremolata dressing <i>(v) (n)</i>	£4.50
Ham hock and parsley terrine, homemade piccalilli, toast	£6.50
Pan fried mackerel fillet, tomato and fennel salad	£6.95
Roast beetroot and bean salad, goats' cheese <i>(v)</i>	£5.85

Bigger Plates

Cote de boeuf, balsamic shallots (for two)	£34.00
A couple of quails, braised lentils, bacon & aioli	£13.95
Chicken salad, shallots, avocado, cashews and tarragon <i>(n)</i>	£13.25
Roast pollock, spinach, paloude clams and brown shrimp beurre blanc	£14.50
Sea trout, tomato and olive crust, buttered samphire	£13.50
Haddock and watercress fishcake, saffron mayonnaise	£11.95
Mozzarella melanzane, spring leaf salad <i>(v)</i>	£10.50
Summer squash and feta cheese risotto, mint and lemon <i>(v)</i>	£11.95
Crayfish linguine	£11.95

Whitechapel Gallery Dining Room

Side Orders £3.50

- Chicory and walnut salad *(n)*
- Summer cabbage, shallot & garlic butter
- Minted new potatoes
- Truffle chips
- Mixed leaf salad, vinaigrette

Desserts £4.95

- Poached peach, shortbread crumb, vanilla crème fraiche
- Lemon tart, raspberry coulis
- Eton mess
- Dark chocolate mousse
- British cheese selection £5.95