



Pre-Theatre Menu

Main only As priced
Add a starter +£5.00

Niche is an independent restaurant serving British comfort food with a modern twist. Our 'niche' is that everything on the menu is completely gluten free, but you wouldn't know it! We have worked tirelessly to ensure that all our dishes just taste good, so everyone can enjoy our food.

Our Pre-Theatre Menu is served exclusively on performance nights at Sadler's Wells Theatre with specially selected dishes from our more extensive Dinner Menu that will enable you to eat, drink and relax in the knowledge that your food will be served promptly in time for the show.

On Arrival

Prosecco	£5.75
Prosecco Royale (with crème de cassis)	£6.50
Aperol Spritz (Aperol, Prosecco & lemonade on ice)	£6.75
English Garden Fizz (gin, prosecco & elderflower on ice)	£7.50
Pimm's Winter & Fever-tree ginger ale	£5.50
Marinated olives or smoked almonds	£3.50

Starters

Today's homemade soup (V)	
Bread & butter	
Chicken liver & brandy parfait	
Toast, red onion jam	
Spicy vegetable fritter (VE)	
Chickpeas, garden peas, carrot, pepper, garlic, onion, herbs and spices on mixed leaves, vinaigrette	
Grilled goat's cheese salad (V)	
Mixed leaf salad, toasted walnuts, mustard vinaigrette	
Parmesan and Cheddar doughnuts (V)	
Heritage tomato and red pepper compote	
Beetroot gravlax with horseradish sauce (DF)	
Bread, olive oil and balsamic	

Steaks

All with hand-cut fries, grilled Portobello mushroom, grilled tomato, beer-battered onion rings, rocket & baby spinach. Add your choice of our own Béarnaise, peppercorn sauce or garlic butter.

30-day aged rib-eye (10oz)	£26.50
30-day aged sirloin (8oz)	£22.75
Lamb steak	£17.50
Marinated in rosemary, mint and garlic	

Favourites

Beef & chorizo pie	£14.25
Our signature square pie is made here from scratch every day using our own hot crust pastry recipe. Filled with British beef steak, chorizo, red wine, onions, garlic, leeks and carrots in rich gravy. Sides of creamy mash, curly kale and a jug of onion gravy	

Niche Quiche (V)	£12.75
Made using our own shortcrust pastry and made using mature Cheddar cheese, free-range eggs and double cream. Ask your server for today's filling if they haven't already told you! Side of dressed mixed leaf salad and basket of skin-on fries	

Spicy vegetable fritters (VE)	£12.50
Chickpeas, garden peas, carrot, pepper, garlic, onion, herbs and spices shallow-fried, with a tomato & red pepper stew and side of skin-on fries	

Burgers

All in a toasted sesame seed bun, beef tomato, baby gem lettuce and burger relish. Sides of skin-on fries and our own coleslaw salad

8oz British beef (aged rib & brisket)	£12.75
Marinated free-range chicken breast	£12.50
Portobello mushroom & goat's cheese (V)	£12.50

Extras...

- healthy option with Superfood salad (no bun or fries)
- add smoked Applewood, Cheddar or Stilton + £1.25 (each)
- add smoked streaky bacon or avocado + £1.50 (each)
- add goat's cheese + £2.50

Sausage & Mash

Made exclusively for us by our butcher to our own recipes: With creamy mash, beer-battered onion rings and a jug of our own rich onion gravy

Sleeping Beauty	£12.50
Slightly spicy, fragrant sausage with lemon balm and lavender	
Smokey Ring	£12.50
Beef & pork sausage with smoked paprika, black treacle, garlic and herbs	
Larry Lamb	£12.50
English lamb sausage, mint, cumin and rosemary	

Salads

Our salads are fresh, generous, satisfying and we don't skimp on the good stuff!

