BOOKING OFFICE 1869

AUTUMN-WINTER LUNCH MENU

TO START

Carlingford oysters 5,13 — Single 6 / Half dozen 36
lemon wedge and red wine shallot vinegar

Gordal olives 13 · v — 7

Salt and pepper cashews 1,2 · v — 7.5

Campagne white sourdough — 7
1,2,3,6,8,9,10,11,12,13 · v
herb garden butter

Wild mushroom tart 1,2,3,6,8,9,12,13 — 10
wild mushroom, truffle cream, wood sorrel

FOR THE TABLE

Golden beetroot & chèvre cheese 1,2,9,11,13 v — 12
slow-cooked beetroots, candied pecans, chicory, balsamic

Buttermilk fried chicken — 13
3,6,8,9,10,11,12,13
sriracha and lime yoghurt

Lemon chickpea hummus — 13
1,2,3,6,8,9,11,12,13 · v
pickled carrots, cucumber and seeded crackers

Suffolk charcuterie 3,6,8,9,10,11,12,13 — 17
seasonal selection of cured fennel salami, chorizo, coppa, cornichon, capers and sourdough

Burrata 1,2,9,12,13 v — 15
roasted butternut squash, caramelised orange, fried sage, cranberry harissa

Dorset crab 4,9,11,13 — 24
daikon, pear gel, Granny Smith apple and herb oil

Yellowtail sashimi 7,8,11,13 — 18
pickled jalapeño, daikon, truffle ponzu dressing

Beef tartare 1,2,3,6,8,9,10,11,12,13 — 19
shallot, confit egg yolk, artichoke, girolles, oloroso jelly and Marmite crisp

DAILY SPECIALS

Greek salad 9,13 v — 15
barrel-aged feta, capers and wild oregano

Fried fish sandwich 3,6,7,10,11,13 — 26
Old Bay mayo and Koffman's fries

GRILL

30-day dry-aged rib-eye steak 9,10,11,13 — 47
sauce Diane and Koffman's fries

Truffled wild mushroom burger 1,2,3,6,8,9,10,11,12,13 · v — 26
chipotle relish, smoked Applewood cheese, silky truffle cream, lettuce, tomato and Koffman's fries

1869 cheeseburger — 26
1,2,3,6,8,9,10,11,12,13
brioche bun, St. Pancras sauce, smoked Applewood cheese, bacon, tomato, lettuce, dill pickle and Koffman's fries

£1 from every burger sold at Booking Office 1869 goes to Magic Breakfast

(Charity Nos. 1102510 in England and SC0848202 in Scotland), helping provide nutritious school breakfasts to children at risk of hunger across the UK.

MAINS

Scottish salmon 4,5,7,9,10,13 — 32
white cannellini beans, pickled sea fennel, smoked fish velouté and keta caviar

Confit duck leg 9,10,13 — 28
slow-cooked duck, braised red cabbage, celeriac purée, red wine jus

Cornish cod 4,5,7,9,11,13 — 33
chorizo, chickpeas, Moqueca sauce and cilantro

Pumpkin and ricotta ravioli — 22
1,2,3,4,5,6,7,8,9,10,11,12,13,14 v
sage brown butter, golden sultanas, amaretti, parmesan

Spiced roast cauliflower — 22
3,8,10,11,13 · ve
turmeric and coconut velouté, roasted chickpeas, chilli and crispy cauliflower leaves

Jerusalem artichoke risotto 9,13 v — 23
pickled crosnes, wild mushroom, crisps, herb oil

Roasted cornfed chicken 6,9,10,13 — 29
stuffed mushroom and truffle, cavolo nero, oyster mushroom, confit garlic, red wine jus

FESTIVE SPECIALS

AVAILABLE 23 NOVEMBER – 24 DECEMBER

Butter-roasted Bronze turkey 29
1,2,3,6,9,10,11,13
wild mushroom, cranberry and chestnut stuffing, honey-glazed parsnips and heritage carrots, pigs in blankets, natural roasted gravy

Traditional Christmas pudding 13
1,2,3,6,9,13
rich dried fruits soaked in alcohol, winter spices, English brandy custard

SIDES

Baby gem lettuce 1,3,6,8,9,13 · v — 8/14
balsamic onions, sundried tomatoes, Dijon and herb dressing, crispy seeds

Koffman's skin-on fries · ve — 7
rosemary salt

Koffman's truffle & Parmesan fries 9 · v — 11
black truffle, oregano and garlic

Sautéed fingerling potatoes 9 · v — 8
garlic and herb butter

French beans 3,13 · v — 8
apricot harissa and crispy shallots

Tenderstem broccoli 1,2 · ve — 8
almond butter and red chilli

TO FINISH

Smoked milk mousse 1,2,3,6,7,8,9,10,11,13 — 13
puffed barley, poached pear

The 'Espresso Martini' 1,2,3,6,7,9,13 — 14
dark chocolate coffee crémeux, boozy jelly, gruè de cacao sponge, milk mousse

Sorrel parfait 1,2,3,6,7,8,9,10,11,13 — 13
green apple sorbet, walnut

Clementine and cranberry brûlée 6,9 — 11
zest-infused set custard, cranberry compote

Black Forest brownie 8,9,13 — 12
red cherry sorbet

Selection of British cheese 9,10,11,13 — 18
apple & cider chutney, Neal's Yard crackers

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products, (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate. All allergens are subject to change and confirmation. . Please note that this venue operates on a cashless basis; card and contactless payments only.

Menu with Calories