

Shoreditch in London has grown from an ordinary neighbourhood area into a you-just-can't-miss trendy belt in the busy capital over the last decade. Passionate restaurateurs inject energetic, stylish and gourmet vibes into this playground.

Its development timeline and our beloved Kennedy Town's are much alike. That's why we are named

Shoreditch Urban Eatery and Battlecruiser

We brought the taste of London's electrifying east end dining culture to this friendly neighbourhood of Hong Kong in mid-2015. Our food has strong links back to Britain, either by offering a classic dish or by adopting quintessential British ingredients to create a modern flavour suited to Asian tastes. Wherever possible we try to use organic or free range meat, and sustainable fish sources.

What's more, our uniquely British drinks menu showcases quality British wines, craft beers, and distilled spirits which set the stage for illustrating some very interesting modern British cocktails. Don't miss our exclusive craft beer St Mungo, which is directly imported from Scotland.

We are very proud of Shoreditch with our quality food and drink at pocket-friendly prices. We very much hope that every diner will have a fabulous experience with us and return for more.



a newly added item



a vegetarian item



an item which can be made with gluten free ingredients, however, we do not operate a separate gluten free kitchen so cannot guarantee 100% gluten free meals, please consult the manager on duty if necessary

Guests with allergy or strong dislike for certain ingredients please ask before ordering any food or beverage.

10% service charge applies.

Snacks

Whitebait

tartare sauce
銀魚仔 | 他他醬

\$108

Stuffed Chicken Wings

pork, beef, chilli mayonnaise
豬肉牛肉釀雞翼 | 辣味蛋黃醬

3pcs \$68

Half Pint of Bangers

Wicks Manor Farm sausages, english mustard
英格蘭坎伯蘭香腸 | 英國芥末醬

NEW

\$118

Fresh Fish Fingers

tartare sauce
脆炸魚柳條 | 他他醬

\$98

Broad Bean & English Basil Hummus

英式羅勒蠶豆泥
with either - gentleman's relish & parsley dressing, crudites
配上 - 小鹹鯉香芹醬配新鮮蔬菜棒
or - tomato salsa, crudites
或 - 番茄莎莎醬配新鮮蔬菜棒

GF

NEW

\$98

VEG

Crispy Pigs Ear with Apple Chutney

香脆炸豬耳配蘋果醬

NEW

\$58

Burgers & Sandwiches

Mini Lobster Rolls (3pcs)

celery, shallots, coriander, mayo, baby spinach
迷你龍蝦卷 | 芹菜。紅蔥頭。芫茜。蛋黃醬。嫩菠菜

\$148

Scottish Dirty Burger

150g prime beef, Scottish haggis, sauteed onions,
squid ink bun, double fried chips
+ charcoal cheddar

NEW

\$178

\$28

蘇格蘭漢堡 | 極佳級牛肉。羊雜布丁。炒洋蔥。
墨魚汁包。炸粗薯條

Half Pound Beef & English Cheddar Burger

\$188

one half pound of prime beef, cheddar cheese,
cucumber, tomato, lettuce, double fried hand cut chips

*our burger is VERY thick, so please allow 30 min for medium well
優之漢堡 | 優質牛肉。車打芝士。青瓜。
番茄。生菜。炸手切粗薯條

Truffled Impossible Burger

100% vegetarian, chilli jam, crispy shallots, truffle mayo
a side of garden salad
+ fried egg, mushroom, or english cheddar
松露不可能漢堡 | 100%素菜。辣椒醬。炸蔥酥。
松露蛋黃醬。田園沙律

VEG

NEW

\$168

\$28

Katsu Sando

\$158

our take on London's hottest menu item this year,
butter milk marinated chicken cutlet, homemade miso
coleslaw, mustard, in homemade toast, with handcut
chips
吉列雞扒三文治 | 白脫牛奶醃製雞排。
自製味噌高麗菜沙律。芥末醬。自製吐司。手切粗薯條

GF

please be sure to tell the staff you are gluten intolerant
so that the chef can adjust the preparation accordingly

Snacks, Burgers & Sandwiches 小食。漢堡包。三明治

Starters

Shoreditch Sourdough or Rye Bread

house made, smoked paprika & mushroom butter
酸麵包或黑麥麵包 | 自製煙燻紅椒粉及蘑菇牛油

NEW

\$28

Soup of the Day

house made, fresh
是日餐湯

GF

\$65

Crab Cake

heritage beetroot, granny smith apples,
mustard mayonnaise
香酥蟹肉餅 | 祖傳紅菜頭。青蘋果。芥末蛋黃醬

\$128

Half Dozen Seasonal Oysters

fresh, natural, lemon, bloody mary sauce
新鮮即開時令生蠔 | 檸檬。辣茄汁

GF

\$198

Scotch Egg

pork, beef, egg, homemade piccalilli
蘇格蘭香脆肉蛋 | 豬肉。牛肉。雞蛋。
自製英式酸醃雜菜

\$118

Cullen Skink

gaelic soup, cured haddock, potato, onion
this dish is a little salty due to the cured haddock.
no salt is added

GF

\$78

蘇格蘭燻魚濃湯 | 煙燻鹽漬黑線鱈魚。薯仔。洋蔥
此湯以煙燻鹽漬黑線鱈魚為主食材, 所以即使沒有加鹽,
但味道仍偏鹹

North Sea Mackerel Pate

heritage beetroot, pickled fennel, sacred lotus
北海鯖魚肝醬 | 紅菜頭。醃茴香。蓮藕

NEW

\$108

Roast Bull Heart Tomatoes

heritage beetroot, goat curd & cheese, English basil oil
烤牛心番茄 | 紅菜頭。山羊芝士。英式羅勒油

VEG

NEW

\$98

Terrine of Essex Pig's Head

black pudding, crispy ear, apple, English mustard
豬頭肉醬 | 黑布丁。香脆炸豬耳。蘋果。英式芥末

NEW

\$108

Salads

Kale Salad with Onion & Balsamic

pine nuts, parmesan crisps
羽衣甘藍沙律配洋蔥。香醋醬。松子。帕馬森乾酪薯片

VEG

GF

\$128

Rare Tuna & Samphire Salad

tomato, fresh leaves
生吞拿魚及海蘆筍沙律 | 番茄。沙律菜

GF

\$118

Grilled Ox Tongue Salad

chopped egg, parsley, gherkin, leaves, mustard
烤牛舌沙律 | 碎蛋。香芹。小黃瓜。沙律菜。芥末醬

GF

\$128

Wild Irish Razor Clams & Cabbage

samphire, alfalfa, chervil, dill, crispy shallots
勝子配高麗菜 | 海蘆筍。苜蓿芽。香葉芹。
蒔蘿。炸蔥酥

GF

NEW

\$128

* Salads are intended to be starters, but for an additional \$50 you may have it as a main.

