



**Seventy5th
Balcony Bar**

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This is a laptop free zone, communal
workspace is located on Level 2.
Thank you.

*Non gluten containing ingredients
+Wheat free possible with substitutions

If you have any special dietary requirements or allergies,
please let one of our team members know.

Breakfast

Grapefruit (VG)* 3 32 KCAL

Porridge (V) 4.5 454 KCAL

Fresh Fruit yoghurt, date syrup (V)* 4.5 368 KCAL

Chocolate & Banana Overnight Oats (V) 5.5 514 KCAL

Granola mixed berries, yoghurt (V) 5.5 637 KCAL

Smashed Avocado on sourdough (VG)+ 7.5 292 KCAL

Poached Eggs, Bacon, Avocado on sourdough+ 8.5 632 KCAL

Poached Eggs, Berkswell cheese, Avocado

on sourdough (V)+ 8.5 705 KCAL

Poached Eggs, Salmon, Avocado on sourdough+ 8.5 589 KCAL

Hot drinks

Tea 2.95

Americano 3.5

Cappuccino / Latte 3.8

Hot Chocolate 3.9

Mocha 3.9

Flat White 3.75

Espresso 2.7 / 3.1

Macchiato 2.8 / 3.2

Chai Latte 3.9

Soft drinks

Coca-Cola / Diet Coke 2.95

Folkington's Apple / Orange Juice 3.25

Flawsome Light Sparkling Juice 3.3

San Pellegrino Limonata / Aranciata 2.95

Re:Water Still / Sparkling (500ml) 3.95

Breakfast is available from 10 am – 12 pm

Drinks

Beer and Cider

Two Tribes Dream Factory Pale Ale 4.4% 6.1

Two Tribes Power Plant Pilsner (GF) 4.5% 6.1

Two Tribes Metro Land IPA 3.9% 6.1

Peroni Nastro Azzurro 5% 6.25

Asahi Super Dry 5% 6.25

Asahi Super Dry 0% 5

Old Mout Kiwi & Lime/Pineapple & Raspberry 6.5

Gravity Theory Cider 4.5% 6.5

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Extra Shot 0.6 **Syrups** 0.7

Food

Small plates

Roasted Aubergines green herb dressing, pine nut praline (VG)*⁹ 573 KCAL

Hummus spiced squash, hazelnuts, flatbread (VG)⁺ ^{8.5} 686 KCAL

Goat's Curd pear, truffle honey, house brioche (V)⁺ ¹⁰ 447 KCAL

Dressed Leeks Caesar dressing, Clarence Court egg, caviar (V)⁺ ¹¹ 398 KCAL

BBQ Sprouting Broccoli ⁸

(add tempura anchovies +2)⁺ 226 KCAL

Cured Salmon crème fraîche, confit potato, pickled shallots* ¹¹ 269 KCAL

Ox Cheek Croquettes grated Old Winchester ¹⁰ 643 KCAL

Sharing platters

British Cheese Selection from Paxton & Whitfield⁺ ¹⁵

Oat crackers, fruit chutney, walnuts (V) 416 KCAL

Charcuterie Board by Cobble Lane of Islington⁺ ¹⁵

House pickles, local sourdough 331 KCAL

Selection of Antipasti by Belazu of Greenford⁺ ¹²

House pickles, local sourdough (VG) 309 KCAL

Cornish Smoked Mackerel Pâté, London Cured Salmon⁺ ¹⁵

Potted brown shrimp, Devonshire dressed cab, pickles, sourdough 410 KCAL

Cheese, Charcuterie, Antipasti, Cornish Smoked Mackerel Pâté⁺ ²⁸

London cured salmon, pickles, local sourdough 572 KCAL

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+ Wheat free possible with substitutions

