



# Dinner Menu

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 (GF)**, but we have worked tirelessly to ensure that all our dishes taste good, so everyone can enjoy our food!

## On Arrival .....

Prosecco	£5.75
Prosecco Royale (with Crème de Cassis)	£6.50
Aperol Spritz (Aperol, Prosecco & lemonade on ice)	£6.75
Pimm's & lemonade	£4.50
Tin of GF bread & butter	£3.75
Green or black marinated olives	£3.50

## Starters .....

Today's homemade soup (V) GF bread & butter	£4.75
Chicken liver parfait Toasted GF bread and red onion jam	£5.50
Spicy vegetable fritter (VE) Chickpeas, garden peas, carrot, pepper, garlic, onion, herbs and spices with mixed leaves	£5.75
Parmesan and Cheddar doughnuts (LV) Tomato and red pepper dip	£6.50
Grilled goat's cheese salad (LV) Mixed leaf salad, toasted walnuts, mustard vinaigrette	£6.75
Crayfish and avocado cocktail A modern twist on an old favourite!	£7.25
Oak smoked salmon GF brown bread & butter	£7.25
'NFC' basket Our very own Niche Fried Chicken! Free range buttermilk chicken coated in millet flour spiced crumb, aioli & BBQ dips	£7.75

### eyeLondon

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

## Steaks .....

Marinated 21-day aged British beef, hand-cut fries, grilled Portobello mushroom, grilled tomato, beer-battered onion ring, fresh watercress (dairy free on request)

Sirloin (8oz)	£19.75
Rib-eye (8oz)	£18.50
Minute sirloin (5oz)	£15.50

- add Béarnaise or peppercorn sauce + £1.00

Marinated cauliflower 'steak' (V) Infused with lemon, cumin and garlic then pan-fried in butter with a peppercorn sauce	£12.75
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## Favourites .....

Pan-fried sea bass fillets (DF) Crushed new potatoes, tomato & red pepper stew	£15.25
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Pan-fried chicken with creamy mushrooms Marinated free-range chicken breast in a mushroom, white wine, mustard & cream sauce, wilted spinach, sautéed new potatoes	£14.75
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Beef & chorizo pie Our signature square pie is made here using our own GF hot crust pastry recipe. Filled with British beef steak, red wine, onions, garlic, leeks and carrots in rich gravy slow cooked for 4 hours. Served with creamy mash and a jug of rich onion gravy	£12.75
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Niche Quiche (LV) A real treat made with our own GF pastry, free-range eggs and double cream. Side of hand-cut fries, mixed leaf salad	£12.50
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Spicy vegetable fritters (VE) Chickpeas, garden peas, carrot, pepper, garlic, onion, herbs and spices with a tomato & red pepper stew, side of hand-cut fries	£12.25
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## Burgers .....

All in a GF sesame seed bun, beef tomato, baby gem lettuce and burger relish dressed. Sides of hand-cut fries, mixed leaf salad and our own house dressing

100% British beef	£12.50
Marinated free-range chicken breast	£12.50
Portobello mushroom & goat's cheese (LV)	£12.25

### Extras...

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

## Sausage & Mash .....

Made by hand at local butchers, Turner & George. With creamy mash, beer-battered onion rings, rich onion gravy (dairy free option on request)

100% British rare breed sausages	£12.25
- Supper Pigs (course ground pork belly)	
- The Victorian (made from a mix of pork, mutton and beef and based on a rediscovered Victorian recipe)	

## Salads .....

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

Steak & Stilton salad Strips of sirloin, mixed leaves, watercress, cherry tomato, Stilton, mustard vinaigrette (dairy free on request)	£14.25
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Cobb salad Heaped with warm marinated free-range chicken, avocado, crispy bacon, cherry tomato, boiled egg, Stilton, mixed leaves and our creamy house dressing	£13.75
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Chicken Caesar salad Our own version of this classic dish with warm marinated chicken breast, Cos lettuce & Smoked Applewood cheese in a creamy dressing, GF crouton sticks	£12.75
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Smoked salmon Nicoise salad Green beans, new potatoes, boiled egg, black olives, cherry tomatoes on mixed leaves, olive oil, garlic & lemon dressing (dairy free on request)	£12.50
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Superfood salad (V) Avocado, butternut squash, marinated feta, quinoa, steamed broccoli, alfalfa, fresh mint and flat leaf parsley on mixed leaves. Olive oil, garlic & lemon juice dressing (dairy free on request)	£12.25
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Grilled goat's cheese salad (LV) Mixed leaf salad, toasted walnuts, mustard vinaigrette	£12.25
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## Sides .....

Basket of hand-cut fries	£3.75
Homemade onion rings	£3.75
Creamy mash	£3.50
Sautéed new potatoes	£3.25
Seasonal greens	£3.00
Mixed leaves, cherry tomatoes, house dressing	£3.00

## Desserts .....

Fresh strawberries (DF) Raspberry sorbet (or fresh cream if you prefer!)	£4.50
Warm chocolate Brownie Vanilla ice cream or fresh cream	£4.75
White chocolate and peanut butter Blondie Vanilla ice cream or fresh cream	£5.25
Bitter dark chocolate & salted caramel tart Vanilla ice cream or fresh cream	£5.75
Warm treacle tart Vanilla ice cream or fresh cream	£5.75
St Clement's cheesecake "Oranges and lemons say the bells of St. Clement's"	£6.25
Ice Cream from Marine Ices 2 scoops Real vanilla, salted caramel, cinnamon, chocolate chip, strawberry, lemon sorbet, raspberry sorbet	£4.50

## Drinks .....

<b>Sparkling</b>	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

<b>White Wine</b>	175ml	75cl
Airen / Sauvignon Blanc, Spain	£4.75	£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

<b>Red Wine</b>		
Tempranillo / Syrah, Spain	£4.75	£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

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

<b>Beers &amp; Cider</b>		
Estrella Damm Daura Lager	330ml	£5.00
Greens Golden Ale / Pale Ale	330ml	£5.00
Aspall Suffolk Cyder	500ml	£5.75

<b>Spirits</b>		
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
Fevertree 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)

