

Two courses £17 (starter and main)*

Three courses £20 (starter, main and dessert)*

STARTERS

Soup of the day Sourdough and butter	6
Roasted squash and goats' cheese salad (V) Watercress, parsley oil	7
Gravlax and orange salad Apple, watercress, dill dressing	7
Crudit� with baba ghanoush, hummus and flatbread (Shared between two)	8.5

MAINS

Braised beef Savoy cabbage, mashed potato	13
Classic cheese burger Bacon, smoked Cheddar, lettuce, tomato, red onion, pickle, garlic mayo, brioche	9
The London Wall club sandwich British chicken, lettuce, tomato, bacon, mustard mayo, sourdough	9
British fish and chips Battered fish, chips, mushy peas, tartare sauce	13.5
Minestrone stew (VG) Cannellini, chickpea, borlotti & butter beans, Swiss chard, carrot, celery, tomato sauce, pearl barley, toasted sourdough	10
Pumpkin and sage ravioli (VG) Pumpkin puree, sage	11
Aubergine and lentil moussaka (VG) Aubergine, lentil, smoked vegan Cheddar, tomato sauce	10.5
Caesar salad Baby gem lettuce, croutons, Parmesan, Caesar dressing	8.5
Add chicken	3

SOURDOUGH PIZZAS

Margherita (V) Pomodoro, mozzarella, basil leaf	9
Piccante Pomodoro, mozzarella, spicy pepperoni, fresh chilli	11
Carciofi (V) Pomodoro, mozzarella, tomatoes, artichokes, spinach, red onion, garlic oil	10
Pulled chicken and peppers Pomodoro, pulled chicken, mixed peppers, fresh chilli, mozzarella	11
Peperonata (VG) Mixed peppers, red onion, garlic, basil, vegan Cheddar	10
Garlic pizza bread with mozzarella	5

SIDES

	3.5
Skin on fries (V)	
Aubergine fritter (V)	
Buttered winter greens (V)	
Mashed potatoes (VG)	
Mixed leaf salad with lemon infused olive oil (VG)	

DESSERTS

Homemade sticky toffee pudding with vanilla ice cream	4.5
Roasted plum with vanilla ice cream and granola	4.5
Ice cream Vanilla (V) Strawberry (V) Salted caramel (VG)	4.5
English cheese board Chutney, biscuit	10

(V) vegetarian | **(VG)** vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

*Two courses: excludes crudit .

*Three courses: excludes crudit  and English cheese board.

We support the Museum of London by contributing a portion of your bill. An optional service charge of 10% will be added to your bill.

Let us know how we did today and get a chance to win a £25 voucher to spend at any Benugo site. Visit <https://benugo.hgem.com>

SOFT DRINKS

Coke / Diet Coke	3	Cranberry juice	2.75
Dalston's Orangeade / Fizzy Elderflower Cherryade / Lemonade	2.25	Pineapple juice	2.75
Fentimans Ginger Beer	3.5	Tomato juice	2.75
Orange juice	3	Still, sparkling water	3.5 / 5
Apple juice	3	330 ml / 750 ml	

HOT DRINKS

Espresso single / double	2 / 2.5	Mocha	3.5
Macchiato single / double	2.2 / 2.7	Hot chocolate	3
Americano	2.6	Extra shot / syrup	0.6
Cappuccino	2.85	Loose leaf teas	2.8
Latte	2.85	English Breakfast, Earl Grey, Peppermint, Chamomile, Oriental Sencha, Garden berries, Elderflower and lemon, Lemon and ginger	
Flat white	2.95		
