



Seventy5th Balcony Bar

* Non gluten containing ingredients
+ Wheat free possible with substitutions
(V) denotes Vegetarian dishes. (VG) denotes Vegan dishes.
Prices inclusive of VAT. All items are subject to availability.
Adults need around 2,000 kcal a day. If you have any special dietary requirements or allergies, please let one of our team members know.

Breakfast

Breakfast is available from 10:00 – 12:00

Sourdough Toast	butter, preserves (V) ⁺ 296 KCAL	4
Yoghurt and Granola	mixed berries (V) 396 KCAL	5
Fresh Fruit Salad	(VG) ⁺ 67 KCAL	5.5
Smashed Avocado	on sourdough (VG) ⁺ 252 KCAL	6.5
Eggs Benedict	honey roast ham, poached egg, hollandaise sauce ⁺ 562 KCAL	9.25
Eggs Florentine	sauteed spinach, poched eggs, hollandaise sauce (V) ⁺ 552 KCAL	9
Eggs Royal	smoked salmon, poached eggs, hollandaise sauce ⁺ 593 KCAL	11.5
Bacon Sandwich with Sauce	brown sauce or tomato sauce ⁺ 607 KCAL	5

Hot drinks

Tea	2 KCAL	2.95
Americano	6 KCAL	3.75
Cappuccino / Latte	72/107 KCAL	4
Hot Chocolate	235 KCAL	4.4
Mocha	178 KCAL	4.4
Flat White	93 KCAL	3.95
Espresso	6 KCAL	3 / 3.7
Macchiato	11 KCAL	3 / 3.7
Chai Latte	11 KCAL	4.3

Soft drinks

Coca-Cola / Diet Coke		2.95
Flawsome Light Sparkling Juice	—	3.3
San Pellegrino Lemon / Orange		2.95
Re:Water Still / Sparkling	(500ml)	3.95

Small plates

Tomato and Mozzarella Arancini	8
grated cheese and basil pesto dip (V) 826 kcal	
Tenderstem Broccoli Tempura	9
chilli jam, garlic mayo dip (VG) 288 kcal	
Smoked Haddock Fishcakes	9
watercress and home-made tartare dipping sauce 746 kcal	
Sausage Roll with Sauce	6.5
served warm with HP or tomato sauce 422 kcal	
Chickpea Falafel, Hummus and Flatbread	8
pumpkin seeds, herbed chilli oil (VG)+ 686 kcal	
Grilled Padrón Peppers	6.5
Maldon sea salt (VG)* 100 kcal	
Sweet Potato Fries	5
mayo and ketchup dip (V)* 350 kcal	
Skin on Fries	4.75
mayo and ketchup dip (V)* 331 kcal	

Oven & Grill

Baked Aubergine Parmigiana	12
basil, vegan feta, served with home-made focaccia (VG)+ 749 kcal	
Spinach and Ricotta Cannelloni	12
béchamel & tomato sauce, served with home-made focaccia (V) 685 kcal	
Chicken, Leek and Mushroom Pie	12
watercress, shortcrust pastry top 626 kcal	
Merguez Sausages	10
tzatziki and pitta bread 262 kcal	
Trio of beef sliders	14.5
caramalised onion chutney and aged cheddar 515 kcal	



Sandwiches

Steak Baguette	13
caramelised onions, chimichurri sauce 694 KCAL	
Dill Cured Salmon Sourdough	12
pickled cucumber, horseradish cream, watercress, caperberries 358 KCAL	
Classic Club Sandwich	10.5
roast chicken breast, bacon, tomato, lettuce, salted crisps 863 KCAL	
Bhaji Focaccia	10
carrot bhaji, mango chutney, coriander, green chilli salsa (VG) 1211 KCAL	

Salads

Greek Salad	11
tomatoes, cucumber, olives, peppers, feta, dressing (V) / (VG)* 316 KCAL	
Chicken Ceaser salad	12
roast chicken breast, dressing, Parmesan, croutons, anchovies + 331 KCAL	

Platters

Charcuterie Plate by Cobble Lane of Islington	16 / 22
house pickles, local sourdough + 294 KCAL / 330 KCAL	
British Cheese Selection from Paxton & Whitfield	16 / 22
selection of crackers, fruit chutney + 420 KCAL / 541 KCAL	
Selection of Antipasti by Belazu of Greenford	15 / 20
house pickles, local sourdough (VG) + 311 KCAL / 416 KCAL	

Dessert

Summer Pudding	7.5
traditional berry pudding, served with vanilla cream (VG) 309 KCAL	
Chocolate Guinness Cake	6.5
rich dark chocolate & Guinness cake with cream cheese frosting (V) 527 KCAL	
Hackney Gelato / scoop	3.5 / 5 / 6.5
Please ask your server for todays flavours (V)* 178 KCAL	

Our platters are ideal for sharing between two or more people, with pricing reflecting portion size.