Starters & Salad 頭盤 | 沙律

Flame Grilled Steaks

Grass Fed Award Winning British Beef - complex flavour & a healthier, more environmentally friendly beef

12oz Ashdale Rib Eye



\$398

12安士屢獲殊榮英國肉眼扒

Flavour ●●●●● Tenderness ●●○○○ Fat Content ●●●●○

12oz Ashdale Sirloin



\$398

12安士屢獲殊榮英國沙朗扒

Flavour ●●●●● Tenderness ●●○○○ Fat Content ●●○○○

Grain Fed USDA Black Angus Beef - very tender, grain fed beef is often noted for it's melt in your mouth texture

6oz/10oz Butler Steak



\$238/\$298

6/10安士美國黑安格斯証牛肩膀排

Flavour ●●●○○ Tenderness ●●●●○ Fat Content ●○○○○

6oz/10oz Hanger Steak



\$238/\$298

6/10安士美國黑色安格斯牛排

Flavour ●●●●● Tenderness ●●●○○ Fat Content ●○○○○

8oz Fillet



\$398

8安士美國黑安格斯牛柳

Flavour ●●●○○ Tenderness ●●●●● Fat Content ○○○○○

14oz Ribeye



\$488

14安士美國黑安格斯肉眼扒

Flavour ●●●○○ Tenderness ●●●●○ Fat Content ●●●●●

Flame Grilled Steaks to Share - Limited stock available, please check with staff. 供應量有限，請先與職員查詢

46oz Grass Fed Argentinian Tomahawk



\$1498

46安士阿根廷草飼斧頭扒

Flavour ●●●●● Tenderness ●●●○○ Fat Content ●●●●●

36oz Prime USDA Bone in Rib Eye



\$1498

36安士頂級美國農業部肉眼牛肋扒

Flavour ●●●○○ Tenderness ●●●○○ Fat Content ●●●●●

Please allow longer preparation time for larger or well done steaks. Sharing steaks may take 45 - 60 mins.

較大份及全熟的扒需要較長時間烹調處理，請耐心等待，謝謝。

all grilled items come with roasted garlic, mixed salad or your choice of hand cut double fried chips, baby new potatoes, mashed potatoes, and a choice of sauce - mushroom gravy, stilton sauce or black pepper.

所有燒物配，烤大蒜，田園沙律 或 薯仔（可選一款：炸手切粗薯條 / 新薯 / 薯蓉）

及 醬汁（可選一款：蘑菇肉汁 / 藍芝士汁 / 黑椒汁）

Additional Sides 追加配菜

hand cut double fried chips, fingerling potatoes, mashed potatoes, mixed salad

extra \$48@

炸手切粗薯條，小魚薯仔，薯蓉，田園沙律

creamed spinach, grilled hispi cabbage, mixed mushroom

upgrade \$20@

忌廉菠菜，烤甜心高麗菜，雜菌

extra \$68@

please be sure to tell the staff you are gluten intolerant so that the chef can adjust the preparation accordingly

Flame Grilled 明火燒烤

Mains

- Wicks Manor Farm Pork Belly** **GF** **\$218**
slow cooked, apples, capers
parsnip puree & cider
慢煮脆皮豬腩肉 | 蘋果。烤蘿蔔。水瓜柳。
白甘筍蓉。蘋果酒汁
- Lobster Tail & Sea Bass** **GF** **\$298**
wilted spinach, with prawn, asparagus & thyme cream
龍蝦尾及海鱸魚 | 蒸菠菜。蝦。蘆筍。百里香奶油
- Curry Dusted Cauliflower** **VEG GF** **\$168**
parsnip puree, spinach, cherry tomatoes, mushrooms
咖哩椰菜花 | 白甘筍蓉。菠菜。車厘茄。蘑菇
- North Sea Mackerel** **GF** **NEW \$178**
kale, bobby beans & horseradish, potato puree
北海鯖魚 | 羽衣甘藍。綠豆。辣根。薯仔泥
- Field Mushroom Linguini** **VEG** **NEW \$168**
linguini, field mushrooms, chives, grated farmhouse
cheddar,
炒野菌扁意粉 | 扁意粉。炒野菌。細香蔥。
農家車打芝士碎
- Seared Cod & Scallop** **\$298**
asparagus, haddock & potato sauce
烤鱈魚及元貝 | 蘆筍 | 黑線鱈。薯仔醬
- St Mungo Battered Fish & Chips** **\$218**
lightly battered, double fried hand cut
chips, minted pea purée, tartare sauce
英倫炸魚薯條柳 | 炸手切粗薯條。
薄荷青豆醬。他他醬
- Corn Fed Chicken** **GF** **NEW \$198**
sacred lotus, garden radish, baby carrot, potato puree
烤玉米雞 | 蓮藕。櫻桃蘿蔔。嫩蘿蔔。薯仔泥
- Birmingham Chicken Balti** **GF** **\$168**
chicken curry, basmati, raita
伯明翰巴爾蒂鍋菜 | 雞肉咖哩。印度米。印度乳酪
- English Channel Mussels & Wheat Beer** **\$238**
cream, wheat beer, rosemary, shallots, samphire
double fried hand cut chips
英式小麥啤酒煮青口 | 忌廉。小麥啤酒。
迷迭香。紅蔥頭。海蘆筍。炸手切粗薯條
- Ribbons of Courgette** **VEG GF** **NEW \$168**
cashew labneh, heritage beetroot, cauliflower,
broad bean, garden radish, English basil oil
薄片意大利青瓜小胡瓜 | 腰果醬。紅菜頭。
椰菜花。蠶豆。櫻桃蘿蔔。英式羅勒油
- Whole Lobster & Burnt Butter Hollandaise** **\$398**
500g lobster, salad, hand cut chips
原隻波士頓龍蝦 | 手切粗薯條。沙律。焦牛油荷蘭醬

