

## 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!

January.

## Wines.

| Sparkling.   | 125ml   | Bottle   |
|--|---------|----------|
| Prosecco Lampo, Borgoluce, D.O.C. Treviso, Italy, N.V.                     | 9 – 00  | 44 – 00  |
| Pierre Gerbais Champagne "Réserve", Côtes des Bars, Champagne France, N.V. | 12 – 00 | 70 – 00  |
| Ruinart Blanc de Blanc, Reims, Champagne, France, N.V.                     |         | 120 – 00 |

## White.

|   |         |         |
|---|---------|---------|
| 974 Viognier, Chateau Pesquié, Vin de Pays, France, 2020                | 8 – 00  | 42 – 00 |
| Zdenek Vykoukal, Ryzlink Vlašsky, Slavkov, Moravia Czech Republic, 2016 | 11 – 00 | 60 – 00 |
| "Cuvée des Conti", Tour des Gendres, Bergerac A.O.C., France 2019       | 9 – 00  | 47 – 00 |
| Whitey Weisswein, Matthias Warnung, Kamptal Austria, 2019               | 10 – 00 | 52 – 00 |
| Bourgogne Chardonnay, Agnès Paquet, Volnay, France, 2018                |         | 58 – 00 |
| Tokaji Dry Furmint, Tokaj-Hétszóló, Hungary, 2019                       |         | 48 – 00 |
| Puligny-Montrachet 'Le Trezin', Domaine Larue, France, 2018             |         | 88 – 00 |

## Rosé & Orange.

|   |        |         |
|---|--------|---------|
| Volubilia Gris, Morocco, 2020   | 8 – 00 | 42 – 00 |
| "Schlehe" Grüner Veltliner - Neuburger, M & A Arndorfer, Kamptal, Austria, 2020 | 9 – 00 | 48 – 00 |
| Jaroslav Osička, Oranž, Bilovice, Moravia Czech Republic, 2019                  |        | 56 – 00 |

## Red.

|  |         |         |
|--|---------|---------|
| "Motta del Lupo" Rosso, Paolo Petrelli, Cacc'e Mmitte di Lucera DOC, Italy, 2019 | 8 – 00  | 42 – 00 |
| Merlot, Kmetija Stekar, Brda, Slovenia, 2020                                     | 10 – 00 | 56 – 00 |
| Grace Bridge Pinot Noir, Scotto Cellars, California, U.S.A., 2019                | 9 – 00  | 44 – 00 |
| Cabernet Sauvignon "Foxglove", California 2019                                   | 11 – 00 | 58 – 00 |
| Chianti Classico DOCG, Rocca di Montegrossi, Italy, 2017                         |         | 58 – 00 |
| Etnella Tracotanza Rossa, Sicily, Italy., 2019                                   |         | 60 – 00 |
| Nuits-St-Georges, Domaine du Clos Frantin, France, 2011                          |         | 85 – 00 |

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## Cocktails.

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### Cosmo Milk Punch.

Sapling vodka, cranberry, orange, kaffir, bay, spring green tea & goat's milk 11 – 00

### Brown Butter Martini.

Belvedere Heritage 176, The Estate Dairy cultured butter, aquavit & Martini Bianco 14 – 00

### Quince Americano.

Broken Clock vodka, Sipelto aperitif, quince, Grüner-Veltliner verjus & "sonic" 12 – 00

### Lemongrass & Cacao Gimlet.

Audemus Umami gin, lemongrass, cacao, flat parsley & bianco vermouth 13 – 00

### Rhubarb & Tonka Sour.

Barsol Quebranta pisco, Tokaj dry furmint, English rhubarb, whey & tonka 13 – 00

### Beetroot & Carraway Margarita.

Ocho blanco tequila, mezcal, crapaudine beetroot, aquavit, Chinotto Nero & lime 13 – 00

### Publiq.'s Mulled Wine.

Merlot Bordeaux wine, winter spices & fresh citrus, served warm 11 – 00

### Victoria Pineapple Jungle Bird.

Mount Gay Black Barrel, Victoria pineapple, Berto bitter & lime 13 – 50

### Bergamot & Cilantro Negroni.

Sipsmith London dry gin, bergamot & cilantro, bitter blend & house rosso 12 – 00

### White Peach & Black Tea Old Fashioned.

Maker's Mark bourbon, rye whiskey, flat white peach, Assam tea, amber vermouth & bitters 14 – 00

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Our cocktails and beers are seasonal and might run out.  
Ask our team for the next flavours.  
Our standard measure is 50ml for spirits.



## Beer & Cider.

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|   |        |
|---|--------|
| Pretty Decent Beer Co Helles Lager, East London, 5% (440ml)     | 6 – 50 |
| Villages Rodeo Pale Ale, Deptford London, 4.6%                  | 7 – 00 |
| Two Tribes Metroland NYC Session IPA, King's Cross London, 4.2% | 7 – 00 |
| Silly Moo Cowfold Cider, Horsham, 4.8%                          | 6 – 50 |
| Stroud Brewery "Budding" Pale Ale, Gloucestershire, 4.5%        | 7 – 50 |
| Gosnells "Citra Sea" Mead, London, 4%                           | 7 – 00 |

## Non-alcoholic.

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|   |        |
|---|--------|
| Seasonal Lemonade.                                  | 6 – 50 |
| JARR Raspberry Kombucha                             | 7 – 50 |
| LA Brewery Citrus Hops Kombucha                     | 7 – 00 |
| Soft drinks (Coca Cola, Fever Tree, Three Cents...) | 3 – 50 |

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