

## January.

We believe food and drinks can inspire our community, when served with hospitality and positivity. Our ingredients are sustainably sourced and produced seasonally, and we aim to champion producers for their love of the land and our future.

### Snacks.

Nocellara olives	4 – 00	Truffle & Pecorino nuts	4 – 00
Beef brisket croquettes & truffle mayo	6 – 50	Jerusalem artichoke crisps & truffle butter	7 – 50
Duck heart skewers & hoisin mayo	4 – 50	Asparagus & Courgettes tempura, soy mayo	8 – 00

### Plates To Share.

#### Delica Pumpkin & Crown Prince Squash.

Soup, winter spices, roasted chestnut, mascarpone & guanciale 11 – 00

#### Rabbit.

Sliders, fermented potato bun, three-cornered leek mayo & seasonal pickles 14 – 00

#### Line-caught Mahi-Mahi.

Pan-fried, clams, salmon roe, celery, sea aster & beurre blanc 17 – 00

#### Wild Mushrooms.

Chris' seasonal mushrooms, tarragon, croutons & Pecorino Romano 14 – 00

#### Burrata.

Fresh, romesco, pangrattato & flat parsley 13 – 00

#### Line-caught Halibut.

Pan fried, mixed beans, fennel, spring onions & Nduja butter 17 – 50

#### Crapaudine Beetroot.

Roasted, sheep's Ricotta, Vauduvan butter & pickled shallots 12 – 00

#### Suckling Pig.

"Carnitas", Mole, masa harina & burnt lime 16 – 00

#### Guinea Fowl.

Half bird, roasted, Alfonso mango & peri-peri 18 – 00

#### Not your usual Steak.

Ex-dairy Cow, 45-day dry aged presa, medium rare, potato, Cavolo Nero & peppercorn 22 – 00

### Sides.

Chantenay carrots, orange & hazelnut pesto	5 – 50	Mixed potatoes, Sriracha & seaweed	6 – 50
Red Oak lettuce head, honey & soy, shallots	5 – 50		

A discretionary 12.5% service charge will be added to your bill.

We serve unlimited filtered still and sparkling water by Belu. A voluntary £1 goes on your bill, helping to transform lives worldwide with clean water, with 100% of Belu profits going to WaterAid.

For allergies and dietary requirements, please ask the Team.





**Bloody Mary.**

11 - 00

**Seasonal Bellini.**

10 - 00

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**Lunch Set Menu. -**

25 - 00

Served until 4pm

### **Snacks.**

Beef brisket croquettes & truffle mayo

Delica Pumpkin & Crown Prince Squash Soup.

Asparagus & Courgettes tempura

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### **Mains.**

#### **Barbary Duck.**

Breast, pan-fried, parsley root puree, blackberries & chicken jus

#### **Line-caught Halibut.**

Pan fried, mixed bean, fennel & Guanciale stew, Nduja butter

#### **Wild Mushrooms.**

Chris' seasonal mushrooms, tarragon, croutons & Pecorino Romano

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### **Sides.**

Chantenay carrots, orange & hazelnut

Mixed potatoes, Sriracha & seaweed

Red Oak lettuce, honey, soy & shallots

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Our seasonal Sharing Plates are also available.

Ask for our natural wine and cocktail lists.



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WIFI: Publiq  
Guest / OnePalaceGate



## To finish.

### Cheese Platter.

Seasonal hard & soft, smoked salt honey, garnish de saison 11 - 00

### Bourjasotte Noire Fig.

Fresh & puree, white chocolate panna cotta, honeycomb 9 - 50

### Chocolate Tart.

Homemade, served with mandarin 12 - 00

### Pear & Tonka.

Warm tarte tatin & clotted cream 12 - 00

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## To drink.

### Publiq. Espresso Martini.

"Flor de Capitán" Mexico single origin espresso, spiced with tonka bean 13 - 00

MUZ vermouth, Partida Creus, Spain 13% 70ml 11 - 00

Amaro Averna. Italy 29% 50ml 8 - 00

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## Hot Drinks.

Espresso 3 - 00 Double Espresso 3 - 50

Cappuccino, Latte, etc. 4 - 00 Tea 4 - 00

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We also do takeaway!