

# 180 House

## House menus

**Breakfast** available Monday to Friday, 8am to 12pm and Saturday to Sunday, 9am to 12pm

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

**All day** available Monday to Friday, 12pm to 11.30pm and Saturday 5pm to 11.30pm

The menu offers a selection of House Classics featuring seasonal ingredients.

**Late night** available Monday to Wednesday 11.30pm to 12.30am and Thursday to Saturday 11.30pm to 2.30am

Whether it's dinner after dark or just a late-night snack, our menu offers a range of main dishes, pizzas and desserts.

**Saturday brunch** available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics and House dishes as well as a bottomless brunch offer.

**Sunday roast** available every Sunday, 12pm to 10pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House Classics.

**Desserts** available daily, 12pm-11pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

# 180 House, sample all day menu

## Smalls

Broad bean dip, crudites (plant based) (268 calories)  
Nduja scotch egg, aioli (651 calories)  
Plaice goujons, caper mayo (397 calories)  
Padron peppers, Maldon salt, lemon (plant based) (168 calories)  
TFC, fried chicken, hot sauce (445 calories)

## Starters

Green vegetable broth (plant based) (334 calories)  
Haddock souffle, beurre blanc (650 calories)  
Burrata, courgette, mint (vegetarian) (758 calories)  
Steak tartare, egg yolk, sourdough (487 calories)  
Raw bass, tomato, green chilli (415 calories)  
Wye valley asparagus, hollandaise (vegetarian) (270 calories)

## Salads

Avocado, butter lettuce, sherry vinaigrette (plant based) (258 calories)  
Rice bowl, beetroot hummus, kale, sweet potato, radish (plant based) (589 calories)  
Greek salad, feta, cucumber, green peppers, tomatoes (vegetarian) (614 calories)

## Sandwiches

Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1182 calories)  
180 Burger, cheddar cheese, house pickles, caramelised onions, fries (1196 calories)  
Prosciutto panino, mozzarella, basil (867 calories)

## Mains

Spring vegetable risotto (plant based) (833 calories)  
Pork schnitzel, rocket, aged parmesan (1060 calories)  
Spatchcock poussin, heritage tomatoes, salsa verde (567 calories)  
Penne alla vodka, tomato, Amass vodka (vegetarian) (896 calories)  
Fish cakes, gem hearts, tartar sauce (896 calories)  
Hake, samphire, butter sauce (712 calories)  
Calabrese broccoli, red pepper, raisins (plant based) (601 calories)  
Chalk stream trout, spinach, peas, aioli (902 calories)  
Club steak, fries, bearnaise (1150 calories)

## Pizzette and pizzas

Buffalo mozzarella, tomato, basil (vegetarian) (pizzetta: 951 calories), (pizza: 1268 calories)  
Marinara, oregano (plant based) (pizzetta: 399 calories), (pizza: 798 calories)  
Squash, pesto, rocket, burrella (plant based) (pizzetta: 609 calories), (pizza: 1218 calories)  
Spicy salami, tomato, mushroom, mozzarella (pizzetta: 804 calories), (pizza: 1608 calories)  
Four stagioni, artichokes, ham, mushrooms, olives (pizzetta: 620 calories), (pizza: 1241 calories)  
Prosciutto, tomato, mozzarella, rocket, parmesan (pizzetta: 887 calories), (pizza: 1774 calories)

## Sides

Gem salad, Dijon dressing (plant based) (108 calories)  
Spring greens (plant based) (190 calories)  
Peas, broad beans, leeks, parsley (plant based) (183 calories)  
Fries (plant based) (603 calories)  
Sweet potato fries (plant based) (571 calories)  
Jersey royals, chives (vegetarian) (x calories)  
Mac and cheese, scamorza, parmesan (678 calories)

## Lunch combo (available between 12pm to 3pm, Monday to Friday)

Choose any two: soup, salad, pizzetta

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

# 180 House, sample wine list

## Sparkling and champagne

- Prosecco, Treviso Doc Luna Argenta, Brut NV (available by glass)
- Ridgeview, Bloomsbury Sussex, Brut NV (available by glass)
- Thienot, Brut NV (available by glass)
- Thienot, Rose Brut NV (available by glass)
- Laurent-Perrier ‘La Cuvee’ Brut Nv 16 94 Ruinart Brut NV (available by glass)
- Laurent-Perrier, Cuvee Rose Brut NV (available by glass)
- Laurent-Perrier, ‘Heritage’ Brut NV
- Jacquesson 747, Extra Brut NV
- Ruinart, Blanc De Blancs Brut NV
- Dom Perignon Brut 13
- Laurent-Perrier Grand Siecle ‘26’, Brut NV

