

155

BAR & KITCHEN

• DINNER •

STARTERS

APPETISERS

- OLIVES (V) - £5**
Nocellara olives
- BREAD SELECTION (V) - £3.5**
Toasted white & brown sourdough & ciabatta.
Served with chef's condiments
- CHICKPEA CHIPS (V) - £4.5**
Served with parsley mayonnaise
- GARLIC & HERB HUMMUS (V) - £6.5**
Served with toasted pitta bread
- SMOKED SALMON RILLETTES - £7**
Served with croutons & beetroot purée
- CHEESE BOARD (V) - £12**
Served with celery, walnuts, chutney & bread

- SOUP OF THE DAY - £7**
Ask your server. Served with toasted sourdough
- SMOKED HADDOCK & SALMON FISH CAKE - £8**
Served with sautéed spinach & hollandaise sauce
- GOAT'S CHEESE RAVIOLI (V) - £9.5**
Served with Jerusalem artichoke purée, pumpkin, sage & pumpkin seeds
- BABY SQUID & CALAMARI - £8**
Served with lemon mayonnaise
- HOUSE-CURED & HAY-SMOKED SALMON - £10.5**
Served with parsley mayonnaise & pickled julienne vegetables
- HAM HOCK CROQUETTES - £7**
Served with salsa verde & house piccalilli
- MEAT PLATTER - £10**
Chef's selection of cured meat served with bread & pickles
- ROLLED RABBIT SADDLE - £11**
Served with soft polenta, mushrooms & red wine jus

SIDES

- Hand-cut chunky chips - £3
- Skin-on fries - £3
- Roasted cauliflower, butter & flaked almonds - £4
- Greens of the day - £4
- Warm beetroot salad with balsamic dressing - £4
- Roasted butternut squash, pumpkin seeds & sage oil - £4
- Pick any 3 sides for £8**

MAINS

- FISH STEW - £16**
Fish of the day, mussels, clams & potatoes
- PAN FRIED GURNARD - £17.5**
Served with salsify, braised baby leeks & chive Beurre Blanc
- FREE RANGE CHICKEN BREAST - £17**
Served with a warmed quinoa salad
- BRAISED BEEF CHEEKS - £21**
Served with mashed potato, burnt shallots, greens & red wine jus
- ROASTED LAMB RUMP - £21**
Served with lentil stew & curly kale
- RIB EYE STEAK - £23**
Served with watercress & Béarnaise sauce
- 155 BURGER - £12**
Aged beef patties, honey-glazed streaky bacon, smoked Lincolnshire poacher cheese, iceberg lettuce, onion, burger sauce & skin-on fries
- 155 MUSHROOM BURGER (V) - £12**
Mushroom burger, caramelised onions, goat's cheese, rocket & skin-on fries
- BUTTERNUT SQUASH RISOTTO (V) - £14**
Served with shaved Pecorino
- JERUSALEM ARTICHOKE & GOAT'S CHEESE TART (V) - £14**
Served with purple kale
- GOAT'S CHEESE RAVIOLI (V) - £14**
Served with Jerusalem artichoke purée, pumpkin, sage & pumpkin seeds

DESSERTS

- ORANGE PANNA COTTA - £7**
Served with candied orange zest & honeycomb
- RHUBARB FRANGIPANE FRIAND (V) - £8**
Served with roasted hazelnuts & crème anglaise
- RASPBERRY CHOCOLATE CAKE (V) - £7**
Served with berry compote & clotted cream
- LIME SPONGE CAKE (V) - £7**
Served with berry compote & clotted cream
- CHEESE BOARD (V) - £12**
Served with celery, walnuts, chutney & bread
- DIGESTIVES**
- MR BLACK COFFEE LIQUEUR, 50ML - £9**
- DISPENSE AMARO, 50ML - £9**
- TIFFIN TIPPLE - £9**
Chairman's Reserve rum, Crème de Châtaigne chestnut liqueur, chocolate bitters & walnut bitters
- SWEET WINE**
- MUSCAT DE RIVESALTES, CHÂTEAU JAU**
- France, Roussillon - 2011 - by the bottle - £24
- MAURY BLANC, MAS AMIEL**
- France, Roussillon - 2011 - by the bottle - £35
- RECIOTO DELLA VALPOLICELLA, CORTE SANT'ALDA**
- Italy, Veneto - 2008 - by the bottle (500ml) - £64

PRE-THEATRE DINNER

17.30 - 19.00

2 COURSES & A GLASS OF HOUSE RED/WHITE WINE - £20
3 COURSES & A GLASS OF HOUSE RED/WHITE WINE - £25

STARTERS

- SOUP OF THE DAY**
Ask your server. Served with toasted sourdough
- CITRUS-CURED SALMON**
Served with julienne vegetables & citronette dressing
- MEAT PLATTER**
Chef's selection of cured meat served with bread & pickles

MAINS

- ONGLET STEAK**
Served rare with garlic & herb butter potatoes, cavolo nero & confit shallots
- PAN FRIED GURNARD**
Served with sautéed potatoes, spinach & Beurre Blanc
- RISOTTO OF THE DAY**
Ask your server

DESSERTS

- RASPBERRY CHOCOLATE CAKE (V)**
Served with clotted cream
- ORANGE PANNA COTTA**
Served with candied orange zest & honeycomb
- CHEESE BOARD (V)**
Served with celery, walnuts, chutney & bread

AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

FREE WIFI: CW GUEST • PASSWORD: Helloworld!



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#155BARANDKITCHEN

#SNAPANDSHARE: TAG @155_BAR_KITCHEN FOR YOUR CHANCE TO WIN A BOTTOMLESS BRUNCH FOR 2 ON US!

155 BAR & KITCHEN, 155 FARRINGDON ROAD, LONDON, EC1R 3AD • 020 3675 8847 • 155BARKITCHEN@CLERKENWELL-LONDON.COM