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Desserts

Mars Bar Cheese Cake ^{NEW}

biscuit base, cream cheese, real mars bars
Mars 朱古力棒芝士蛋糕 |
餅乾餅底。忌廉芝士。Mars 朱古力棒

Sticky Toffee Pudding

homemade vanilla ice cream, toffee sauce
拖肥布丁 | 雲呢拿雪糕。拖肥醬

Earl Grey Poached Pear

homemade vanilla ice cream, berries
伯爵茶煮啤梨 | 自製雲呢拿雪糕。雜莓

Artisanal British Cheeses

apple chutney, crackers, dried fruit
channel island brie (25g),
black bomber cheddar (25g), stilton (25g)
英國芝士拼盤

3 kinds \$88
extra \$30@

\$98

Apple & Black Berry Crumble

chilled custard
蘋果藍莓奶酥 | 凍吉士醬

\$98

Chocolate Mousse Cake ^{NEW}

cookie dough, chocolate mousse, chocolate, berries
朱古力慕斯蛋糕
曲奇麵團。朱古力慕斯。朱古力。野莓果

\$88

\$88

Homemade Shoreditch Ice Creams ^{GF}

homemade here in Shoreditch -
vanilla, chocolate, earl grey, plus special flavours
Shoreditch 自製雪糕
- 雲呢拿。朱古力。伯爵茶。是日精選口味

\$68

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Whites

Alpha Zeta Pinot Grigio 2018, Veneto, Italy

a juicy palate with fresh acidity and a citrus twist on the finish

Glass

\$68

Bottle

\$298

Le Loup y es-tu? Blanc 2015, Val de Montferrand, France

this muscat based wine packs a punch full of fruity aromatic flavours

\$78

\$348

Two Rivers Sauvignon Blanc 2018, Marlborough, New Zealand

an abundance of ripe tropical fruit is overlaid with exotic gooseberry and a herbal pungency

\$89

\$398

Zensa Fiano 2017, IGT Salento, Puglia, Italy

crisp and refreshing, with tropical notes and exotic fruit

\$368

Cypress Wines White Label Chardonnay 2017, Hawkes Bay, New Zealand

a classic rich, dry hawke's Bay style chardonnay

\$368

Paddy Borthwick Sauvignon Blanc 2018, Wairarapa, New Zealand

gooseberry, guava and lychee aromas are supported by intense flavors of tropical fruit

\$398

Louis Moreau Chablis 2017, Burgundy, France

mineral & citrus notes, balanced by its roundness & fineness

\$438

Sebastiani Chardonnay 2017, Sonoma County, US

beautiful aromas of lemon curd, yellow apple and caramalized vanilla

\$448

Jamsheed Le Blanc Plonk 2016, Reisling, Victoria, Australia

very gewurztraminer nose – lychee, rose petal turkish delight

\$478

Salomon Gruner Veltliner 2013, Stein, Austria

a deep core of citrus and white stone fruit characters driven by a deeply cleansing acids and refreshing mineral sensations

\$488

Rosé

Glass

Bottle

Excuse My French Rosé 2018, Pays d'Oc, France

pale pink colour, balanced and fresh, with fruity flavours

\$78

\$318

Black Cottage Pinot Rose 2018, Marlborough, New Zealand

oodles of soft red berry flavours and a luscious play of sweet & sour flavours

\$88

\$348

Reds

Glass

Bottle

Alto Los Romeros Merlot 2018, Central Valley, Chile

medium bodied and full of juicy fruit characters that are perfectly balanced by soft, ripe tannins

\$68

\$298

Da Vinci Chianti 2016, Tuscany, Italy

a dominant bouquet of cherry and fresh red fruits mingled by peppery notes

\$88

\$348

Chateau La Gravette Lacombe Medoc 2012, Bordeaux, France

intense fragrant aromas of blackcurrant follow on the palate with an array of black fruits flavours

\$99

\$378

Zensa Primitivo 2018, IGT Salento, Puglia, Italy

long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end

\$378

Mr. Riggs Truant Shiraz 2017, McLaren Vale, Australia

bursting with nuances of blackberry, blueberry jam and liquorice

\$378

Vina Bujanda Rioja Reserva 2012, Rioja, Spain

palate consists of fresh strawberries and spice that age into flavours of rich cherry and tobacco

\$398

Roaring Meg Pinot Noir 2017, Central Otago, New Zealand

lovely perfumed dark red forest berries and cherry fruits along with a hint of dried herb, adding complexity

\$448

Lourens River Valley 2009, Stellenbosch, South Africa

merlot in the lead, soft whiffs of light red and darker red berries, sweet strawberry and sniffs of coffee

\$468

Clos Sainte Anne Pomerol 2011, Pomerol, Bordeaux, France

a firm and fleshy Pomerol wine aged for 12 months in french oak barrels

\$578

Alpha Zeta Amarone 2014, Veneto, Italy

powerful, with well balanced ripe tannins and spiced, concentrated savoury cherry fruit character

\$598

Fortified

Glass

Taylor's Late Bottle Vintage Port, 2013

\$98

Nelstop's Pedro Ximenez English Sherry, , 2015

\$98

Bubbles

Rivaluce Prosecco DOC, Italy

light and fresh floral aromas with delicate fruit flavours of pear and a touch of sweet, ripe peach