Food

Bites

Skin-on Fries (VG)* ⁵ 363 KCAL

Sweet Potato Fries (VG)* ^{5.5} 302 KCAL

House Salad mustard vinaigrette (VG)* ⁵ 63 KCAL

Marinated Olives (VG)* ⁵ 111 KCAL

Grilled Padrón Peppers Maldon sea salt (VG) ⁶ 100 KCAL

Free Range Pork Sausage Rolls house brown sauce ^{6.5} 280 KCAL

Cobble Lane Nduja Scotch Eggs preserved lemon aioli ⁶ 511 KCAL

Dessert

Chocolate Mousse date and chocolate sponge (V)* ⁹ 770 KCAL

Honey and Almond Cake cinnamon cream (V) ⁹ 995 KCAL

Rice Pudding (VG)* ⁸ 381 KCAL

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Drinks

Cocktails

Our Paloma¹³

Tequila, grapefruit juice, lime, agave

French Martini¹⁴

Bison Vodka, Chambord, pineapple

Death by Strudel¹²

Jack Daniel's, Disaronno, peach, apple, lemon

Cherry Waves¹³

Bacardi carta Blanca, Bacardi Anejo, Angostura, lime, orange, hibiscus

Godfather¹⁴

Bulleit Rye whiskey, Amaretto, Angostura, orange

Signature cocktails

The Nevermore Martini¹²

Sipsmith Gin, Lilet Blanc, Crème de Figue, lemon

Hibiscus Margarita¹⁴

Resposado Tequila, hibiscus, lime

Brown Sugar¹⁵

Bulleit Rye whiskey, Angostura, lemon juice, orgeat

Non-alcoholic cocktails

Berry Kick¹⁰

Seedlip Grove 42, hibiscus, lemon, forest fruit, mint, ginger beer

Vibrante Spritz¹¹

Martini Vibrante, pomegranate, grapefruit

Basil Lemonade¹¹

Orgeat, lemon, basil, soda

Drinks

Sparkling

	125ML	BTL
Le Contesse Prosecco Italy 10.5%	8.9	40
Ridgeview Bloomsbury England 12%	12	66
Ridgeview Fitzrovia Rosé England 12%	13	74
Laurent Perrier Brut NV France 12%	—	90
Ridgeview Blanc de Blancs England 12%	—	105

White wine

	175ML	BTL
Hamilton Chardonnay Australia 13%	8.5	30
The Boatsmans Drift Chenin Blanc South Africa 12.5%	8.8	32
Naturette Organic Verdejo Spain 11.5%	9	34
La Petit Abbaye Sauvignon Blanc France 11%	9.5	35
Esprit de Vignes Piquepoul France 12.5%	10.8	38
Alvi's Drift Viognier South Africa 13.5%	11	40
Wairau River Sauvignon Blanc New Zealand 12.5%	11.7	44
Albarino 'Pazo de Mirasoles' Spain 11.5%	—	45
Gavi di Gavi 'Ca da Bosio' Italy 12.5%	—	62
Mâcon-Fuissé, Domaine Auvigue France 13%	—	74
Pouilly-Fumé 'La Rambarde' France 13.5%	—	81

Drinks

Red wine

	175ML	BTL
Hamilton Shiraz Australia 13.5%	8.5	30
Fuenteverde Tempranillo Garnacha Spain 13%	9.5	33.5
Punto Alto Malbec Argentina 14%	10.5	35
Montepulciano Tor del Colle Italy 13.5%	10.5	36.5
Tunante Rioja Tinto Spain 14%	10	36.5
Sensas Pinot Noir France 13%	11.8	40
L'Amandine Côtes du Rhône France 14%	12	42
Geoff Merril Syrah Grenache Australia 14.5%	—	65
Vite Colte Barbera d'Asti Superiore Italy 14.5%	—	69
Pinot Noir Roaring Meg New Zealand 14%	—	75
Château Louvie, Grand Cru St Emilion France 14.5%	—	82

Rosé wine

	175ML	BTL
La Loupe Carignan France 11%	8.2	29
Il Barco Pinot Grigio Ramato Italy 11%	10	34.5
Provence Rosé Essenciel France 12.5%	12	40



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