

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

Smoked Chicken Wings – 12

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

Sparkling Bonnet – 10

Floral Gin, maraschino cherry liqueur, Crème de Violette, sparkling wine

Carnall Hall Mule – 8

Soju, lime, ginger Beer

Old Main – 11

Rye Whiskey, Campari, simple syrup

Sake-tini – 10

Nigori unfiltered sake, citrus, orange liqueur, sugar cube

A.G.G – 9

Brandy, grapefruit juice, grenadine, soda

First & Foremost – 8

Sparkling wine, Campari

Groni-fied – 12

Barrel aged gin, Campari, Cocchi Rosa

Bebida de Varanisimo – 12

Reposado tequila, grapefruit juice, Campari, soda

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

HAPPY HOUR

Monday – \$6 Carnall Hall Mules

Tuesday – \$1 off all beers

Wednesday – \$5 glass wine or \$20 bottle wine

Thursday – \$6 Rose