Steak & Stilton salad	£14.50
Strips of sirloin, mixed leaves, rocket, cherry tomatoes, crumbled Stilton, mustard vinaigrette (dairy free option on request)	

Chicken Caesar salad	£12.75
Our own version of this classic dish with warm marinated chicken breast, Cos lettuce & Smoked Applewood cheese in a creamy Caesar dressing and croutons	

Beetroot gravlax Nicoise salad	£12.75
Green beans, new potatoes, boiled egg, black olives, cherry tomatoes on mixed leaves, classic vinaigrette	

Superfood salad (VE)	£12.50
Avocado, butternut squash, raspberry & balsamic beetroot, quinoa, steamed broccoli, alfalfa, pomegranate, fresh mint, flat leaf parsley, mixed leaves. Olive oil, garlic & lemon juice dressing	

Grilled goat's cheese salad (V)	£12.50
Mixed leaf salad, toasted walnuts, mustard vinaigrette	

Sides

Basket of hand-cut fries (VE)	£3.75
Beer-battered onion rings (VE)	£3.75
Creamy mash	£3.50
Steamed curly kale	£3.00
Coleslaw salad	£3.00
Mixed leaves, cherry tomatoes, house dressing	£3.00
Tin of bread & butter	£3.75

Desserts

Coconut and raspberry blancmange (VE)	£5.25
Raspberry sorbet	
Warm chocolate Brownie	£5.25
Vanilla ice cream or fresh cream	
White chocolate and peanut butter Blondie	£5.75
Vanilla ice cream or fresh cream	
Passion fruit cheesecake pot	£5.75
Passion fruit coulis	
Millionaires mousse pot	£6.00
Chocolate biscuit base, salted caramel & chocolate mousse	
Hot apple and blackberry crumble tart	£6.25
Cinnamon ice cream or fresh cream	
Ice Cream from Marine Ices	2 scoops £4.75
Real vanilla, salted caramel, cinnamon, chocolate chip, strawberry, lemon sorbet, raspberry sorbet	

eyeLondon

Our walls currently feature a collection of mobile photography shot in and around London.

By Matthew Burlem

Drinks

<u>Sparkling</u>	125ml	75cl
Taittinger Champagne Brut, France		£65.00
Ridgeview Bloomsbury Brut, England		£45.00
Prosecco Rose, Italy		£28.00
Prosecco, Italy	£5.75	£26.00

<u>White Wine</u>	175ml	75cl
Airen, Spain	£5.25	£18.00
Pinot Grigio, Italy	£5.75	£20.00
Chardonnay, Chile	£6.50	£23.00
Sauvignon Blanc, New Zealand	£8.00	£28.00
Ortega (Kenton Vineyard), England		£32.00

<u>Red Wine</u>		
Tempranillo/Syrah, Spain	£5.25	£18.00
Merlot, Chile	£5.75	£20.00
Shiraz Cabernet, Australia	£6.50	£23.00
Cotes Du Rhone, France	£7.50	£26.00
Malbec (Organic), Argentina		£28.00

<u>Rose Wine</u>		
Pinot Grigio Rose, Italy	£5.75	£20.00
White Zinfandel, USA	£6.75	£24.00

<u>Beers & Cider</u>		
Estrella Damm Daura Lager	330ml	£5.00
Greens Golden Ale / Dark Ale	330ml	£5.00
Aspall Suffolk Cyder	500ml	£5.75

<u>Spirits</u>		
Gin vodka rum whisky	25/50ml	£3.25/£5.25
Sipsmith gin Jack Daniels	25/50ml	£4.25/£6.25
Disaronno Amaretto Baileys	25/50ml	£4.75/£6.75

Soft

Mineral water (still/sparkling)	330ml	£2.00
	750ml	£3.50
Coke/Diet Coke	330ml	£2.75
Premium orange or apple juice		£2.50
Homemade lemonade (still/sparkling)		£2.50
Organic Elderflower cordial (still/sparkling)		£2.25
Fever-tree mixers (tonic, ginger ale, soda)	200ml	£2.25

Hot

Espresso	£1.50	£2.00
Americano	£2.00	£2.50
Cappuccino / Latte	£2.25	£2.75
Flat White	£2.50	-
Hot Chocolate / Mocha	£2.50	£3.00
Tea from the Manor	-	£2.25
(English breakfast, green, camomile, red berry, earl grey, lemon & ginger, peppermint in silk bags)		



Niche is London's first and only accredited 100% gluten free restaurant - our allergen list is available on request | KEY TO SYMBOLS: V = Vegetarian, VE = Vegan, DF = Dairy Free | Child-friendly portions of some dishes are available on request | Prices include VAT at 20% | A discretionary service charge of 12.5% will be added to bills over £5 and is used to ensure all our full time staff are paid the London Living Wage or more.



@nichefooddrink



nichefoodanddrink



www.nichefoodanddrink.com