Glass

\$79

Bottle

\$398

Chapel Down Vintage Reserve Brut NV

this is a finely structured wine with apple, quince, red berry and complex yeast-derived flavours

\$648

Chapel Down Rose Brut NV

classic pinot noir nose of strawberry and raspberry with a splash of creaminess

\$648

Mocktails

Rhubarb & Rosehip Lime Spritz

rhubarb, rosehip, lime, mint, soda

\$69

Cherry & Hibiscus Virgin Mojito

sour cherry, grape, lime, mint, soda

\$69

Elderflower & Bramley Apple Mint Tea

elderflower, bramley apple, mint tea, ginger ale

\$69

Strawberry & Cucumber Smash

strawberry, cucumber, elderflower, pineapple, soda

\$69

Cold Pressed Juice Blends

Heart Gaurdian

pineapple, orange, asian pear & beetroot

\$68

Eye Protector

blueberry, red grape, red pitaya, pear

\$68

Dr Detox

pear, cucumber, apple, kale, lemon, ginger

\$68

Summer Cups & Spritz & Cocktails

Choose from our list below or simply ask our barman to make your favourite

Pimm's No 1 & Lemonade

classic british cocktail

\$88

Bloody Mary

stolichnaya vodka, in a classic bloody mary garnished with bacon

\$88

Brit Spritz

bitters, elderflower, prosecco, soda

\$98

Aperol Spritz

aperol, prosecco, soda

\$98

Plmms Spritz

Pimms, prosecco, lemon, soda

\$98

Sloe Gin Spritz

sloe gin, prosecco, lemon, soda

\$98

Earl Grey Martini

classic gin martini infused with earl grey tea

\$98

Bubbles, Cocktails & Mocktails 有氣葡萄酒 | 有酒精雞尾酒 | 無酒精雞尾酒

Draught

St Mungo

easy drinking scottish lager

British Bottles

St Mungo

scottish lager, brewed to german purity law

Meantime London Pale Ale

sessionable pale ale, packed with citrus flavour

Dead Pony Club

sessionable pale ale from Brew Dog

Cider

Worely's Red Hen

award winning medium dry cider from Somerset

Local Bottles

Big Wave Bay IPA

brewed in hk to be deliciously dry & hoppy

Premium Gins - all our spirits are poured as a 35ml shot

Bulldog

british gin with asian botanicals
serve with tonic, ground pepper & a lime wheel

Kew Organic Gin

made using flora from the Royal Botanic Gardens
serve with tonic & grapefruit zest

The London No. 1

blue gin with aromas of Earl Grey tea
serve with tonic, lime twist, juniper berries

Dodd's Organic Small Batch Gin

small batch gin, subtly sweetened with London honey
serve with tonic & sprig of rosemary

Eden Mill Original

sea buckthorn berries, lemon balm, & bitter citrus
serve with tonic & a grapefruit slice

Copper House

distilled in small batches, in hand made copper pot stills
serve with tonic & an orange twist

\$68

Neonotic Apple Cider

a medium dry cider from Hong Kong's first cidery

\$88

\$68

Heidi Weisse

Bavarian style wheat beer

\$72

\$75

Meantime Yakima Red Ale

hoppy, vibrant and fruity red ale, brewed in London

\$75

\$75

Elvis Juice

grapefruit infused IPA from Brew Dog

\$75

\$88

Thistly Cross Elderflower Cider

rich golden elderflower cider

\$75

\$68

Gweilo IPA

award winning british style IPA

\$68

\$78

Bombay Sapphire

ten botanicals from Europe, Africa & Asia
serve with tonic, and a lime wedge

\$88

\$88

Geranium

juniper and a crisp citrus-rosy Geranium aroma
serve with tonic & a grapefruit twist

\$88

\$98

The Botanist

made with hand foraged botanicals from Islay
serve with tonic, orange twist & mint

\$98

\$98

Hendrick's

infused with rose petal & cucumber
serve with tonic & a cucumber ribbon

\$98

\$98

Eden Mill Love

rose petals, marshmallow root, goji & hibiscus flowers
serve with tonic, strawberry & mint garnish

\$98

\$98

Dr J's

juniper, coriander, citrus peel, & macadamia
serve with tonic & cracked black pepper

\$98

Beers & Gin 啤酒 | 氈酒

Scotch, Irish, & American

Aberfeldy 12 yr old highland single malt, notes of spices, vanilla, & smoke	\$98	BenRiach 10 yr old speyside single malt, peppery with crisp barley finish	\$98
Bunnahabhain 12 yr old islay single malt	\$110	Clynelish 14 yr old medium bodied highland single malt	\$128
Monkey Shoulder premium scottish blend	\$110	Samaroli Jura 1997 vintage scotch from the Isle of Jura	\$198
Glendalough Double Barrel premium blended irish whiskey	\$78	Bushmills Original rich, smooth, warming Irish whiskey	\$98
Jack Daniel's tennessee whisky	\$88	Mountain Strength Poitin Irish moonshine	\$75
Maker's Mark premium bourbon	\$98	Wild Turkey Rare Breed barrel proof award winning Kentucky bourbon	\$128

Vodka

Sipsmith Sipping Vodka british handcrafted small batch vodka	\$88	Kew Organic Horseradish Vodka flavoured with British horseradish	\$78
Beluga Noble Russian crafted from the water of siberian wells	\$98		

Rum

Bumbu The Original spiced Barbados rum	\$78	La Hechicera award winning rum from the Columbian caribbean coast	\$98
Angostura 5 yr old caribbean rum	\$85	Kraken a unique caribbean black spiced rum full of mystery	\$98

100% Agave Tequila

Gran Centenario	Plata	\$85	Reposado	\$85	Anejo	\$98
Herradura	Plata	\$85	Reposado	\$85	Anejo	\$108
Don Julio	Blanco	\$98	Reposado	\$118		

- all our spirits are poured as a 35ml shot

Premium Spirits 高級純酒

Shoreditch in London has grown from an ordinary neighbourhood area into a you-just-can't-miss trendy belt in the busy capital over the last decade. Passionate restaurateurs inject energetic, stylish and gourmet vibes into this playground.

