

RED WINE

175ml / 250ml / Bottle

PERCHERON SHIRAZ MOURVÈDRE, WESTERN CAPE, SOUTH AFRICA

perfumed aromas with white peach and hints of jasmine on the nose.

£8 / £9 / £26

DOMAINE MAS BAHOURAT MERLOT, FRANCE

with dark fruits, a touch of Earl Grey and bergamont.

£9 / £10 / £29

BENJAMIN MALBEC, ARGENTINA

fruity aromas of plum and cherry.

£34

SIXTY CLICKS SHIRAZ MATARO, AUSTRALIA

chocolatey fruit has a clove note with of fresh brambly, cherry-red fruit that leads to a gently spicy finish.

£10 / £13 / £37

SHOWDOWN MAN WITH THE AX, USA

ripe blackcurrant and wild berry fruit complimented by sweet vanilla oak.

£11 / £14 / £40

BOUTINOT 'LES COTEAUX' CÔTES DU RHÔNE VILLAGES, FRANCE

brambly fruit, subtle oakly nuances, lovely sweet spice - warm star anise with a touch of cinnamon.

£43

GREYROCK PINOT NOIR, NEW ZEALAND

berry and ripe cherry aromas, with vibrant flavours of red berries and spice.

£47

CADUS TUPUNGATO APPELLATION MALBEC, ARGENTINA

black fruits, fresh herbal notes and spice.

£49

BAROLO CONTEA DI CASTIGLIONE, ITALY

ripe strawberry, dried cherry and cinnamon spice with delicate floral and violet notes.

£55

DOMAINE CHANTE CIGALE, CHÂTEAUNEUF-DU-PAPE ROUGE, FRANCE

spiced black fruit aromas and a powerful, warm palate. Blended by Alex Favier, one of the region's best winemakers.

£60

WINES

ROSÉ WINE

175ml / 250ml / Bottle

PRINCIPATO PINOT GRIGIO ROSATO, IGT PROVINCIA DI PAVIA, ITALY

red fruits and a cherry note - juicy and delicious.

£9 / £12 / £31

HENNERS ROSÉ, HERSTMONCEUX, ENGLAND

mandarin zest on the nose with a blood orange tang.

£37

SPARKLING

125ml / Bottle

LE DOLCI COLLINE PROSECCO SPUMANTE BRUT, ITALY

delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish.

£8 / £38

CHAPEL DOWN, ENGLAND

aromas of pineapple, grapefruit and elderflower, the palate has a fine mousse, with tropical and floral flavours

£40

CHAMPAGNE

Bottle

MOËT & CHANDON BRUT IMPERIAL

£60

VEUVE CLICQUOT

£70

MOËT & CHANDON ROSÉ IMPERIAL

£65

DOM PÉRIGNON

£185

WHITE WINE

175ml / 250ml / Bottle

PERCHERON CHENIN BLANC VIOGNIER, WESTERN CAPE, SOUTH AFRICA

white peach and hints of jasmine on the nose.

£8 / £9 / £26

IL BADALISC PINOT GRIGIO, DOC DELLE VENEZIE, ITALY

apple aromas with hints of honey, peach and layers of orchard fruit, spice and citrus.

£9 / £10 / £29

CAVE DE L'ORMARINE 'CARTE NOIRE', PICPOUL DE PINET, FRANCE

white fruits and citrus with delicate lemony notes.

£33

FONTANINO RIESLING, ITALY

lime, petrol, stone fruit and a touch of lemongrass.

£10 / £13 / £37

TABALÍ PEDREGOSO GRAN RESERVA VIOGNIER, CHILE

citrus, orange peel and dried apricot, fresh pears and white peaches, plus hints of candied fruit.

£11 / £14 / £39

LA LEYENDA DE LAS CRUCES SAUVIGNON BLANC, CHILE

pink grapefruit, peach and a zesty palate.

£39

SHADOW POINT, CENTRAL COAST, CHARDONNAY, USA

ripe stone fruit, soft oak and also lovely freshness.

£44

HENNERS NATIVE GRACE BARREL CHARDONNAY, ENGLAND

apple, lemon and stone fruit aromas with some toasty and buttery notes and a citrus streak.

£49

DOMAINE DE MALTAVERNE POUILLY-FUMÉ 'L'AMMONITE', FRANCE

rich, ripe with smoky notes and a grassy finish.

£56

DOMAINE DE LA MOTTE CHABLIS PREMIER CRU VAU-LIGNEAU, FRANCE

complex and mineral yet ripe with plenty of fresh Chablis acidity.

£66

All wines are 11-15% ABV. Wines by the glass also available in 125ml, on request. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

IN THE VICINITY

OUR FOOD AND DRINK IS LOCALLY SOURCED, WITH FRESH INGREDIENTS DELIVERED DAILY, OUR MENU IS REGULARLY UPDATED AND IS INFLUENCED BY POPULAR DISHES FROM ALL OVER LONDON.

