



hart street TAVERN

BREAKFAST

Eggs Royale flat bread, hollandaise 11
Crushed Avocado sourdough toast, poached eggs 10
Buttermilk Pancakes maple syrup, crispy bacon 12

Tavern Full English sausage, bacon, fried egg,
black pudding, mushroom, tomato, sourdough toast 14.5
Tavern Full Veggie English sausage, fried egg,
black pudding, mushroom, spinach, tomato, sourdough toast 14

SNACKS

nocellara **Olives** 4
Crispy **Veggie Black Pudding** mustard mayo 5.5
cheesy **Garlic Bread** 8

rosemary **Foccacia** 5
Crispy **Squid** chilli aioli 8

STARTERS

Dynamite Shrimp 12
Grilled Red Prawns chilli bean butter 12
BBQ Chicken Wings Tavern ranch 8.5
Burrata marinated tomatoes & basil 9.5
Tuna Tartare ginger, yuzu, miso mayo, coriander 12.5
Caesar salad 8/12 add chicken 5/8

CHARCOAL GRILL

Burgers
Tavern Burger 6oz patty, special sauce, cheese 19
Pollo Loco grilled chicken, avocado, sour cream 19

British native breed Steaks
8oz **Rump** 26
8oz **Sirloin** 34
8oz **Rib-eye** 36
Sauces peppercorn, red wine or bearnaise 3
All served with fries

GOZNEY OVEN

BBQ baby Monkfish radicchio, mirin butter sauce 23.5
Potato Gnocchi tomato fondue, fior de latte, basil 14.5

Pizza
Margherita buffalo mozzarella, tomato, basil 14
Pepperoni gyula smoked sausage, fior de latte 15
Capriciosa artichokes, ham, mushrooms, olives 15
Pulled Pork white sauce, mozzarella, crackling 16
Chipotle Meatballs sour cream, guacamole, sriracha 18

SIDES

skinny **Fries** 5
cherry **Tomato Salad** 5

baby **Gem Salad** 5
char-grilled **Broccoli** 5

PUDDINGS

Cherry Bakewell 9
Sticky Toffee Pudding guinness toffee sauce, vanilla henley gelato 9
basque **Cheesecake** with rhubarb compote 8
tabby's **Tiramisu** 9
Henley Gelato 3 per scoop

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten & other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. *Every caution is taken to remove bones but there may be traces of bone

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a Manager before placing an order. Full allergen information is available. Management can advise of all ingredients used. Menu is subject to change without notice with products replaced or dishes unavailable. A discretionary 12.5% service charge will be added to your bill.

Wines By The Glass

	125ml	175ml	250ml
White			
Pasos de la Capula, Viura, Albacete, Spain	5	7	9
Pinot Grigio, DOC, Italy	5.5	7.5	10.5
Viognier, Les Argelieres, France	6.5	8.5	12
Picpoul De Pinet, France	7	9.5	13
Albarino, Bodegas Albanico, Rias Baixas, Spain	8	11	15.5
Bob organic, Sauvignon Blanc, New Zealand	8	10.5	15

Red	5	7	9
Pasos de la Capula, Tempranillo, Albacete, Spain	6.5	8.5	12
Native Vieilles Vignes, Carignan, France	7.5	10	14
Privado Anada. Valsardo, Spain 1999	8	11	16
Maison Sichel 1883 Merlot, France	9	12	17
Luigi Bosca Malbec DOC, Mendoza, Argentina	9	12.5	17.5

Rosé			
Amie, Languedoc, France	6.5	9	12
Ultimate Provence, Provence, France	8.5	12	17

Sparkling			125ml
Prosecco, Italy			6
Fitz Sparkling Pink, Sussex			10
Bergere Brut, Champagne, France, NV			12
Kingwood Estate Cuvee Brut English Sparkling, Wyfold, Henley			14

Lager, Ale & Cider

Draught Rebellion Lager 4.4%	6.8/3.4
Draught Rebellion IPA 3.7%	5.5/2.75
Draught Guinness 4.2%	6.8/ 3.4
Estrella Damm 5.4%	5.25
Estrella Galicia GF	5.5
Hawkstone Lager 4.8%	7
Asahi Super Dry	5
Kicking Goat Cider	6
Days Lager 0%	4
Thornbridge AM PM 4.5% GF	7
Big Drop Paradiso IPA 0.5% GF	4.5

House Aperitifs

Dry Gin Martini No.3 Gin Vault Costal Vermouth Lemon Twist	12.5
Sweet Manhattan Lot 40 Rye Whiskey Aperitivo Co. Turin House Bitters	12.5
Sour Cherry Negroni Organic house Cherry blend Campari East London Gin Aperitivo Co. Turin Lazzaroni Amaretto	10
Sloe Bramble Sipsmith Sloe gin Blackberry Jam Lemon Creme De Mure	10
Salted Spagliato Campari Prosecco Aperitivo Co. Turin Saline	10

