

White Wine

bottle 500ml 175ml

Terre Forti Trebbiano Chardonnay Italy 2009	£13.95	£9.50	£3.25
Casa Maria Verdejo Castilla Y Leon Spain 2009	£15.00		
Good Hope Chenin Blanc South Africa 2009	£18.00	£12.00	£5.00
Viu Manent Sauvignon Blanc Chile 2010	£20.00		
la Vielle Capitelle Viognier France 2009	£23.00		
Dme de la Mirande Picpoul de Pinet France 2009	£25.00		
Dme Talmard Macon Montbellet France 2009	£30.00	£22.50	£7.50

Red Wine

bottle 500ml 175ml

Terre Forti Sangiovese Italy 2009	£13.95	£9.50	£3.25
Casa Azul Morande Cabernet Sauvignon Chile 2010	£16.50		
Montepulciano d'Abruzzo Frentano Italy 2009	£19.00	£13.50	£5.00
Rioja Montesc Bodega Classica Spain 2008	£22.00		
la Boussole Pinot Noir France 2009	£23.50		
Sandford Shiraz Victoria Australia 2009	£27.50	£18.50	£7.25
Chateau Toulouze Bordeaux France 2006	£34.00		

Rose Wine

Dme Ollieux-Romanis Corbiere rose France 2009	£22.50	£5.75
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Dessert

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

bottle 125ml

Prosecco AA Bellenda Veneto Italy 2009	£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

Bottled Soft Drinks

Fever Tree lemonade	£2.55
Fever Tree ginger beer	£2.55
Coke	£1.95
Diet Coke	£1.95
Fresh juice	£2.95

Union Coffee

Espresso	£1.55
Double espresso	£2.25
Americano	£1.95
Cappuccino	£2.25
Caffé latte	£2.25
Hot chocolate	£2.25

Rare Tea Company Leaf Teas

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

Spirits

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

Sparkling/still filtered water Per/person, unlimited refills	£1.00
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(n) dish contains nuts

(v) vegetarian

Nibbles

Green and volos olives, salted almonds <i>(n)</i>	£2.85
Veneto Valpolicello olive oil with artisan bread	£2.25
Whipped goats' curd with roasted garlic	£3.25
Marinated peppers with torn basil	£2.75

Small Plates

Chilled pea soup, goats' curd toast <i>(v)</i>	£4.50
Slow roasted tomatoes, buffalo mozzarella and black olive <i>(v)</i>	£4.85
Pan-fried chicken livers on toast, pancetta lardons, balsamic reduction	£6.50
New season asparagus, fried hen's egg, shaved Parmesan <i>(v)</i>	£5.85
Sprouting broccoli, roasted hazelnuts and vinaigrette <i>(v) (n)</i>	£3.85
Sweet potato, fennel and chorizo salad	£4.95
Deep fried whitebait, aioli	£6.50
Toasted sourdough, brown and white crab meat	£8.00
Ham hock, salad of green beans, capers and shallots	£5.25

Bigger Plates

Linguini, mussels, tomatoes, capers and flat leaf parsley	£12.85
Spring vegetable risotto, mint and Parmesan <i>(v)</i>	£11.95
Haddock and watercress fishcake, saffron mayonnaise	£11.95
Sea bream, pequillo peppers and almonds <i>(n)</i>	£12.25
Mozzarella melanzane, Parmesan gratin, spring leaf salad	£10.50
Fillets of lemon sole, herb crust, beurre noisette	£12.25
Chicken salad, shallots, avocado, cashews and tarragon <i>(n)</i>	£13.25
Rump of lamb, Nicoise salad, basil jus	£14.95
Confit duck leg, watercress, pear and walnut salad	£13.25
Cote de boeuf, balsamic shallots (for two)	£34.00

Whitechapel Gallery Dining Room

Side Orders £3.50

- Chicory and walnut salad *(n)*
- Seasonal greens
- Minted new potatoes
- Truffle chips
- Mixed leaf salad

Desserts £4.50

- Prune and Armagnac tart *(n)*
- Buttermilk panna cotta, poached rhubarb
- Peanut and chocolate mille feuille *(n)*
- Exotic fruit salad, candied black olives and mint
- British cheese selection