

# 155

BAR & KITCHEN

## • DINNER •

### STARTERS

#### APPETISERS

- OLIVES - £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
- CHEESE BOARD (V) - £12**  
Served with celery, walnuts, chutney & bread

- SOUP OF THE DAY - £7**  
Served with toasted sourdough. Ask your server
- SMOKED HADDOCK & SALMON FISH CAKE - £8**  
Served with sautéed spinach & hollandaise sauce
- PORK TERRINE - £7**  
Served with white cabbage slaw & toasted sourdough
- BABY SQUID & CALAMARI - £8**  
Served with lemon mayonnaise
- HAM HOCK CROQUETTES - £8**  
Served with salsa verde & house piccalilli
- MEAT PLATTER - £10**  
Chef's selection of cured meat with  
homemade chutney & bread

#### SIDES

- Chips - £4
- Skin-on-fries - £4
- French green beans with confit shallots - £4
- Mixed Leaf salad - £4
- Fennel, grapefruit & chive salad - £4
- Selection of 3 sides for £10

#### MAINS

- TUNA NIÇOISE - £14**  
Seared tuna, soft boiled egg, french green beans, anchovies,  
potatoes & tomato salad
- 155 BURGER - £12**  
Aged beef patties, honey-glazed streaky bacon,  
smoked Lincolnshire poacher cheese, iceberg lettuce,  
onion & burger sauce. Served with skin-on fries
- 155 MUSHROOM BURGER - £12**  
With goat's cheese, caramelised onions, rocket &  
salsa verde. Served with skin-on fries
- ROASTED WHOLE PLAICE - £19**  
Served with brown butter, herbs & whelks
- PAN SEARED SEA BREAM - £17.5**  
Served with clams, samphire & kohlrabi
- PAN SEARED LAMB RUMP - £19**  
Served with sautéed new potatoes, roasted turnips & crushed mint peas
- RIB EYE STEAK - £23**  
Served with watercress & Béarnaise sauce
- RISOTTO OF THE DAY - £14**  
Ask your server.
- GRILLED COURGETTE SALAD - £12**  
Served with warm chickpeas, leeks, cherry tomatoes & harrissa

#### DESSERT

- ORANGE PANNA COTTA - £7**  
With candied orange zest & honeycomb
- SELECTION OF ICE CREAMS - £6**  
Ask your server. 3 scoops of ice cream
- RASPBERRY CHOCOLATE CAKE - £7**  
Served with ice cream
- INDIVIDUAL LIME SPONGE - £7**  
Served with raspberry compote & ice cream
- CHEESE BOARD - £12**  
Served with celery, walnuts, chutney & bread
- DIGESTIVE**
- MR BLACKS COFFEE LIQUEUR 50ML £9**
- DISPENSE AMARO 50ML £9**
- TIFFIN TIPPLE £9**  
Chairman's Reserve rum, Crème de Chatainge 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

2 COURSES + A GLASS OF HOUSE RED/WHITE WINE = £20  
3 COURSES + A GLASS OF HOUSE RED/WHITE WINE = £25

##### STARTER

- SOUP OF THE DAY**  
Served with toasted sourdough, ask your server
- SMOKED HADDOCK & SALMON FISHCAKE**  
Served with sautéed spinach & hollandaise sauce
- MEAT PLATTER**  
Chef's selection of cured meat with  
homemade bread & pickles

##### MAINS

- ONGLET STEAK**  
Served rare with sautéed spinach & potatoes
- PAN SEARED SEA BREAM**  
Served with Jersey Royal potatoes & shaved fennel salad
- GRILLED COURGETTE SALAD**  
Served with warm chickpeas, leeks, cherry tomatoes & harrissa

##### DESSERTS

- CHOCOLATE RASPBERRY CAKE**  
Served with chantilly cream
- SELECTION OF ICE CREAMS**  
Ask your server
- CHEESE BOARD**  
Chef's selection of cheese, served with celery,  
walnuts & bread

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

FREE WIFI: CW GUEST | PASSWORD: Helloworld!



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#155BARKITCHEN

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