

# IN THE VICINITY

OUR FOOD AND DRINK IS LOCALLY SOURCED AND THE FRESH INGREDIENTS ARE DELIVERED INTO THE VICINITY TO CREATE AN EVER CHANGING MENU, INFLUENCED BY THE STREET FOOD FOUND IN SOME OF THE MOST DIVERSE AREAS OF LONDON

## NIBBLES

**A POT OF PADRÓN PEPPERS (V)**  
with smoky sea salt £4.5

**GARLIC RUBBED FLATBREAD (V)**  
with rainbow dips £4.5

**FALAFEL, YOGHURT & MINT (V)** £5

**A BOWL OF MARINATED OLIVES (V)** £3.5

## SMALLS

**HOISIN DUCK BAO BUNS**  
with spring onion and cucumber £9

**MARYLAND CRAB CAKES**  
with lemon butter dip £9.5

**KOREAN POPCORN CHICKEN**  
with sesame seeds & spring onion £8.5

**TIJUANA STREET FRIES (V)**  
with salsa & sour cream £6  
with pulled pork, salsa & sour cream £9

**CRISPY CHICKEN GYOZAS**  
with hoisin dressing £8.5

### FOOD ALLERGIES AND INTOLERANCES

(V) is suitable for vegetarians, (GF) is Gluten Free. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments.

All weights are approximate before cooking.

## PIZZAS

*Sourdough base*

**MARGHERITA (V)**  
Tomato, mozzarella & oregano £12

**DELI MEATS**  
Tomato, mozzarella, oregano, chorizo, salami, pepperoni & rocket £16

**RUSTICA (V)**  
Tomato, mozzarella, grilled artichoke, sun-dried tomatoes & oregano £15

**SEAFOOD**  
Tomato, mozzarella, prawns, scallops, anchovies & mussels £16

## SANDWICHES

**OPEN CHICKEN GRELHADO PIRI PIRI WRAP**  
with skin on fries £12

**BRIXTON ALE BEER BATTERED FISH BUTTY**  
with skin on fries & smoked ketchup on a buttered brioche bun £12.5

**NEW YORK STYLE PASTRAMI SOURDOUGH STACK**  
with skin on fries £12

**SMOKED SALMON, SOURDOUGH SANDWICH**  
with skin on fries £12.5

**HUNAN STYLE HOT & SPICY ROASTED PEPPER OPEN WRAP (V)**  
with skin on fries £10.5

## PLATES

**BRIXTON ALE BEER BATTERED FISH**  
with skin on fries, mushy peas & tartare sauce £17

**CHILLI CHICKEN BURGER**  
with kimchi slaw, Korean style sticky sauce & fries on a brioche bun £15.5

**BEEF & RAREBIT BURGER**  
with skin on fries & coleslaw on a brioche bun £16

**JALAPEÑO TOP DOG**  
with coleslaw, fried onions, jalapeños, French's mustard, skin on fries £13

**PIRI PIRI SPATCHCOCK CHICKEN**  
with green salad & fries £17.5

**MOROCCAN SPICED PORK TOMAHAWK STEAK**  
with skin on fries, tomato & watercress £20

**21 DAY DRY AGED CASTERBRIDGE 100Z RIBEYE STEAK**  
with maitre d' butter, skin on fries, grilled mushroom, tomato & watercress £29

**ASIAN STYLE MARINATED SALMON (GF)**  
with sesame & ginger bok choy £17.5

## SPECIALS

**HOW ABOUT TRYING SOMETHING A LITTLE DIFFERENT?**  
Ask a member of the team for our specials menu

## SALADS

**VICINITY CAESAR (V)**  
with roasted garlic chickpeas £12  
with chicken or smoked salmon £17.5

**SUPERFOOD SALAD (V)**  
with quinoa, edamame beans, sultanas, pomegranate, parsley, cashews, pea shoots & baby leaf salad £14.5  
add chicken or smoked salmon £17.5

**NIÇOISE SALAD (V)**  
with french beans, tomato, olives & potato £11.5  
with smoked chicken £15

**PANZANELLA SALAD**  
Classic salad with cucumber, peppers, ciabatta bread, onions, tomato, oil & vinegars £13.5

**SPICY BEAN AND AVOCADO ENCHILADAS HOUSE SALAD (V)**  
with skin on fries £15

## PLATTERS

For 2 (if you're hungry!) or more to share

**DELI MEATS & CHEESE**  
Parma ham, chorizo, salami, pastrami, cheddar, olives, breads & salad £24

**FISHERMANS**  
Mini queen scallops, fish fingers, smoked mackerel, smoked salmon, capers, crevettes, crayfish, breads & salad £24

## SIDES

**SKIN ON FRIES** £3.5

**SWEET POTATO FRIES** £4.5

**HOUSE SALAD** £3.5

**SEASONAL VEGETABLES** £3.5

**BUTTERED GARDEN PEAS** £3.5

**ROCKET AND PARMESAN** £3.5

## PUDS

**WAFFLES**  
with banana & salted caramel sauce £6.5

**CHOCOLATE BROWNIE (GF)**  
with chocolate ice cream £6.5

**APPLE & DATE SHORTBREAD SANDWICH**  
with vanilla ice cream £6.5

**ALMOND & BLACKCURRANT TART**  
with berry sorbet £6.5

**GREEN TEA BRÛLÉE**  
with almond biscuit £6.5

All prices are inclusive of VAT at the current rate.  
A discretionary 12.5% service charge will be added to your bill.

