



Menu

Bread by Bike Sourdough, Olive Oil and Balsamic (Ve)	5
Vinci Olives (Ve, Gf)	5
House Pickles (Ve, Gf)	5
Spicy Snack Mix (Ve)	4.5
Sun-dried Tomato & Smoked Paprika Bread Sticks (Ve)	4.5
Single Cheese / Cheese Selection	9.5/23
<i>Crostini & Honey</i>	
Single Charcuterie / Charcuterie Selection	9.5/19
<i>Crostini & Homemade Pickles</i>	
Crispy Hispi Cabbage Dolma Bite, Beetroot & Garlic Yoghurt (V, Gf)	4
<i>Or With Vegan Beetroot Aioli (Ve, Gf)</i>	
Hummus, Pickled Naga, Fresh Herbs, Crispy Chickpeas (Ve)	8.5
Mackerel Pate, Pickled Cucumbers & Crostini	15
Peppers & Sea Salt (Ve, Gf)	8
Harissa Butterbeans, Salted Ricotta & Nigella Seeds (V, Gf)	13
Anchovies, Moscatel Vinegar. Chives & Sumac (Gf)	12.5
Burrata, Pickled Pears, Radicchio, Pistachios & Chilli (V, Gf)	15.5
Duck Rillettes, Cornichons & Sourdough	15.5
Jerusalem Artichoke, Confit Leek, Blue Cheese Gratin & Celery (V)	23
Ricotta Gnudi, Slow Cooked Pork & Fennel Ragu	25
Add A Bowl of Rosemary French Fries & Homemade Sauce (Ve)	5.5
Pickled Walnut Ketchup (Ve) / Pickled Naga Oil (Ve) / Mustard Aioli (V)	

Please let staff know if you have any food allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

For updates please follow us on instagram @thenook_london



Drinks Menu

BEERS	
Hammerton Pilsner 330ml	6.5
Hammerton Tuned / Panama (Gf) Pale Ale 330ml	6.5
Hammerton Zed 0.5% Pale 330ml	6
COCKTAILS & SPIRITS	
Cherry & Amaretto Sour	12
<i>Amaretto, Sour Cherry Juice, Lime & Bitters</i>	
Yuzu Martini	14
<i>Yuzu Sake Liqueur, Gin & Vermouth</i>	
Negroni	12
Aperol / Campari Spritz	12
Spirit & Mixer (50ml)	12
<i>*Please ask what's available</i>	
Botivo, Soda & Orange (Alc Free)	9.5
SOFTS	
Hildon Still & Sparkling Water	3.5
Coke & Diet Coke	3.5
San Pellegrino	3.5
Sour Cherry Juice	3
HOT	
Double Espresso	3
Americano	3.2
Milk Coffees	3.5
Tea	3