



# 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, toast 14

## SNACKS

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

**rosemary Focaccia** 5  
**Crispy Squid** spicy 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

## PROPER SUNDAY ROASTS

*Served from 12*  
dry-aged **British Beef Rump** 25  
slow-cooked **Lamb Shoulder** (Serves 2-4) 80  
all served with roast potatoes, yorkshire puddings,  
seasonal vegetables and gravy

## MAINS

**BBQ Baby Monkfish**, radicchio, mirin butter sauce 23.5  
**Potato Gnocchi**, tomato fondue, fiore de latte, basil 14.5

### Burgers

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

## 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
<b>White</b>			
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

<b>Red</b>	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

<b>Rosé</b>			
Amie, Languedoc, France	6.5	9	12
Ultimate Provence, Provence, France	8.5	12	17

<b>Sparkling</b>			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

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

## Tavern Classics

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

## Cocktails

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

<b>Gin</b>	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

<b>Vodka</b>	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

<b>Rum</b>	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

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

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