

# 137 EAT.DRINK. DISTIL.

## February Menu

Focaccia with paprika butter and balsamic oil 4.50

### Plates

Lemongrass skewered butternut squash with a peanut salad  
and satay sauce (Ve, GF) 8.00

Saffron and Mozzarella Arancini with herb garlic mayonnaise (V, GF) 8.50

Spiced Oyster Mushroom Taco with sweet onion and coriander salad (Ve) 8.50

Honey, Garlic and Chilli Cauliflower with spring onions (Ve) 8.50

Crispy Beef Croquette with watercress, apple salad, shallots and capers (GF) 9.50

Spiced Kofta and Pitta with garlic yoghurt and herb salad 9.50

Vegan "Duck" Pancakes with hoisin sauce, cucumber, oyster mushroom  
and sesame (Ve) 9.00

Buffalo Chicken Wings with blue cheese dip, celery and buffalo sauce 9.00

Crispy "Chicken" Tofu Sandwich with pickles, shredded lettuce and vegan  
mayonnaise (Ve) 13.50

Crispy Katsu Burger Chicken or Tofu with radish, carrot, sesame and katsu  
mayonnaise 15.50

Crispy Duck Leg Thai Red Curry with cucumber and radish salad (GF) 17.50

Chicken Schnitzel with fried egg, capers, parsley and chives (GF) 16.50

Chinese Style Pork Ribs with garlic, chilli and soy sweetcorn (GF) 14.50

Kofta Lamb Burger with feta, dried tomato, mint and gem lettuce salad 15.50

### Sides

Fries, Greens, Rice 4.50

### Desserts

Cheeseboard 11.00

Ice Cream 3.50 per scoop

### Digestif

137 Berkshire Negroni 12.50

V - Vegetarian, Ve - Vegan, GF - Gluten Free

*Please note a discretionary 10% service charge is added on all bills. All prices include VAT.*