

# LAMBETH

LOUNGE

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## 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 – 20/28

*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*

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