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We brought the taste of London's electrifying east end dining culture to this friendly neighbourhood of Hong Kong in mid-2015. Our food has strong links back to Britain, either by offering a classic dish or by adopting quintessential British ingredients to create a modern flavour suited to Asian tastes. Wherever possible we try to use organic or free range meat, and sustainable fish sources.

What's more, our uniquely British drinks menu showcases quality British wines, craft beers, and distilled spirits which set the stage for illustrating some very interesting modern British cocktails. Don't miss our exclusive craft beer St Mungo, which is directly imported from Scotland.

We are very proud of Shoreditch with our quality food and drink at pocket-friendly prices. We very much hope that every diner will have a fabulous experience with us and return for more.



a newly added item



a vegetarian item



an item which can be made with gluten free ingredients, however, we do not operate a separate gluten free kitchen so cannot guarantee 100% gluten free meals, please consult the manager on duty if necessary

Snacks

- Whitebait** \$108
tartare sauce
銀魚仔 | 他他醬
- Stuffed Chicken Wings** 3pcs \$68
pork, beef, chilli mayonnaise
豬肉牛肉釀雞翼 | 辣味蛋黃醬
- Half Pint of Bangers** **NEW** \$118
Wicks Manor Farm sausages, english mustard
英格蘭坎伯蘭香腸 | 英國芥末醬
- Fresh Fish Fingers** \$98
tartare sauce
脆炸魚柳條 | 他他醬
- Broad Bean & English Basil Hummus** **GF** **NEW** \$98
英式羅勒蠶豆泥
with either - gentleman's relish & parsley dressing, crudite
配上 - 小鹹鯉香芹醬配新鮮蔬菜棒
or - tomato salsa, crudites **VEG**
或 - 番茄莎莎醬配新鮮蔬菜棒
- Crispy Pigs Ear with Apple Chutney** **NEW** \$58
香脆炸豬耳配蘋果醬

Burgers & Sandwiches

- Mini Lobster Rolls (3pcs)** \$148
celery, shallots, corriander, mayo, baby spinach
迷你龍蝦卷 | 芹菜。紅蔥頭。芫茜。蛋黃醬。嫩菠菜
- Scottish Dirty Burger** **NEW** \$178
150g prime beef, Scottish haggis, sauteed onions,
squid ink bun, double fried chips
+ charcoal cheddar \$28
蘇格蘭漢堡 | 極佳級牛肉。羊雜布丁。炒洋蔥。
墨魚汁包。炸粗薯條
- Half Pound Beef & English Cheddar Burger** \$188
one half pound of prime beef, cheddar cheese,
cucumber, tomato, lettuce, double fried hand cut chips
*our burger is VERY thick, so please allow 30 min for medium well
優之漢堡 | 優質牛肉。車打芝士。青瓜。
番茄。生菜。炸手切粗薯條
- Truffled Impossible Burger** **VEG** **NEW** \$168
100% vegetarian, chilli jam, crispy shallots, truffle mayo
a side of garden salad
+ fried egg, mushroom, or english cheddar \$28
松露不可能漢堡 | 100%素菜。辣椒醬。炸蔥酥。
松露蛋黃醬。田園沙律
- Katsu Sando** \$158
our take on London's hottest menu item this year,
butter milk marinated chicken cutlet, homemade miso
coleslaw, mustard, in homemade toast, with handcut
chips
吉列雞扒三文治 | 白脫牛奶醃製雞排。
自製味噌高麗菜沙律。芥末醬。自製吐司。手切粗薯條
- GF** please be sure to tell the staff you are gluten intolerant
so that the chef can adjust the preparation accordingly

Snacks, Burgers & Sandwiches 小食。漢堡包。三明治

Starters

Shoreditch Sourdough or Rye Bread

NEW

\$28

house made, smoked paprika & mushroom butter
酸麵包或黑麥麵包 | 自製煙燻紅椒粉及蘑菇牛油

Soup of the Day

GF

\$65

house made, fresh
是日餐湯

Crab Cake

\$128

heritage beetroot, granny smith apples,
mustard mayonnaise
香酥蟹肉餅 | 祖傳紅菜頭。青蘋果。芥末蛋黃醬

Half Dozen Seasonal Oysters

GF

\$198

fresh, natural, lemon, bloody mary sauce
新鮮即開時令生蠔 | 檸檬。辣茄汁

Scotch Egg

\$118

pork, beef, egg, homemade piccalilli
蘇格蘭香脆肉蛋 | 豬肉。牛肉。雞蛋。
自製英式酸醃雜菜

Salads

Kale Salad with Onion & Balsamic

VEG

GF

\$128

pine nuts, parmesan crisps
羽衣甘藍沙律配洋蔥。香醋醬。松子。帕馬森乾酪薯片

Rare Tuna & Samphire Salad

GF

\$118

tomato, fresh leaves
生吞拿魚及海蘆筍沙律 | 番茄。沙律菜

* Salads are intended to be starters, but for an addition

Starters & Salad 頭盤 | 沙律

Cullen Skink **GF**

\$78

gaelic soup, cured haddock, potato, onion
this dish is a little salty due to the cured haddock.
no salt is added

蘇格蘭燻魚濃湯 | 煙燻鹽漬黑線鱈魚。薯仔。洋蔥
此湯以煙燻鹽漬黑線鱈魚為主食材，所以即使沒有加鹽，
但味道仍偏鹹

North Sea Mackerel Pate

NEW

\$108

heritage beetroot, pickled fennel, sacred lotus
北海鯖魚肝醬 | 紅菜頭。醃茴香。蓮藕

Roast Bull Heart Tomatoes **VEG**

NEW

\$98

heritage beetroot, goat curd & cheese, English basil oil
烤牛心番茄 | 紅菜頭。山羊芝士。英式羅勒油

Terrine of Essex Pig's Head

NEW

\$108

black pudding, crispy ear, apple, English mustard
豬頭肉醬 | 黑布丁。香脆炸豬耳。蘋果。英式芥末

Grilled Ox Tongue Salad **GF**

\$128

chopped egg, parsley, gherkin, leaves, mustard
烤牛舌沙律 | 碎蛋。香芹。小黃瓜。沙律菜。芥末醬

Wild Irish Razor Clams & Cabbage **GF** **NEW**

\$128

samphire, alfalfa, chervil, dill, crispy shallots
勝子配高麗菜 | 海蘆筍。苜蓿芽。香葉芹。
莧蘿。炸蔥酥

\$50 you may have it as a main.