LIGHT BITES

BUTTERNUT SQUASH AND SWEET POTATO SOUP (V)

With a hint of curry powder to enhance the flavour of the sweet potato and the butternut squash. £6.50

MEZZE PLATE (V)

Hummus, tzatziki, olives, grilled wholemeal pitta. £6.95

PULLED BEEF NACHOS

With jalapeños and salsa. £9.95

CHICKEN TENDERS

BBQ sauce, sour cream, guacamole and jalapeños. £10.95

CHARCUTERIE BOARD

Tomato, mozzarella, chorizo, salami, pepperoni and roquette. For one £9.00, For two £16.00

SIDES

All available for £4.00

SKIN-ON FRIES

SWEET POTATO FRIES

SEASONAL VEGETABLES

MIXED SALAD

CREAMY MASHED POTATO

GARLIC BREAD

MAC AND CHEESE

MAIN PLATES

8OZ RIBEYE STEAK

Thyme grilled mushroom, tomatoes and skin-on fries with peppercorn sauce. £27.00

8OZ SIRLOIN STEAK

Thyme grilled mushroom, tomatoes and skin-on fries with peppercorn sauce. £25.00

BEER-BATTERED COD

Chunky chips and mushy peas. £15.50

PAN FRIED SEABASS FILLETS

Crushed potatoes, greens, lemon and parsley sauce. £20.00

STIR FRY VEGETABLES (V)

Egg noodles, broccoli, beansprouts, carrots and peppers in a sesame soy dressing. £12.95

Add Beef/Chicken £17.95

SLOW COOKED LAMB TAGINE

Slow cooked lamb shoulder in spices, served with herb and mint couscous. £14.50

SPATCHCOCK CHICKEN

Mushroom sauce, green salad and thyme-roasted new potatoes. £18.95

CHICKEN TIKKA CURRY WITH RICE

Naan bread, poppadoms and chutney. £18.95

MUSHROOM/ BLUE CHEESE

RISOTTO (V) £14.95

Add chicken £18.95

BURGERS

All served with skin-on fries, BBQ sauce and coleslaw in brioche buns.

TOWER VEGAN BURGER (V) £14.00

TOWER BEEF BURGER

6oz patty topped with cheese, crispy bacon and mayo. £16.00

BUTTERMILK CHICKEN

Topped with cheese and mayo. £16.00

PULLED PORK BURGER £15.00

SALADS

CAPRESE SALAD (V)

Fresh mozzarella, tomato in olive oil. £7.50

SUPERFOOD SALAD (VE)

Tricolor quinoa, edamame beans, pomegranate, cashew nuts and baby spinach. £13.00

CAESAR SALAD (V)

Crunchy little gem hearts in creamy caesar dressing with rustic croutons. £12.00

Add chicken £16.00

ROASTED SALMON

Sauté potatoes and watercress salad in a balsamic and pesto glaze. £20.00

SANDWICHES

VEGETARIAN CLUB SANDWICH (V)

Sourdough bread, halloumi, avocado, tomato and baby gem served with skin-on fries. £9.50

CAJUN CHICKEN, AVOCADO AND BACON

Sourdough bread, salad, skin-on fries. £13.95

SMOKED SALMON

Sourdough bread, cream cheese, salad, skin-on fries. £13.95

CLUB SANDWICH

Triple decker sandwich, grilled chicken, crispy bacon, tomato, lettuce and mayonnaise. £13.95

YORKSHIRE BURRITO

Roast beef, coleslaw, watercress and horseradish sauce, wrapped in a giant Yorkshire pudding, served with skin-on fries. £15.00

BILLINGSGATE FISH BUTTY

Battered fish, smoked ketchup served on sourdough bread. £15.00

FOOD ALLERGIES AND INTOLERANCES

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. If you have any dietary requirements, allergens or intolerances, please inform your server. For more detail of allergenic ingredients used in our menu, we've an information pack available. Please note that our kitchen and food service areas are not nut free or allergen free environments. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

BARREL & Stone STONE BAKED PIZZA

All pizzas come as 12" served with rocket salad. Vegan Violife cheese available on request on the Rustic Classic or The Garden Club.

RUSTIC CLASSIC (V)

Rustic combination of tangy Barrel & Stone tomato sauce and creamy fior di latte mozzarella. £12.95

THE GARDEN CLUB (V)

A vegetarian celebration with tangy Barrel & Stone tomato sauce, crushed garlic, fior di latte mozzarella, sweet red onions, soft roasted courgettes, mild piquanté peppers. £12.95

SIMPLY SALAMI

Delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and fior di latte mozzarella. £14.95

NICE AND SPICY

Spicy Calabrian Nduja sausage laced with chilli spread over the pizza base, topped with Barrel & Stone tomato sauce, fior di latte mozzarella, mild piquanté peppers, fiery salami and chilli peppers. £14.95

ROCK THE PARMA

Barrel & Stone tomato sauce, fior di latte mozzarella, wild rocket, Parmigiano Reggiano and 18 month dry cured Parma ham full of intense and sweet flavours, topped with a dash of balsamic glaze. £14.95

CHICKEN AND PESTO (N)

A base of nutty green pesto stacked with crushed garlic, creamy fior di latte mozzarella, seared chicken breast, capers, courgettes and pine nuts. £14.95

PUDS

ETON MESS
£7.50

VEGAN CHOCOLATE AND ORANGE CAKE
£7.00

LEMON AND BLUEBERRY CHEESECAKE
£7.00

CHEESE PLATTER
£12.00