

180 House, Sample Restaurant Menu

Aperitifs

Mediterranean, Patrón Silver tequila, basil, tomato water, spirulina
Another Martini, Hendrick's Another gin, tamarin, sherry, mint

Dips

Aubergine, basil, crudites (plant-based)
Smoked cod's roe, trout caviar, flatbread
Whipped feta, fried zucchini (vegetarian)
Chickpea, lamb burnt ends, Urfa chilli

Raw

Yellowtail, yuzu, avocado
Beef fillet, aged Pecorino, rocket
Blue fin tuna, Calabrian chilli, capers

Vegetables & Salads

Young carrots, pomegranate, avocado, dukkah (plant-based)
Aubergine, tomatoes, fennel, dates (plant-based)
Purple sprouting broccoli, anchovy sauce, pine nuts
Coal baked beets, yoghurt, sumac, mint (vegetarian)
Tomatoes, barrel aged feta, olives, oregano (vegetarian)
Lettuces, tarragon, mustard vinaigrette (plant-based)

Flatbreads

Shetland mussels, lemon, parsley
N'duja, red peppers, lardo
Romanesco, golden raisins, zhoug (plant-based)

Wood Oven & Charcoal

Wild sea bass, Amalfi lemon, extra virgin olive oil
Poussin, green chilli, pomegranate
Carabinero prawns, squid ink orzo, bisque
Black Angus sirloin, confit garlic, brown butter
Octopus, fava beans, tomato, basil
Lamb rack, bulgar pilaf, feta
Violet artichokes, butter beans, harissa (plant-based)
Sea trout, dill gremolata, fennel
Dry aged Hereford wing rib, green peppercorn

Sides

Pink fir potatoes (vegetarian)
Triple cooked chips (plant-based)
Bulgar pilaf (plant-based)
House pickles (plant-based)
Hispi cabbage (vegetarian)
Tenderstem broccoli (plant-based)

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