# RED WINE

175ml / 250ml / Bottle

## LE BOSQ CARIGNAN-GRENACHE, VIN DE FRANCE

strawberry & cherry with a touch of spice

£6 / £8.25 / £24

## FLAGSTONE LONGITUDE SHIRAZ-CABERNET SAUVIGNON-MALBEC, WESTERN CAPE

dark berry fruits

£6.5 / £9.5 / £27

## SANTA MERLOT 120

floral & red berry fruits

£6.5 / £8.75 / £26

## LUIS FELIPE EDWARDS GRAN RESERVA PINOT NOIR, LEYDA VALLEY

bursting with dark plum, red cherry & exotic black tea aromas

£26

## CÔTES DU RHÔNE, LES ABEILLES ROUGE, JEAN-LUC COLOMBO

fresh & silky on the palate, red fruits, liquorice & spice

£6.75 / £9.75 / £28

## CALLIA SELECTED MALBEC, SAN JUAN

rich & powerful, blackberry & plum

£7.25 / £9.75 / £28

## TENUTA DEL PORCONERO AGLIANICO, ORGANIC, PAESTUM

organically-farmed Aglianico showing dark fruit aromas with sweet spicy notes

£29

## RIOJA CRIANZA, VIÑA REAL

fruit cake & spice, smooth & supple

£29

## BARBERA D'ASTI, ENRICO SERAFINO

fresh & red-fruited wine

£32

## CHÂTEAU MUSAR

juicy dark fruits

£55

## BAROLO, ENRICO SERAFINO

big, well-structured red

£56

# WINES

## ROSÉ WINE

175ml / 250ml / Bottle

### BELVINO PINOT GRIGIO ROSATO, PAVIA

fresh summer fruit

£6.5 / £8.75 / £26

### COTES DE PROVENCE, HERITAGE, ESTANDON

fresh aromas of peach & pear

£7.5 / £10.75 / £31

## CHAMPAGNE

125ml / Bottle

### MOËT & CHANDON BRUT IMPÉRIAL

£13 / £62

### MOËT & CHANDON ROSÉ NV CHAMPAGNE

£14 / £72

### VEUVE CLICQUOT BRUT NV

£16 / £80

### VEUVE CLICQUOT BRUT ROSÉ NV

£95

### DOM PÉRIGNON 2009

£180

### DOM PÉRIGNON ROSÉ

£225

## SPARKLING

125ml / Bottle

### GALANTI PROSECCO EXTRA DRY

apple, pear with a hint of peach

£7 / £36

### CODORNÍU BRUT ROSADO CAVA

ripe, summer fruit flavours

£37

### PONGRÁCZ MÉTHODE CAP CLASSIQUE BRUT

classical biscuit character with full fruit finish

£39

### CHAPEL DOWN BRUT NV

red apple, tropical fruit with hints of strawberry

£10 / £44

## DESSERT

125ml / Bottle

### ERRAZURIZ LATE HARVEST SAUVIGNON BLANC (37.5CL)

honey, raisins & dried apricots. 12% ABV

£8 / £22

### FLORALIS MOSCATEL ORO, CATALUNYA, TORRES (50CL)

luscious honeyed orange blossom. 15% ABV

£26

# WHITE WINE

175ml / 250ml / Bottle

## LE BOSQ UGNI BLANC-COLOMBARD, VIN DE FRANCE

citrus & passion fruit with floral notes

£6.25 / £8.50 / £25

## BERRI ESTATES UNOAKED CHARDONNAY, SOUTH EASTERN AUSTRALIA

fresh & ripe crisp lemons

£6.50 / £8.75 / £26

## VINUVA ORGANIC PINOT GRIGIO, TERRE SICILIANE

refreshingly dry green apple

£6.5 / £8.75 / £26

## PICPOUL DE PINET, RÉSERVE MIROU

lemon fresh & dry

£26.5

## KLEINE ZALZE VINEYARD SELECTION CHENIN BLANC, STELLENBOSCH

ripe, silk-smooth, dry & refreshing

£6.75 / £9 / £26

## TENUTA DEL PORCONERO FIANO, ORGANIC, PAESTUM

green apple & pear; jasmine with citrus & savoury notes

£30

## WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH

melon with fresh grapefruit

£7.5 / £10 / £29

## SAIRA ALBARIÑO COSTERS DEL SEGRE, RAIMAT

citrus, dried fruits & spices

£32

## RIESLING ALSACE, TRADITION, EMILE BEYER

delicious lemon & grapefruit flavours

£35

## CHABLIS GLOIRE DE CHABLIS

distinctive, dry, flinty elegance

£43

## MEURSAULT, LOUIS JADOT

pineapple & rich, toasted nuttiness

£70

### STAY IN THE VICINITY

Keep informed with what's happening  
in the Vicinity by following us:



## BEERS

Half Pint / Pint / 2 Pint Stein

### BIRRA MORETTI

4.6% ABV

£2.9 / £5.8

### HEINEKEN

5% ABV

£2.8 / £5.5

### BRIXTON PALE ALE

4.3% ABV

£2.9 / £5.8 / £11.25

### GUINNESS

4.2% ABV

£2.9 / £5.8

### BRIXTON APA

5.4% ABV

£3 / £6 / £11.25