FEASTING

1864
ROOFTOP
BAR & KITCHEN

MENU

1864 ROOFTOP BAR & KITCHEN

ON THE TABLE

Bread selection, whipped butter, extra virgin olive oil (v)
Gordal olives, orange and rosemary (vg)
Padrón peppers, Maldon salt and lime (vg)
Tomato and basil picos (v)

AMUSE

Wild mushroom cappuccino, wild mushroom velouté, porcini dust (vg)

TO SHARE

Harissa king prawns, rose harissa butter, garlic confit, preserved lemon

Buttermilk fried chicken, lime, chilli, honey, coriander

Kale and samphire fritters, date and tamarind chutney (vg)

Pumpkin latkes, pickled red onion, cardamom soy labneh (vg)

MAINS

(Choose 1)

Roasted halibut, brown shrimp butter, potato fondant, tenderstem broccoli

Slow-braised beef cheek, creamed mash, heritage carrots, glazed baby onion, crispy shallot

Delica pumpkin, roasted chestnut tahini, sage butter, pumpkin seed dukkah, pomegranate molasses (vg)

PUDDING

(Choose 1)

Sticky toffee pudding, brandy butterscotch, vanilla ice cream

Chocolate and olive oil ganache tart, black cherry and kirsch

From £65 per guest

Includes a glass of Domaine Evremond Classic Cuvée

Available for groups of up to 20 guests

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some which may contain allergens. If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergen champions who will be happy to assist.
(v) vegetarian | (vg) vegan | Adults need around 2000 kcal a day

Please note we are cashless | A discretionary 12.5% service charge will be added to your bill

@1864rooftopbar 1864rooftopbar.co.uk