

## August.

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 | Crudites & Goat cheese                   | 5 – 50 |
| Cull yaw skewer & wild garlic mayo (each) | 5 – 00 | Asparagus & Courgettes tempura, soy mayo | 9 – 50 |

### Plates.

|  |  |  |         |
|--|--|--|---------|
| San Marzano Tomato.<br>Gazpacho, red pepper & cucumber, Ligurian bull's heart tomato, black olive crumb, basil |  |  | 11 – 00 |
| Line-caught Cobia Fish.<br>Charred, house kimchi, pandan & Szechuan pepper                                     |  |  | 13 – 50 |
| ChalkStream Rainbow Trout.<br>Mi-cuit, pickled heritage carrots & paprika crème fraîche                        |  |  | 15 – 00 |
| Wild Mushrooms.<br>Chris' seasonal mushrooms, tarragon, croutons & Pecorino Romano                             |  |  | 12 – 00 |
| Burrata.<br>Fresh, city rocket, kiwi, macadamia. Smoked rapeseed oil, sake & mirin                             |  |  | 13 – 00 |
| Line-caught Halibut.<br>Pan fried, kohlrabi, spring onions & Nduja butter                                      |  |  | 19 – 00 |
| Melilot's Heritage Beetroot.<br>Roasted, sheep's Ricotta, Vauduvan butter & pickled shallots                   |  |  | 12 – 50 |
| Suckling Pig.<br>"Carnitas", Mole, masa harina & burnt lime  |  |  | 15 – 00 |
| Guinea Fowl.<br>Half bird, roasted, Alfonso mango & peri-peri  |  |  | 19 – 00 |
| Ex Dairy Cow 108-day dry aged Sirloin.<br>Medium rare, peppers, brioche bread & green chimichurri              |  |  | 21 – 00 |

### Sides.

|  |        |                                    |        |
|--|--------|------------------------------------|--------|
| Chantenay carrots, orange & hazelnut pesto | 5 – 50 | Mixed potatoes, Sriracha & seaweed | 6 – 50 |
| Red Oak lettuce head, avocado & 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.

August.

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, 2019                 | 8 – 00  | 42 – 00 |
| Bourgogne Blanc ‘Les Grands Champs,’ Domaine Duroché, 2017               | 12 – 00 | 62 – 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 |
| Zdenek Vykoukal, Ryzlink Vlašsky, Slavkov, Moravia, Czech Republic, 2015 |         | 60 – 00 |
| Leeuwin Estate “Prelude” Chardonnay, Margaret River, Australia, 2017     |         | 67 – 00 |

Rosé & Orange.

|   |         |         |
|---|---------|---------|
| Volubilia Gris, Morocco, 2019                                   | 8 – 00  | 42 – 00 |
| Jaroslav Osička, Oranž, Bilovice, Moravia, Czech Republic, 2019 | 10 – 50 | 56 – 00 |

Red.

|  |         |         |
|--|---------|---------|
| Grace Bridge Pinot Noir, Lodi, California, U.S.A., 2018                | 8 – 00  | 42 – 00 |
| Chianti Classico DOCG, Rocca di Montegrossi, Italy, 2017               | 12 – 00 | 62 – 00 |
| Magula, Carboniq, Sucha nad Parnou, Slovakia, 2019                     | 9 – 50  | 49 – 00 |
| “Greco Nero”, Nasciri, Calabria IGP, Italy 2018                        | 10 – 00 | 53 – 00 |
| Petr Koráb, Zweigeltrebe, Boleradice, Moravia, Czech Republic, 2018    |         | 58 – 00 |
| Le Serre Rouge, Domaine Bramadou, Côtes du Rhône Villages, France 2016 |         | 50 – 00 |

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## To finish.

### Cheese Platter.

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

### Strawberries.

Eton Mess, fresh & macerated, meringue, cream 9 - 50

### Daisy's Chocolate Tart.

Homemade, served with mandarin 12 - 00

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## To drink.

### Publiq. Espresso Martini.

"Sasaba" Ethiopian single origin espresso, spiced with tonka bean 13 - 00

MUZ vermouth, Partida Creus, Spain, 13% 70ml 13 - 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!



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WiFi: Publiq.

Guest / OnePalaceGate