Flame Grilled Steaks

Grass Fed Award Winning British Beef - com

12oz Ashdale Rib Eye

GF

\$398

12安士屢獲殊榮英國肉眼扒

Flavour ●●●●● Tenderness ●●○○○ Fat Content ●●●●○

Grain Fed USDA Black Angus Beef - very tend

6oz/10oz Butler Steak

GF

\$238/\$298

6/10安士美國黑安格斯証牛肩膀排

Flavour ●●●○○ Tenderness ●●●●○ Fat Content ●○○○○

8oz Fillet

GF

\$398

8安士美國黑安格斯牛柳

Flavour ●●●○○ Tenderness ●●●●● Fat Content ○○○○○

Flame Grilled Steaks to Share - Limited stock availo

46oz Grass Fed Argentinian Tomahawk

GF

\$1498

46安士阿根廷草飼斧頭扒

Flavour ●●●●● Tenderness ●●●○○ Fat Content ●●●●●

Please allow longer preparation time for larger or well done steaks.

較大份及全熟的扒需要較長時間烹調處理，請耐心等待，謝謝

all grilled items come with roasted garlic, mixed salad or
potatoes, mashed potatoes, and a choice of sauce - mush

所有燒物配，烤大蒜，田園沙律 或 薯仔（可選一款：
及 醬汁（可選一款：蘑菇肉汁 / 藍芝士汁 / 黑椒汁）

Additional Sides 追加配菜

hand cut double fried chips, fingerling potatoes, mashed
炸手切粗薯條，小魚薯仔，薯蓉，田園沙律

creamed spinach, grilled hispi cabbage, mixed mushroom
忌廉菠菜，烤甜心高麗菜，雜菌

GF please be sure to tell the staff you are gluten intolerant

Flame Grilled 明火燒烤

ex flavour & a healthier, more environmentally friendly beef

12oz Ashdale Sirloin

GF

\$398

12安士屢獲殊榮英國沙朗扒

Flavour ●●●●● Tenderness ●●○○○ Fat Content ●●○○○

grain fed beef is often noted for it's melt in your mouth texture

6oz/10oz Hanger Steak

GF

\$238/\$298

6/10安士美國黑色安格斯牛排

Flavour ●●●●● Tenderness ●●●○○ Fat Content ●○○○○

14oz Ribeye

GF

\$488

14安士美國黑安格斯肉眼扒

Flavour ●●●○○ Tenderness ●●●●○ Fat Content ●●●●●

e, please check with staff. 供應量有限，請先與職員查詢

36oz Prime USDA Bone in Rib Eye

GF

\$1498

36安士頂級美國農業部肉眼牛肋扒

Flavour ●●●●○ Tenderness ●●●○○ Fat Content ●●●●●

aring steaks may take 45 - 60 mins.

ur choice of hand cut double fried chips, baby new
om gravy, stilton sauce or black pepper.

手切粗薯條 / 新薯 / 薯蓉)

tatoes, mixed salad

extra \$48@

upgrade \$20@

extra \$68@

so that the chef can adjust the preparation accordingly

Mains

- Wicks Manor Farm Pork Belly** **GF** \$218
slow cooked, apples, capers
parsnip puree & cider
慢煮脆皮豬腩肉 | 蘋果。烤蘿蔔。水瓜柳。
白甘荀蓉。蘋果酒汁
- Lobster Tail & Sea Bass** **GF** \$298
wilted spinach, with prawn, asparagus & thyme cream
龍蝦尾及海鱸魚 | 蒸菠菜。蝦。蘆筍。百里香奶油
- Curry Dusted Cauliflower** **VEG** **GF** \$168
parsnip puree, spinach, cherry tomatoes, mushrooms
咖哩椰菜花 | 白甘荀蓉。菠菜。車厘茄。蘑菇
- North Sea Mackerel** **GF** **NEW** \$178
kale, bobby beans & horseradish, potato puree
北海鯖魚 | 羽衣甘藍。綠豆。辣根。薯仔泥
- Field Mushroom Linguini** **VEG** **NEW** \$168
linguini, field mushrooms, chives, grated farmhouse
cheddar,
炒野菌扁意粉 | 扁意粉。炒野菌。細香蔥。
農家車打芝士碎
- Seared Cod & Scallop** \$298
asparagus, haddock & potato sauce
烤鱈魚及元貝 | 蘆筍 | 黑線鱈。薯仔醬

GF please be sure to tell the staff you are gluten intolerant

St Mungo Battered Fish & Chips **\$218**

lightly battered, double fried hand cut
chips, minted pea purée, tartare sauce
英倫炸魚薯條柳 | 炸手切粗薯條。
薄荷青豆醬。他他醬

Corn Fed Chicken **GF** **NEW** **\$198**

sacred lotus, garden raddish, baby carrot, potato puree
烤玉米雞 | 蓮藕。櫻桃蘿蔔。嫩蘿蔔。薯仔泥

Birmingham Chicken Balti **GF** **\$168**

chicken curry, basmati, raita
伯明翰巴爾蒂鍋菜 | 雞肉咖哩。印度米。印度乳酪

English Channel Mussels & Wheat Beer **\$238**

cream, wheat beer, rosemary, shallots, samphire
double fried hand cut chips
英式小麥啤酒煮青口 | 忌廉。小麥啤酒。
迷迭香。紅蔥頭。海蘆筍。炸手切粗薯條

