

# COMMON GROUND

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## EVENING FOOD & DRINKS MENU

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### SMALL BITES

Nocellara olives	4.0
Smoked almonds	2.5
Japanese pickled seasonal vegetables	3.5
Kimchi hummus, warm focaccia (vg/gfo)	5.9

### SMALL PLATES

Crisp Indian puri, with a chickpea, potato & fresh herb filling, lime mint coconut dressing, tamarind chutney (vg)	5.9
Macerated winter tomato salad, burrata, smoked salt, wild fennel (gf)	8.0
King oyster scallops, cauliflower puree, monks beard, hazelnut, caper & lemon dressing, tempeh crumb (vg, gf)	7.5
Crispy fried seasonal baby violet artichokes, vegan aioli (vg)	8.5
Japanese sesame arancini, shiso leaf emulsion, wasabi (vg)	6.0

### LARGE PLATES

Confit hispi cabbage, cashew nut ricotta, three cornered leek flower, pumpernickel crumb, dill oil (vg)	12.0
Coffee roasted carrots, braised puy lentils, house labneh, carrot top zhoug (gf)	12.0
Roast cauliflower, wild garlic salsa, freekeh salad, tahini (vg)	11.0

### SIDES

Swiss chard & potato gratin, chilli dressed chard leaves (gf)	5.0
Warm focaccia with cultured butter or confit garlic oil	4.0
Crunchy fennel, kohlrabi, blood orange salad, citrus dressing (vg, gf)	4.5

### DESSERTS & CHEESE

Polenta cake, seasonal fruit, crème fraiche (gf)	6.5
Salted tahini panna cotta, sesame brittle, pistachio crumb (vg, gf)	5.5
Savoury goats' cheesecake, red wine marmalade, pickled blackberry, olive oil, seeded crackers (gf)	7.0

Our kitchen handles eggs, nuts, milk, wheat, sesame, and mustard. We can't guarantee any of our menu items are suitable for those with allergies due to a high risk of cross contamination

**A discretionary service charge of 12.5% will be added to your bill**

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## EVENING DRINKS MENU

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### COCKTAILS

**Negroni** 10.0

hibiscus infused East London gin, vermouth, Campari

**Espresso Martini.** 10.0

Wyborowa vodka, Mr Blacks cold brew coffee liqueur, Dark Arts espresso, brown sugar syrup

**Blood Orange Gin & Tonic** 9.0

East London gin, fresh blood orange juice, Fever Tree light tonic

**Bellini.** 9.0

peach puree, prosecco

**Grapefruit Spritz.** 10.0

Aperol, pink peppercorn, grapefruit, prosecco

**Kimchi Bloody Mary** 9.0

Wyborowa vodka, house kimchi juice, tomato juice, vegan Worcestershire sauce, lemon

### RED & ROSÉ WINE

*(organic and/or low intervention).*

125ml/ 175ml/Bottle

**Frentana Rosso, Montepulciano d'Abruzzo, 2019**

5.0/6.5/25.0

*Juicy stone fruit flavours and a warming, chocolatey finish*

**Bobal, Pago de Tharsys, Levant, 2020**

5.5/7.0/26.0

*Fresh, easy drinking with hints of chocolate & dried berries*

**Brich DOC Barbera, Agricola Gaia, Piemonte, 2019**

36.0

*Elegant & juicy with cherry & blueberry notes*

**Corbières Rosé, Château Ollieux-Romanis Languedoc, 2020**

6.0/8.0/33.0

*Balanced & full flavoured with wild herbs and delicate fruit*

### SPARKLING, WHITE & ORANGE WINE

*(organic and/or low intervention)*

125ml/ 175ml/Bottle

**Bernardi Prosecco Frizzante NV**

6.0 (125ml)/28.0

*Dry & refreshing, with hints of green apples & herbs*

**Bergerie de la Bastide Blanc, IGP, Languedoc, 2020**

4.5/6.0/22.0

*Fresh & crisp citrus flavours with a green apple finish*

**Les Petits Clements Sauvignon-Mauzac, Clement Termes, 2020**

5.0/7.0/26.0

*Crisp & zesty with lemon, ripe apples & tropical fruits*

**Gavi di Tassarolo "La Fornace", Cinzia Bergaglio – Piemonte 2020**

34.0

*Fresh & floral with hints of toasted almond, apple and sage*

**Tragolargo Blanco (Orange), Finca Casa Balaguer - Levant, 2021**

44.0

*Aromas of citrus fruits, with rich honey & mineral tones and a long, elegant finish*

### CRAFT BEERS

**Hammerton Groll** 5.0

Pilsner Lager, 4.7% 9 (330ml)

clean, crisp, dry, a real thirst quencher, brewed in Islington

**Hammerton Panama Creature** 5.0

Extra Pale Ale, 4.3%, (330ml)

light, with intense, tropical flavour, gluten free, brewed in Islington

**Lucky Saint Lager** 5.0

0.5%, 330ml,

hands down, the best no/lo lager out there

### SOFT DRINKS

**Belu Water** – still/ sparkling , small 1.5, large 3.0

**Square Root sodas** – Lemon, Cola, Ginger 2.8

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