

November.

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 crips & truffle butter	7 – 50
Duck heart skewers & hoisin mayo	4 – 50	Asparagus & Courgettes tempura, soy mayo	8 – 00

Plates To Share.

San Marzano Tomato.

Gazpacho, red pepper & cucumber, charred tomato, black olive crumb, basil 11 – 00

Line-caught Cobia Fish.

Charred, house kimchi, pandan & Szechuan pepper 13 – 50

ChalkStream Rainbow Trout.

Mi-cuit, pickled heritage carrots & paprika crème fraîche 14 – 00

Wild Mushrooms.

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

Burrata.

Fresh, city rocket, kiwi, macadamia. Smoked rapeseed oil, sake & mirin 13 – 00

Line-caught Halibut.

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

Melilot's Heritage 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 Sirloin.

Ex-dairy Cow, 108-day dry aged, 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, 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.

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Wines.

Sparkling.	125ml	Bottle
Prosecco Lampa, 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
Bourgogne Chardonnay, Agnès Paquet, Volnay, France, 2018	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, 2016		60 – 00
Leeuwin Estate "Prelude" Chardonnay, Margaret River, Australia, 2017		67 – 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 Osíčka, Oranž, Bilovice, Moravia, Czech Republic, 2019		56 – 00

Red.

Le Serre Rouge, Domaine Bramadou, Côtes du Rhône Villages, France 2016	8 – 00	42 – 00
"Carboniq", Magula, Sucha nad Parnou, Slovakia, 2019	9 – 50	49 – 00
"Greco Nero", Nasciri, Calabria IGP, Italy 2018	11 – 00	58 – 00
Merlot, Kmetija Stekar, Brda, Slovenia, 2020	10 – 00	56 – 00
Chianti Classico DOCG, Rocca di Montegrossi, Italy, 2017		60 – 00
Etnella Tracotanza Rosso, Sicily, Italy, 2019		65 – 00

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Bloody Mary.

11 - 00

Seasonal Bellini.

10 - 00

Lunch Set Menu. -

25 - 00

Served until 4pm

Snacks.

Beef brisket croquettes & truffle mayo

San Marzano tomato gazpacho

Asparagus & Courgettes tempura

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

Sides.

Chantenay carrots, orange & hazelnut

Mixed potatoes, Sriracha & seaweed

Red Oak lettuce, avocado & shallots

Our seasonal Sharing Plates are also available.

Ask for our natural wine and cocktail lists.



@publiq.london

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

Vanilla Persimmon.

Baked, mascarpone, chai tea & corn flakes 10 - 50

To drink.

Publiq, Espresso Martini.

"La Cuesta" Costa Rica single origin espresso, spiced with tonka bean 13 - 00

Château Ramon Monbazillac, 2015 13% 70ml 7 - 00

Amaro Montenegro, Italy 23% 50ml 7 - 50

Hot Drinks.

Espresso 3 - 00 Double Espresso 3 - 50

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

We also do takeaway!