

# England's Lane

## EVENING- À La Carte

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**Allergies**  
If you have  
any allergies  
please let us know  
before ordering

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### — Starters

<b>Homemade Ricotta</b> <sup>V</sup> Honey & Walnut Dressing	5
<b>Charred Celeriac</b> <sup>VG</sup> Radicchio, Hazelnut Dressing Salad	6
<b>Sea Bass Ceviche</b> Chilli, Lime, Sweet Potato	7
<b>Crayfish and Avocado Cocktail</b> Marie Rose Sauce, Melba Toast	7.5
<b>Beef Carpaccio</b> Pickled Forest Mushroom, Crispy Shallots	7
<b>Duck Rillettes</b> Picalilly, Pickled Shallots	7.5
<b>Seasonal Soup</b> Please Ask a Member of Waiting Staff	6

### — Desserts

<b>Crème Brûlée of the Day</b> Please Ask a Member of Waiting Staff	6
<b>Dark Chocolate Mousse Dome</b> With Vanilla Ice Cream	6
<b>Apple Tart Tatin</b> Caramel Sauce, Crème Fraiche	6
<b>Blackberry Cobbler</b> Mini scones, Vanilla & Raspberry Ice Cream	6
<b>Affogato</b> Espresso, Vanilla Ice Cream	5

### — Coffee

<b>Espresso</b>	2.8
<b>Macchiato</b>	2.9
<b>Flat White</b>	3.2
<b>Cappuccino / Latte</b>	3.2
<b>Long Black / Americano</b>	2.8

Oat / Almond	+50p
Soy	+80p
Decaf	+30p

### — Main Courses

<b>Cauliflower Tagine</b> <sup>VG</sup> Black Rice, Cumin Coconut Yoghurt	12.5
<b>Fermented Beetroot Barley 'Risotto'</b> <sup>V/VG-O</sup> Walnuts, Smoked Yoghurt	12.5
<b>Curried Cornish Hake</b> Sweet Potato Chowder	17
<b>Chicken Schnitzel</b> Sauerkraut, Duck Egg, Caper Juice	15
<b>Charcoal Roast Leg of Lamb Steak</b> Burned Orange, Bulgur Wheat	20.5
<b>Steak Frites</b> Herb Butter, Watercress Salad	18.5

### — Sides

+4

Cabbage with Mustard <sup>VE</sup>
Root Vegetable Mash <sup>V</sup>
Green Salad <sup>VE</sup>
Chips with Truffle Dressing & Parmesan <sup>V</sup>
Sweet Potato Fries <sup>VE</sup>

### — Tea

<b>Black Tea</b>	3.5
<b>Green Tea</b>	3.5
<b>Herbal Tea</b>	3.5

### — Water

<b>Large Still / Sparkling</b>	4
<b>Small Still / Sparkling</b>	2

All our food is freshly prepared in our kitchen, so we are unable to guarantee any food item is totally allergen-free.  
Please ask a member of our team if you have any questions.

# England's Lane

## WINE MENU

<b>SPARKLING WINES</b>	<b>ORIGIN</b>	<b>125</b>	<b>/</b>	<b>Bottle</b>
Prosecco Spumante Brut, La Cavea, NV	Veneto, Italy	7.5		32
Arras Premium Cuvée, 'A' By Arras, NV	Tasmania, Aus	-		50
Brut, Stopham Estate, 2015	Sussex, England	-		69
<b>WHITE WINES</b>		<b>175</b>	<b>/ 250</b>	<b>/ Bottle</b>
Verdejo, 'Casa Maria', Agricola La Castellana, 2019	Rueda, Spain	6	8	22
Picpoul De Pinet, Grange Des Rocs, 2019	Languedoc, France	7.5	10	27
Sauvignon Blanc, Pebble Dew, 2018	Marlborough, NZ	8.5	11	30
Gavi Di Tassarolo, 'La Forance' Cinzia Bergaglio, 2018	Tassarolo, Italy	-	-	34
Skye's Blend, Balfour, Hush Heath Estate, 2018	Kent, England	-	-	45
Riesling, 'Wigan', Peter Lehmann Masters, 2013	Eden Valley, Aus	-	-	50
Mâcon-Igé, 'Chateau London', Jean-Claude Boisset, 2017	Burgundy, France	-	-	55
<b>ROSÉ WINES</b>				
Réserve De Gassac Rosé, Pays de l'Hérault, 2019	Languedoc, France	7	9	25
Elégance Provence Rosé, Capdevielle & Ginter, 2019	Provence, France	-	-	35
<b>RED WINES</b>		<b>175</b>	<b>/ 250</b>	<b>/ Bottle</b>
Bergerie De La Bastide, 'Terre du Sud', Languedoc-Rousillon, 2018	Servian, France	6	8	24
Malbec, El Abasto, 2018	Mendoza, Argentina	7.5	10	27
Lo Petit Fantet d'Hippolyte, Domaine Ollieux-Romanis, 2019	Corbières, France	8.5	10.5	30
Rioja Reserva, Gavanza, Bodega Maetierra Dominum, 2015	La Rioja, Spain	-	-	36
Pinot Noir, Petit Clos, Clos Henri, 2017	Marlborough, NZ	-	-	45
Shiraz, 'Field Street', S.C. Pannell, 2016	McLaren Vale, Aus	-	-	50
Rosso di Montalcino, Fossacolle, 2016	Tuscany, Italy	-	-	56
<b>BEERS</b>				<b>Bottle / Can 330ml</b>
Camden Hells Lager	Camden, London			6
Rafiki Session IPA	Deptford, London			6.5
Lucky Saint Unfiltered 0.5% Lager	Bavaria, Germany			6

125ml glasses are available on request.

Please ask a member of our team if you have any questions or would like recommendations.