Ribbons of Courgette **VEG** **GF** **NEW** **\$168**

cashew labneh, heritage beetroot, cauliflower,
broad bean, garden radish, English basil oil
薄片意大利青瓜小胡瓜 | 腰果醬。紅菜頭。
椰菜花。蠶豆。櫻桃蘿蔔。英式羅勒油

Whole Lobster & Burnt Butter Hollandaise **\$398**

500g lobster, salad, hand cut chips
原隻波士頓龍蝦 | 手切粗薯條。沙律。焦牛油荷蘭醬

so that the chef can adjust the preparation accordingly

Desserts

Mars Bar Cheese Cake ^{NEW} \$98

biscuit base, cream cheese, real mars bars

Mars 朱古力棒芝士蛋糕 |

餅乾餅底。忌廉芝士。Mars 朱古力棒

Sticky Toffee Pudding \$98

homemade vanilla ice cream, toffee sauce

拖肥布丁 | 雲呢拿雪糕。拖肥醬

Earl Grey Poached Pear \$88

homemade vanilla ice cream, berries

伯爵茶煮啤梨 | 自製雲呢拿雪糕。雜莓

Artisanal British Cheeses 3 kinds \$88

apple chutney, crackers, dried fruit

extra \$30@

channel island brie (25g),

black bomber cheddar (25g), stilton (25g)

英國芝士拼盤

GF please be sure to tell the staff you are gluten intolerant

Apple & Black Berry Crumble \$98

chilled custard

蘋果藍莓奶酥 | 凍吉士醬

Chocolate Mousse Cake ^{NEW} \$88

cookie dough, chocolate mousse, chocolate, berries

朱古力慕斯蛋糕

曲奇麵團。朱古力慕斯。朱古力。野莓果

Homemade Shoreditch Ice Creams ^{GF} \$68

homemade here in Shoreditch -

vanilla, chocolate, earl grey, plus special flavours

Shoreditch 自製雪糕

- 雲呢拿。朱古力。伯爵茶。是日精選口味

it so that the chef can adjust the preparation accordingly

Whites		Glass	Bottle
Alpha Zeta Pinot Grigio 2018, Veneto, Italy		\$68	\$298
a juicy palate with fresh acidity and a citrus twist on the finish			
Le Loup y es-tu? Blanc 2015, Val de Montferrand, France		\$78	\$348
this muscat based wine packs a punch full of fruity aromatic flavours			
Two Rivers Sauvignon Blanc 2018, Marlborough, New Zealand		\$89	\$398
an abundance of ripe tropical fruit is overlaid with exotic gooseberry and a herbal pungency			
Zensa Fiano 2017, IGT Salento, Puglia, Italy			\$368
crisp and refreshing, with tropical notes and exotic fruit			
Cypress Wines White Label Chardonnay 2017, Hawkes Bay, New Zealand			\$368
a classic rich, dry hawke's Bay style chardonnay			
Paddy Borthwick Sauvignon Blanc 2018, Wairarapa, New Zealand			\$398
gooseberry, guava and lychee aromas are supported by intense flavors of tropical fruit			
Louis Moreau Chablis 2017, Burgundy, France			\$438
mineral & citrus notes, balanced by its roundness & fineness			
Sebastiani Chardonnay 2017, Sonoma County, US			\$448
beautiful aromas of lemon curd, yellow apple and caramalized vanilla			
Jamsheed Le Blanc Plonk 2016, Reisling, Victoria, Australia			\$478
very gewurztraminer nose – lychee, rose petal turkish delight			
Salomon Gruner Veltliner 2013, Stein, Austria			\$488
a deep core of citrus and white stone fruit characters driven by a deeply cleansing acids and refreshing mineral sensations			
Rosé		Glass	Bottle
Excuse My French Rosé 2018, Pays d’Oc, France		\$78	\$318
pale pink colour, balanced and fresh, with fruity flavours			
Black Cottage Pinot Rose 2018, Marlborough, New Zealand		\$88	\$348
oodles of soft red berry flavours and a luscious play of sweet & sour flavours			
Whites & Rosé 白酒 玫瑰酒			

Reds		Glass	Bottle
Alto Los Romeros Merlot 2018, Central Valley, Chile		\$68	\$298
medium bodied and full of juicy fruit characters that are perfectly balanced by soft, ripe tannins			
Da Vinci Chianti 2016, Tuscany, Italy		\$88	\$348
a dominant bouquet of cherry and fresh red fruits mingled by peppery notes			
Chateau La Gravette Lacombe Medoc 2012, Bordeaux, France		\$99	\$378
intense fragrant aromas of blackcurrant follow on the palate with an array of black fruits flavours			
Zensa Primitivo 2018, IGT Salento, Puglia, Italy			\$378
long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end			
Mr. Riggs Truant Shiraz 2017, McLaren Vale, Australia			\$378
bursting with nuances of blackberry, blueberry jam and liquorice			
Vina Bujanda Rioja Reserva 2012, Rioja, Spain			\$398
palate consists of fresh strawberries and spice that age into flavours of rich cherry and tobacco			
Roaring Meg Pinot Noir 2017, Central Otago, New Zealand			\$448
lovely perfumed dark red forest berries and cherry fruits along with a hint of dried herb, adding complexity			
Lourens River Valley 2009, Stellenbosch, South Africa			\$468
merlot in the lead, soft whiffs of light red and darker red berries, sweet strawberry and sniffs of coffee			
Clos Sainte Anne Pomerol 2011, Pomerol, Bordeaux, France			\$578
a firm and fleshy Pomerol wine aged for 12 months in french oak barrels			
Alpha Zeta Amarone 2014, Veneto, Italy			\$598
powerful, with well balanced ripe tannins and spiced, concentrated savoury cherry fruit character			
Fortified			Glass
Taylor's Late Bottle Vintage Port, 2013			\$98
Nelstop's Pedro Ximenez English Sherry, , 2015			\$98

