

LAMBETH

LOUNGE

SHARING

Sweet Potato Hummus – 9

Garlic-Cilantro Naan

Spiced Mixed Nuts – 8

Shichimi Togarashi, Coriander

Deviled Eggs – 6

Whole Grain Mustard, Honey, Tarragon

Pork Belly Confit – 14

Fried Green Tomato, Fossil Cove "Danktastic" Gastrique, Pickled Beets

Chicken Wings – 12

Buffalo, BBQ or Naked with Blue Stilton Dressing

Charcuterie Plate – 22

Artisanal Cheeses, Pickled Vegetables, Dried Fruit, Nuts

Seared Scallops – 14/19

Sweetcorn puree, truffle crema, wild mushrooms

Beer Cheese Fries – 11

Red Onion, Tomato, Chives

Smoked Jalapeño Mac and Cheese – 10

Cavatappi Pasta, Cave-Aged Cheddar

Classic Burger – 15

House Pimento Cheese, Heirloom Tomato, Onion, House Pickles, House Fries *Other cheeses available upon request*

Fried Green Beans – 8

Tempura, Spicy Honey Glaze

COCKTAILS

Carnall Hall Mule – 8

Soju, lime, ginger Beer

Old Main – 11

Rye Whiskey, Campari, simple syrup

A.G.G – 9

Brandy, grapefruit juice, grenadine, soda

First & Foremost – 8

Sparkling wine, Campari

Groni-fied – 12

Barrel aged gin, Campari, Cocchi Rosa

Tusk – 9

Bourbon, cognac, brandy, maple, and bitter

Martini – 9

Vodka/Gin/Soju, dry vermouth, bitters, dirty upon request

Manhattan – 9

Bourbon/Rye, sweet vermouth, bitters