

EVENING DRINKS MENU

NATIVE

King's Wardrobe

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
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ORANGE

Catarratto, Baglio Antico Bianco IGP, Sicily, Italy 2022	11		54
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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

COCKTAILS

BLACK LINES MARGARITA Los Arcos, Chillli, lime, agave Nectar	12	NEGRONI Bombay Sapphire, Martini Rubino, Campari	11.5
APEROL or CAMPARI SPRITZ Aperol or Campari, prosecco, soda water	10.5	ROSEMARY & CUCUMBER SPRITZ Bombay Sapphire, prosecco, pink peppercorn, soda water	11.5
THREE SPIRIT SOCIAL ELIXIR Lion's Mane mushrooms, ginger beer Yerba Mate & Damiana, pink peppercorn	11		

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

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NIBBLES

Nocellara olives [VE]	4.5
Marcona almonds [VE]	5.0
Sourdough, cultured butter [V]	6.0

STARTERS

Salad of the day [ask your server] [VE]	11
Potato wedges, Sriracha aioli [V]	6.5
Spinach, ricotta & smoked provola arancini [V]	13
Salt cod croquettes, tartar sauce	14

MAINS

Chicken breast on a Teriyaki sauce, carrots and edamame beans	15.0
Massaman Vegetable Thai curry with potatoes, red peppers and green beans	12.5
Add Basmati rice or side salad	5.0

SWEETS

Hackney Gelato - Vanilla ice-cream	6.0
Mango sorbet	6.0
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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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.