## White

- Maison Vincent Languedoc, France (available by carafe and glass)
- Pinot Grigio Delle Dolomiti, Trovati, Veneto, Italy (available by carafe and glass)
- Muscadet Sevre Maine Vieilles Vignes, Loire, France
- Gavi Di Gavi ‘La Meirana’ Broglia, Piemonte, It (available by carafe and glass)
- Lugana Citari ‘Vigneto La Conchiglia’, Lombardy, Italy
- Chenin Blanc Chinon Bondonnieres, Loire, France (available by carafe and glass)
- Gruner Veltliner ‘Rosshimmel’, Kremstal, Austria
- Chablis Vieilles Vignes Brocard, Burgundy, France
- Grillo Feudo Arancio, Sicily, Italy
- Picpoul De Pinet Luvignac, Languedoc, France (available by carafe and glass)
- Viognier ‘Iles Blanches’ Chartreux, Rhone, France (available by carafe and glass)
- Sauvignon Blanc Lawson’s, Marlborough, New Zealand (available by carafe and glass)
- Riesling ‘Wattle Brae’ Eden Valley, Australia
- Bourgogne Aligote Maillard, Burgundy, France
- Sancerre Les Caillottes Roger, Loire, France
- Pinot Bianco Quercus, Gorizia, Goriška Brda, Slovenia
- Chardonnay Reserve Bousquet, Mendoza, Argentina (available by carafe and glass)
- Esoterico, Unico Zelo, Clare Valley, Australia (skin contact) (available by carafe and glass)
- Macon Charnay Gueugnon-Remond, Burgundy, France
- Albarino Freixo Terroir, Alentejo, Portugal
- Chardonnay ‘Arthur’, Domaine Drouhin, Oregon
- Meursault Vieilles Vignes Bellicart, Burgundy, France
- Chassagne Montrachet Morey, Burgundy, France

## Red

- Maison Vincent Languedoc, France (available by carafe and glass)
- Primitivo Visconti Della Rocca, Puglia, Italy
- Nero D’avola Feudo Arancio, Sicily
- Pinot Noir ‘Biosphere’, Lothian, Elgin, South Africa (available by carafe and glass)
- Cabernet Franc Chinon ‘Boisselieres’, Loire, France
- Barbera D’alba Molino, Piemonte, Italy (available by carafe and glass)
- Fleurie ‘Poncie’ Anita, Beaujolais, France (available chilled) (available by carafe and glass)
- Bourgogne Pinot Noir Htes Cotes Beaune, Denis, France
- Montepulciano D’abruzzo Itinera, Italy (available by carafe and glass)
- Cotes Du Rhone Notre Dame Des Pallieres, France
- Rioja Crianza Altanza, Spain (available by carafe and glass)
- Chateau De Ricaud Merlot Bordeaux, France
- Chianti Classico Riserva Sparvierio, Tuscany, Italy
- Chateau Boutisse St Emilion Grand Cru, France
- Othello By Petrus, Napa Valley, California
- Barolo Single Vineyard Gallinotto, Piemonte, Italy
- Malbec Reserve Bousquet, Mendoza, Argentina (available by carafe and glass)
- Ventoux Vieilles Vignes Sane, Rhone, France (available by carafe and glass)
- Ribera Del Duero ‘Roble’, Valdemacuco, Spain
- Valpolicella Classico Montepiazzo, Alighieri, Veneto, Italy
- Chateauneuf-Du-Pape Bearenard, Rhone, France
- Segla Du Chateau Rauzan-Segla, Margaux, France
- Tignanello Tuscany, Italy

## Rose

- Maison Vincent, Languedoc, France (available by carafe and glass)
- Mirabeau ‘X’ Provence Igp, France (available by carafe and glass)
- Lady A, Provence IGP, France (available by carafe and glass)
- Domaine De Valdition, Aix-En-Provence, France (available by carafe and glass)
- Mirabeau ‘Pure’, Provence, France (available by carafe and glass)