

**NIBBLES**

gf	Oysters [weather dependant]	
	each	
gf	Smoked mackerel pate & sourdough	£6
	Norfolk bresaola	£6
v	Pork & black pudding sausage roll	£5
	Spinach, feta & pine nut roll	£4

**LIGHT LUNCHES**

gf	Lemon & herb chicken breast	£14
gf	Harissa salmon fillet	£14
v gf	Halloumi & aubergine skewers	£14
ve gf	Spiced tofu skewers	£13
gf	Rump of spring lamb	£16

*And choose 2 of the following accompaniments*

v gf	+ Quinoa, butternut squash, feta & red pepper salad
ve gf	+ Orange glazed broccoli & chickpea salad
ve gf	+ Jersey Royals, shallots, parsley & red wine vinaigrette
ve gf	+ Cauliflower pilaf, spring greens & pomegranate
ve gf	+ Grilled courgette, tomato & lemon salad
ve gf	+ Raw slaw

**BRUNCH**

	Bubble & Squeak, black pudding, two poached eggs, rapeseed mayo	£14
v	Mushrooms on sourdough toast, wild garlic, Oglesfield	£12
ve	Avocado on sourdough, pine nuts & seeds, watercress	£10
v gf	Shakshuka, two baked eggs, goat's curd, avocado	£14
	Lincolnshire sausage, streaky bacon, poached egg, tomato relish, poacher cheese, toasted brioche bun	£13
	+ Smoked bacon	£2
	+ Black pudding	£4
	+ Poached egg	£2
	+ Avocado	£3

**SHARERS**

£3	Norfolk free range charcuterie & British cheese trio	£22
	Smoked & cured fish board with sourdough	£26
v*	Whole baked Tunworth & toast	£18
	Hanger steak sharer, aioli & watercress on sourdough	£29
ve	Falafel, hummus trio, asparagus, broccoli,	£18

**STARTERS**

ve	Pea & watercress soup, garlic croutons	£7
gf	Smoked chicken & leek terrine, carrot, grelot onions	£8
v	Asparagus, duck egg, hazelnuts, cider vinegar	£9
gf	Lamb sweetbreads, morels, pea puree, Madeira reduction	£8
gf	Grapefruit cured salmon, compressed cucumber, avocado	£8

**MAINS**

gf	Whole roast mackerel, Jersey royals, horseradish, beetroot, watercress	£16
gf	Hanger steak, fries & spring leaf salad	£19
gf	Roast hake, lobster & shellfish broth, creamed potato, wild garlic aioli, saffron oil	£21
	Chicken supreme, smoked black pudding, dry-cure bacon, cauliflower & chicory gratin	£17
gf	Lamb rump, spring vegetables, artichoke, red chicory, anchovy & olive salsa	£18
	Chuck & brisket cheeseburger, fries, pickles & slaw	£14
ve	'Moving Mountains' burger, vegan aioli, fries & slaw	£14
	+ avocado	
	+ streaky bacon	
	+ blue cheese	all £2

**SIDES**

ve	Fries	£4	v	Cauliflower & chicory gratin	£4
v gf	Mashed potato	£5	v gf	Buttered Jersey Royals	£4
ve gf	Purple sprouting broccoli	£4	ve gf	Watercress salad	£4
ve gf	Asparagus, garden peas & beans	£5	ve	Fine beans	£4

## WHAT'S ON AT THE PHENE...

### **British Seafood Month - Throughout April**

Throughout April we'll be celebrating British seafood across our menus and have activities such as oyster shucking to come and get involved with. Champagne, oysters and early British sunshine make the perfect trio!

### **Private Events Spaces to Hire**

Weddings, engagements, special birthdays, Christenings, delegate meetings, parents' evenings and wakes; we regularly play host to all. With 2 private rooms upstairs, a private restaurant space, and 2 bookable garden areas, we have you covered.

The Oakley Room - *up to 44 seated or 75 standing*

The Club Room - *up to 18 seated or 30 standing*

Contact Dani on [events@thephene.com](mailto:events@thephene.com) for availability.

### **Chelsea Wine Club - Every Monday**

Love great wine? Hate Mondays?

We've just launched our Monday Wine Club. Simply turn up on a Monday for 50% off all wine and 30% off all sparkling. No strings attached.

Fancy hosting a Monday night event? Take advantage of this offer and treat your guests to a drop of something extra special!

### **Chelsea Flower Show - 21<sup>st</sup> to 25<sup>th</sup> May**

A week of celebrations as Chelsea becomes the centre of the horticultural universe.

Be sure to book early as we'll be full for lunch and dinner every night.

How about throwing a post-show party in one of our private rooms?

Get in touch with our events team!

*[events@thephene.com](mailto:events@thephene.com) or 0207 352 9898*