

EVENING MENU

NATIVE

King's Wardrobe

COCKTAILS

BLACK LINES MARGARITA 12
Los Arcos, Chilli, Lime,
Agave Nectar

NEGRONI 11.5
Bombay Sapphire, Martini
Rubino, Campari

APEROL OR CAMPARI SPRITZ 10.5
Aperol or Campari, prosecco,
soda

ROSEMARY & CUCUMBER SPRITZ 11.5
Bombay Sapphire, prosecco,
pink peppercorn, soda water

SNACKS & SMALL PLATES

Nocellara olives [VE] 4.5

Marcona almonds [VE] 5.0

Sourdough, cultured butter [V] 6.0

Spinach, ricotta & smoked provola arancini [V] 11

Salad of the day [ask your server] [V] 11

Potato wedges, Sriracha aioli [V] 6.5

Salt cod croquettes, tartar sauce 13

Seasonal vegetable soup 7.5

SWEETS

Hackney Gelato salted caramel 2.5 PER SCOOP

Sticky toffee pudding 8.5

Check the Counter for our daily selection of fresh pastries and cakes

COUNTER

Café Bar & Courtyard

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nativeplaces.com/count
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IMPORTANT STUFF: Let your server know if you have any dietary requirements or allergies when ordering food. All our food is cooked in our kitchen that uses ingredients to which some people may be allergic.

A discretionary 12.5% service charge is added to table service bills.

EVENING DRINKS MENU

NATIVE

King's Wardrobe

COCKTAILS

BLACK LINES MARGARITA Los Arcos, Chilli, Lime, Agave Nectar	12	NEGRONI Bombay Sapphire, Martini Rubino, Campari	11.5
APEROL OR CAMPARI SPRITZ Aperol or Campari, prosecco, soda	10.5	ROSEMARY & CUCUMBER SPRITZ Bombay Sapphire, prosecco, pink peppercorn, soda water	11.5

WINES

	125	500	BTL
RED			
Tempranillo, Vina Mues, Rioja, Spain 2021	7.5	24	36
Cotes du Rhone, Les Oliviers, Rhone, France 2022	8.0		42
El Abasto, Malbec, Mendoza Argentina 2023	8.5		46
WHITE			
Trebbiano, Frentano Bianco, Abruzzo, Italy 2021	7.5	24	36
Picpoul de Pinet, Chateau de la Mirande, France 2022	8.0		40
Sauvignon Blanc, Ruakana, New Zealand 2022	8.5		46
ROSE			
Cinsault Rosé, Henri Nordoc, Languedoc, France 2022	7.5	25	37
ORANGE			
Catarratto, Baglio Antico Bianco IGP, Sicily, Italy 2022	11		54
SPARKLING			
Prosecco, Cantina Bernardi, Veneto, Italy [NV]	8.0	28	42
Jean Paul Deville, Champagne Carte Noire, France 2023			95

BEERS

DRAUGHT

Helles Lager 4.4%, Lost & Grounded [Somerset, England]	6.8
Braybrooke Pilsner 4.5% [Leicestershire, England]	6.8
Rodeo Pale Ale 4.6%, Villages Brewery [London, England]	7.0
Dennis Hopp'r IPA 5.3%, Mondo Brewing Company [London, England]	7.2

CANS & BOTTLES

Days Lager 0%, 330ml, Days Brewing Co [Edinburgh, Scotland]	5.2
Days Pale Ale 0%, 330ml, Days Brewing Co [Edinburgh, Scotland]	5.2
Empress Lager, Gluten Free Organic Pilsner, 4.5%, 330ml [Somerset, England]	6.6
Saison Lemongrass, 4%, 330ml Partizan Brewery [Leicestershire, England]	6.8
Galipette - Biologique Organic Cidre, 4% [Brittany & Normandy, France]	6.5

A discretionary 12.5% service charge is added to table service bills.