

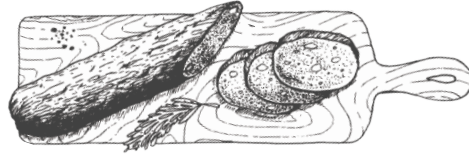
THE

PAVILION

KITCHEN & GRILL



FROM THE BAR



SELECTION OF ANTIPASTI P

by Belazu of Greenford, warm toast, pickles
£15.00

H FORMANS LONDON CURED SMOKED SALMON

rye bread, crème fraiche, lemon
£16.00

COBBLE LANE CURED MEATS

sourdough toast, house pickles
£15.00

SNACKS & SMALL PLATES



BELAZU MIXED OLIVES P

£4.50

HERITAGE TOMATO SALAD P

with pink onions
£7.00

RAW SEASONAL P

VEGETABLES

with Kitchen Garden herbs
and citrus dip
£7.50

WHIPPED SMOKED CODS ROE

with radishes, and chicory leaves
£7.00

COBBLE LANE CHORIZO

£8.50

CRISPY WHITEBAIT

with house seasoning,
tartare sauce
£9.00

FROM THE GARDEN



PLANT BURGER P

beetroot patty, lettuce, tomato, house pickles, burger sauce, seeded bun
£15.00

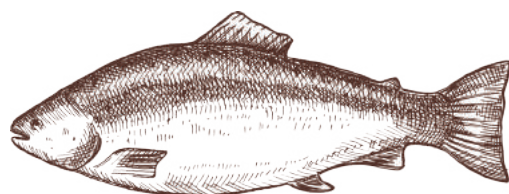
WASTE KNOT SALAD P

using seasonal grilled 'surplus' vegetables, house grains,
fresh garden herb dressing
£18.50

JOSPER ROASTED AUBERGINE

cashew dressing, crushed green herbs, plant-based feta
£19.00

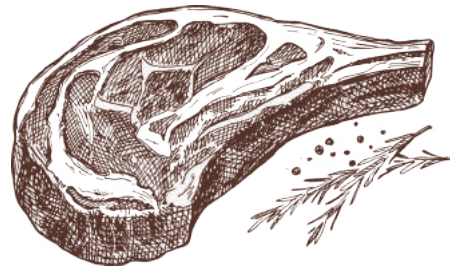
FROM THE SEA



SEABASS

baked rice, capers, parsley, lemon
£25.00

FROM THE FARM



1/2 CHICKEN

cooked over charcoal, lemon, crushed green herbs
£19.00

LONDON BURGER

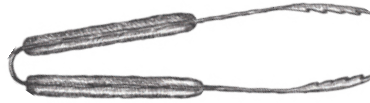
H.G Walter beef patty, aged Cheddar cheese, caramelised onion,
chutney, lettuce, brioche bun
£18.00


BUTCHER CUT

H.G. Walter 32 day aged native breed rump
skin on fries, house salad
£28.00

add bernaise sauce: £2.00

SIDES



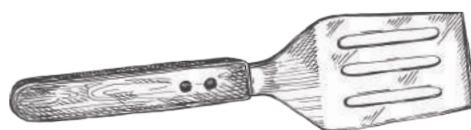
Butterleaf salad, grain mustard dressing 
£5.50

Charred broccoli, citrus dressing 
£5.50

Skin on fries 
£5.50

Grilled hispi cabbage, peppercorn butter
£5.50

DESSERTS



BAKED VANILLA CHEESE CAKE

winter fruits

£9.00

APPLE CRUMBLE

Hackney gelato vanilla ice cream

£9.00

HACKNEY GELATO

please ask your server for our flavours.

£8.00

BRITISH CHEESE PLATE

by Paxton & Whitfield, London's oldest cheese shop

£14.00



Look for this logo  in our menus.

Made purely from plants without any meat, dairy, eggs, or any animal products; just passion and inspiration.