Beer and Cider

Two Tribes Dream Factory Pale Ale	4.4%	6.75
Two Tribes Power Plant Pilsner	(GF) 4.5%	6.75
Two Tribes Metro Land IPA	3.9%	6.5
Peroni Nastro Azzurro	5%	6.5
Asahi Super Dry	5.2%	6.5
Asahi Super Dry	0%	5.5
Cornish Orchards Blush Cider	4.5%	6.7
Cornish Orchards Gold Cider	5%	6.7

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Espresso	3KCAL/6KCAL	3 / 3.7
Macchiato	8KCAL /11 KCAL	3 / 3.7
Chai Latte	11 KCAL	4.3
Extra Shot	3 KCAL	1
Syrups	27 KCAL	0.75

Please note: Hot drinks are not served during interval.
For tea, coffee, and other hot beverages, please visit the Ballroom Café on Level 2.



Cocktails

Our Paloma	13
Tequila, grapefruit juice, lime, agave	
French Martini	14
Bison Vodka, Chambord, pineapple	
Death by Strudel	13
Jack Daniel's, Disaronno, peach, apple, lemon	
Cherry Waves	13
Bacardi carta Blanca, Bacardi Anejo, Angostura, lime, orange, hibiscus	
Godfather	14
Bulleit Rye whiskey, Amaretto, Angostura, orange	

Signature cocktails

Chocolate Orange Martini	13
Baileys, Cointreau, chocolate, milk	
Hibiscus Margarita	14
Resposado Tequila, hibiscus, lime	
Brown Sugar	15
Bulleit Rye whiskey, Angostura, lemon juice, orgeat	

Non-alcoholic cocktails

Berry Kick	10
Seedlip Grove 42, hibiscus, lemon, forest fruit, mint, ginger beer	
Vibrante Spritz	11
Martini Vibrante, pomegranate, grapefruit	
Lavender Lemonade	8
Lavender syrup, lemon juice, soda water	



Sparkling

	125ML	BTL
Le Contesse Prosecco Italy 10.5%	9.5	45
Ridgeview Bloomsbury England 12%	15	70
Ridgeview Fitzrovia Rosé England 12%	16	75
Laurent Perrier Brut NV France 12%	—	95
Ridgeview Blanc de Blancs England 12%	—	105

White wine

	175ML	BTL
Hamilton Chardonnay Australia 13%	9	32
The Boatsmans Drift Chenin Blanc South Africa 12.5%	9.25	35
Naturette Organic Verdejo Spain 11.5%	9.75	35
La Petit Abbaye Sauvignon Blanc France 11%	10.2	38
Esprit de Vignes Piquepoul France 12.5%	12.25	41
Alvi's Drift Viognier South Africa 13.5%	12.75	43
Wairau River Sauvignon Blanc New Zealand 12.5%	13.25	46
Albarino 'Pazo de Mirasoles' Spain 11.5%	—	46
Gavi di Gavi 'Ca da Bosio' Italy 12.5%	—	63
Mâcon-Fuissé, Domaine Auvigue France 13%	—	75
Pouilly-Fumé 'La Rambarde' France 13.5%	—	82

We also serve 125ml and 250ml measures upon request.
Our spirits are served in 25ml measurements and multiples thereof.



Red wine

	175ML	BTL
Hamilton Shiraz Australia 13.5%	9	32
Fuenteverde Tempranillo Garnacha Spain 13%	9.5	34
Tunante Rioja Tinto Spain 14%	9.75	35
Punto Alto Malbec Argentina 14%	10.2	38
Montepulciano Tor del Colle Italy 13.5%	12.25	41
Sensas Pinot Noir France 13%	12.75	43
L'Amandine Côtes du Rhône France 14%	13.75	47
Geoff Merrill Syrah Grenache Australia 14.5%	—	66
Vite Colte Barbera d'Asti Superiore Italy 14.5%	—	70
Pinot Noir Roaring Meg New Zealand 14%	—	76
Château Louvie, Grand Cru St Emilion France 14.5%	—	83

Rosé wine

	175ML	BTL
La Loupe Carignan France 11%	9	33
Il Barco Pinot Grigio Ramato Italy 11%	9.75	36
Provence Rosé Essenciel France 12.5%	13.4	46

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