Tavern Classics

Tavern Picante El Tequileño Reposado Fair Kumquat Lime Red Chilli Habenero Shrub	12.5
Passionfruit Martini East London Vodka Fair Passionfruit Pineapple	11.5
Pineapple Daiquiri Plantation Rum Blend Pineapple Lime Sugar	12
Tavern Floral East London Pea Flower Gin Lemon Elderflower Soda	10.5
Coconut & Pear Pecan Mai Tai Plantation Rum Blend Coconut Pear House Pecan Orgeat Lime	12

Cocktails

Winter-Bird Plantation Rum Blend Crème de Mure Lime Pineapple Velvet Falernum Campari	13
Blood Orange Sour East London Liqour Gin House Blood Orange syrup Benedictine Lemon	12
Henley Clover Henley Classic Dry Gin House Spiced Blackberry Syrup Fair Elderflower	12.5
Pine Needle Aperol Spritz Pine Infused Aperol Prosecco	11
Lemon Tommy's El Tequileño Reposado & Banhez Mezcal Chargrilled Lemon Agave syrup	10.5
Kings Hello Kingwood Estate Brut Somerset Cider Brandy Fair Elderflower	13
Earl Grey Sour Cold Brew Earl Grey Gin Lemon Egg White Italicus	11
Rhubarb & Custard Licor 43 Slingsby Rhubarb Gin Lemon Vanilla	11.5

Gin	50ml
The Henley Gin London Dry – Henley	8
The Henley Gin Oriental Spiced – Henley	8
The Henley Gin Rhubarb & Orange- Henley	8
Slingsby Rhubarb Gin - Yorkshire	9
Sipsmith - London	9
Plymouth Gin - Plymouth	9
Martin Millers - England	9
Mr. Hobbs 150- Henley	9
No.3 Gin London Dry Gin - Nertherlands	10
Condesa Clasica - Mexico	10
Citadelle Jardin d'Ete - France	11
Abingdon London dry Gin - Abingdon	11
Lind & Lime - Scotland	11
Isle of Harris Gin - Scotland	11
The Botanist Islay Dry Gin - Scotland	11
Hernö Old Tom- Sweden	11
Audemus Pink Pepper - France	11
Monkey 47 - Germany	12
Hepple - Scotland	12
Salcombe Rose Santie Marie, Devon	14
Fevertree: Indian Tonic/Slim Tonic/ Elderflower Tonic Aromatic/Mediterranean/Lemon Tonic	2.8

Vodka	50ml
East London Vodka - London	8
Portobello Calabrian Bergamont - London	8
Haku - Japan	9
Belvedere - Poland	9
Grey Goose – France	10
Nikka Coffey Still - Japan	10
Grey Goose La Vanille- France	13
Pod Pea - Manchester	12
The Reid, Single Malt -New Zealand	16

Rum	50ml
Plantation Original Dark – Caribbean Blend	8
Aluna Coconut - Guatemala	8
Goslings Dark Seal - Bermuda	9
Two Drifters Lightly Spiced Rum- Devon	10
Plantation 3 star - Caribbean Blend	8
Plantation 5 year - Barbados	11
Plantation Pineapple - Trinidad & Tobago	12
Plantation Isle of Fiji - Fiji	11
Scratch Faithful - Hertfordshire	12
Canerock Spiced Rum - Jamaica	13
Smith & Cross - Jamaica	13
Ninefolds Experimental Cask - Scotland	13
Plantation XO - Barbados	16

Mocktails

Spiced Pear & Sage Gardens Seedlip Garden 108 Sage Lemon Cloves Pear	6
No-Groni Spagliato - Lyre's Italian Orange Blood Orange soda Elderflower	8.5
Garden Spritz – Elderflower Lime Mint Cucumber Soda	4.5
Rhubarb & Dill Spritz Rhubarb & Dill Cordial Soda	4.5
Pe-No-Cillin Mother Root Ginger Lemon Honey Lapsang Tea	6
Light & Stormy Three Spirit Social Ginger Ale	9
New Fashioned Three Spirit Nightcap N/A Orange Bitters	8
Cos-No- Politian Lyre's White Cane Spirit Lyres Orange Sec Lime Cranberry	8
Hibiscus Margarita Three Spirit Livener Hibiscus Agave Syrup Lime Lyre's Triple Sec	9

Soft Drinks

Coca Cola / Diet Coke / Coke Zero/	3.6
Eager: Orange /Apple/ Cranberry/ Pineapple / Tomato Juice	3.5
Fever Tree: Ginger Ale / Tonic / Slim Tonic / Lemonade	3
Elderflower Tonic / Aromatic Tonic / Mediterranean Tonic / Lemon Tonic Ginger Beer	

Please be aware some dishes my contain allergens.

Please let us know of any dietary requirements before ordering.

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