CLERKS HOUSE

SNACKS

BREAD & BUTTER £5
Sourdough, cultured butter

CHELSEA BUN RAREBIT £14
Spiced Chelsea bun, Montgomery cheddar, pickled walnut ketchup

LONDON EELS £7.5
Smoked eel, pork skin, malt vinegar-pickled shallot, liquor mayonnaise

BRICK LANE CROQUETTES £7.5
Corneyside Farm salt beef inspired croquettes, pickled cucumber, beer mustard

SIP OR SWIG

COCKTAILS

LONDON MIMOSA 16.5
Triple Sec, Quad Sec, Lime, Clementine sherbet, Roebuck Estates Classic Cuvee.

CORNEYSIDE FARM BLOODY MARY 14.5
Morley's Fried Chicken Vodka, Corneyside Farm Beef Fat Washed Mezcal, Tomato, Celery, Umami

SMALL PLATES

BILLINGSGATE BAP £16
Hand-dived scallop, crispy bacon, roe butter

GAME TOAST £14
Duck liver parfait, duck leg and heart ragu, fig chutney, sourdough toast

SOUP £11
Jerusalem artichoke, Lincolnshire Poacher crisp

WINTER SALAD £8.5
Chicory, heritage beetroot, clementine, dill

LONDON SMOKE & CURE TROUT £15
Stout soda bread, crème fraîche, pickles, dill

SUNDAY ROASTS

Beef-fat roast potatoes, seasonal greens, Yorkshire pudding, beef-fat gravy

PORCHETTA OF TAMWORTH PORK £28
Crackling, cider-baked apples

ROAST CHICKEN £26
Preserved lemon and tarragon stuffing

CORNEYSIDE FARM AGED BEEF £36
Horseradish crème fraîche, peppery watercress

CORNEYSIDE FARM LAMB SHOULDER £32
Salsa verde, mint, watercress and lemon salad

WHOLE ROAST HEN OF THE WOODS £23
Caramelised shallot puree, toasted seeds

SEAFOOD PLATTER

Served with malt vinegar, lemon, fresh parsley, pickled onion and Tabasco.

Order just what you like or try a little of everything.

DIVER CAUGHT SCALLOP CRUDO £16

POTTED HUMBER ESTUARY BROWN SHRIMP £9

DEE ESTUARY COCKLES £9

RIVER TEIGN MUSSELS £8

CARLINGFORD LOUGH "ALLANA" OYSTERS £4.5

DRESSED DEVON CRAB £28
Crab mayonnaise, chopped egg, soft herbs

THE WHOLE PLATTER £95
Minimum two people
Served with stout soda bread, seaweed butter.

SIDES £6

BRAISED RED CABBAGE

CAULIFLOWER CHEESE

If you would like to order additional Sunday roast sides, please ask a member of the team.

DESSERTS

TREACLE TART £10
Crème fraîche

BREAD & BUTTER PUDDING £10
Boozy custard

BRITISH CHEESEBOARD £20
Paxton & Whitfield cheeses, pear chutney, fig and walnut bread

BLOOD ORANGE SORBET £8
Add Beefeater London Gin shot + £4.5

ICE CREAM VAN SOFT SERVE £8
Clementine jam, brown sugar oats

Chef Robin Gill has worked with the Green & Fortune team to create a menu grounded in seasonality, tradition and craft, drawing on the foods and communities that have shaped the way London eats.

All our beef and lamb comes from Corneyside Farm, Green & Fortune's own farm in Northumberland, before being hung and butchered by our team.

LONDON MUSEUM

CRAFTED BY GREEN & FORTUNE

Many of our dishes will contain allergens.
If you have any dietary requirements please inform a member of staff who will be happy to help.

A 12.5% discretionary service charge will be added to all table service bills, 100% of this goes to the team.

Please note we are a cashless venue.