DrUGHT

St Mungo

easy drinking scottish lager

British Bottles

St Mungo

scottish lager, brewed to german purity law

Meantime London Pale Ale

sessionable pale ale, packed with citrus flavour

Dead Pony Club

sessionable pale ale from Brew Dog

Cider

Worely's Red Hen

award winning medium dry cider from Somerset

Local Bottles

Big Wave Bay IPA

brewed in hk to be deliciously dry & hoppy

Premium Gins - all our spirits are poured as a 35ml shot

Bulldog

british gin with asian botanicals

serve with tonic, ground pepper & a lime wheel

Kew Organic Gin

made using flora from the Royal Botanic Gardens

serve with tonic & grapefruit zest

The London No. 1

blue gin with aromas of Earl Grey tea

serve with tonic, lime twist, juniper berries

Dodd's Organic Small Batch Gin

small batch gin, subtly sweetened with London honey

serve with tonic & sprig of rosemary

Eden Mill Original

sea buckthorn berries, lemon balm, & bitter citrus

serve with tonic & a grapefruit slice

Copper House

distilled in small batches, in hand made copper pot stills

serve with tonic & an orange twist

\$68 Neonotic Apple Cider

a medium dry cider from Hong Kong's first cidery

\$88

\$68 Heidi Weisse

Bavarian style wheat beer

\$72

\$75 Meantime Yakima Red Ale

hoppy, vibrant and fruity red ale, brewed in London

\$75

\$75 Elvis Juice

grapefruit infused IPA from Brew Dog

\$75

\$88 Thistly Cross Elderflower Cider

rich golden elderflower cider

\$75

\$68 Gweilo IPA

award winning british style IPA

\$68

\$78 Bombay Sapphire

ten botanicals from Europe, Africa & Asia

serve with tonic, and a lime wedge

\$88

\$88 Geranium

juniper and a crisp citrus-rosy Geranium aroma

serve with tonic & a grapefruit twist

\$88

\$98 The Botanist

made with hand foraged botanicals from Islay

serve with tonic, orange twist & mint

\$98

\$98 Hendrick's

infused with rose petal & cucumber

serve with tonic & a cucumber ribbon

\$98

\$98 Eden Mill Love

rose petals, marshmallow root, goji & hibiscus flowers

serve with tonic, strawberry & mint garnish

\$98

\$98 Dr J's

juniper, corriander, citrus peel, & macadamia

serve with tonic & cracked black pepper

\$98

Scotch, Irish, & American

Aberfeldy 12 yr old highland single malt, notes of spices, vanilla, & smoke	\$98	BenRiach 10 yr old speyside single malt, peppery with crisp barley finish	\$98
Bunnahabhain 12 yr old islay single malt	\$110	Clynelish 14 yr old medium bodied highland single malt	\$128
Monkey Shoulder premium scottish blend	\$110	Samaroli Jura 1997 vintage scotch from the Isle of Jura	\$198
Glendalough Double Barrel premium blended irish whiskey	\$78	Bushmills Original rich, smooth, warming Irish whiskey	\$98
Jack Daniel's tennessee whisky	\$88	Mountain Strength Poitin Irish moonshine	\$75
Maker's Mark premium bourbon	\$98	Wild Turkey Rare Breed barrel proof award winning Kentucky bourbon	\$128

Vodka

Sipsmith Sipping Vodka british handcrafted small batch vodka	\$88	Kew Organic Horseradish Vodka flavoured with British horseradish	\$78
Beluga Noble Russian crafted from the water of siberian wells	\$98		

Rum

Bumbu The Original spiced Barbados rum	\$78	La Hechicera award winning rum from the Columbian caribbean coast	\$98
Angostura 5 yr old caribbean rum	\$85	Kraken a unique caribbean black spiced rum full of mystery	\$98

100% Agave Tequila

Gran Centenario	Plata	\$85	Reposado	\$85	Anejo	\$98
Herradura	Plata	\$85	Reposado	\$85	Anejo	\$108
Don Julio	Blanco	\$98	Reposado	\$118		

- all our spirits are poured as a 35ml shot



Bubbles		Glass	Bottle
Rivaluce Prosecco DOC, Italy	light and fresh floral aromas with delicate fruit flavours of pear and a touch of sweet, ripe peach	\$79	\$398
Chapel Down Vintage Reserve Brut NV	this is a finely structured wine with apple, quince, red berry and complex yeast-derived flavours		\$648
Chapel Down Rose Brut NV	classic pinot noir nose of strawberry and raspberry with a splash of creaminess		\$648
Mocktails			
Rhubarb & Rosehip Lime Spritz	rhubarb, rosehip, lime, mint, soda	\$69	\$69
Elderflower & Bramley Apple Mint Tea	elderflower, bramley apple, mint tea, ginger ale	\$69	\$69
Cherry & Hibiscus Virgin Mojito	sour cherry, grape, lime, mint, soda		
Strawberry & Cucumber Smash	strawberry, cucumber, elderflower, pineapple, soda		
Cold Pressed Juice Blends			
Heart Gaurdian	pineapple, orange, asian pear & beetroot	\$68	\$68
Eye Protector	blueberry, red grape, red pitaya, pear		
Dr Detox	pear, cucumber, apple, kale, lemon, ginger	\$68	
Summer Cups & Spritz & Cocktails			
Choose from our list below or simply ask our barman to make your favourite			
Pimm's No 1 & Lemonade	classic british cocktail	\$88	\$88
Bloody Mary	stolichnaya vodka, in a classic bloody mary garnished with bacon		
Brit Spritz	bitters, elderflower, prosecco, soda	\$98	
Aperol Spritz	aperol, prosecco, soda		\$98
Plmms Spritz	Pimms, prosecco, lemon, soda	\$98	
Sloe Gin Spritz	sloe gin, prosecco, lemon, soda		\$98
Earl Grey Martini	classic gin martini infused with earl grey tea	\$98	