



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 Sunset (with Grenadine)	£6.25
Prosecco Royale (with Crème de Cassis)	£6.50
Aperol Spritz (Aperol, Prosecco & lemonade on ice)	£6.75
Sipsmith G&T	£5.75
Pimms & lemonade	£4.50

Starters

Today's homemade soup 	£4.75
<i>GF bread & butter</i>	
Chicken liver parfait	£5.50
<i>Toasted GF bread and red onion jam</i>	
Parmesan and Cheddar doughnuts	£6.75
<i>Tomato and red pepper dip</i>	
Grilled goat's cheese salad 	£7.00
<i>Mixed leaf salad, toasted walnuts, mustard vinaigrette</i>	
Crayfish and avocado cocktail	£7.25
<i>A modern twist on an old favourite!</i>	
Oak smoked salmon	£7.50
<i>GF brown bread</i>	
'NFC' basket	£7.75
<i>Our very own Niche Fried Chicken!</i>	
<i>Strips of free-range chicken breast coated in millet flour spiced crumb, aioli & BBQ dips</i>	

eyeLondon

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

Steaks

Marinated 21-day aged British beef, hand-cut fries, grilled Portobello mushroom, beer-battered onion ring, watercress	
Sirloin (8oz)	£19.75
Rib-eye (8oz)	£18.50
Minute sirloin (5oz)	£15.50
Marinated cauliflower 	£12.75
<i>Infused with lemon, cumin and garlic then pan-fried like a steak!</i>	
<i>- add a jug of Béarnaise or peppercorn sauce + £1.00</i>	

Favourites

Pan-fried sea bass	£15.25
<i>Crushed new potatoes, tomato & red pepper stew</i>	
Pan-fried chicken with creamy mushrooms	£14.75
<i>Marinated free-range chicken breast in a mushroom, white wine, mustard & cream sauce, wilted spinach, sautéed new potatoes</i>	
Beef & chorizo pie	£12.75
<i>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</i>	
Niche Quiche 	£12.25
<i>A real treat made with our own GF pastry, free-range eggs and double cream. Side of hand-cut fries, mixed leaf salad</i>	

Burgers

All in a GF sesame seed bun with hand-cut fries, mixed leaf salad and our own house dressing	
100% British beef	£12.50
<i>Beef tomato, baby gem lettuce and our own burger relish</i>	
Marinated free-range chicken breast	£12.50
<i>Beef tomato, baby gem lettuce and our own burger relish</i>	
Portobello mushroom & goat's cheese 	£12.25
<i>Beef tomato, baby gem lettuce and red onion jam</i>	

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 artisan butchers, Turner & George. Served with creamy mash, beer-battered onion rings, rich onion gravy	
100% British rare breed sausages	£12.25
- Qtr Pound beef (extra-large course ground steak)	
- Pepper Pigs (chilli, pepper, oregano, nutmeg and garlic)	
- Victorian (made from a mix of pork, mutton and beef and is based on a rediscovered Victorian recipe)	

Salads

Our salads are fresh, generous, satisfying and we don't skimp on the good stuff!	
Steak salad	£14.25
<i>Strips of sirloin, mixed leaves, watercress, cherry tomato, crumbled Stilton, mustard vinaigrette</i>	
Cobb salad	£13.75
<i>Heaped with warm marinated free-range chicken, avocado, crispy bacon, cherry tomato, boiled egg, Stilton, mixed leaves and our creamy house dressing</i>	
Chicken Caesar salad	£12.75
<i>Our own version of this classic dish with warm marinated chicken breast, Cos lettuce & Smoked Applewood cheese in a creamy dressing, GF crouton sticks</i>	
Smoked salmon Nicoise salad	£12.50
<i>Green beans, new potatoes, boiled egg, black olives, cherry tomatoes on mixed leaves, olive oil, garlic & lemon dressing</i>	
Superfood salad 	£12.25
<i>Avocado, butternut squash, marinated feta, quinoa, steamed broccoli, alfalfa, fresh mint and flat leaf parsley on mixed leaves. Olive oil, garlic & lemon juice dressing</i>	
Grilled goat's cheese salad 	£12.25
<i>Mixed leaf salad, toasted walnuts, mustard vinaigrette</i>	

Sides

Basket of hand-cut fries	£3.75
Basket of homemade onion rings	£3.75
Creamy mash	£3.25
Sautéed new potatoes	£3.25
Seasonal greens	£3.00
Mixed leaves, cherry tomatoes, house dressing	£3.00
Tin of GF bread & butter	£3.75

Desserts

Ice cream espresso	£3.50
<i>Shot of espresso over a scoop of vanilla ice cream</i>	
Warm chocolate Brownie	£4.75
<i>Vanilla ice cream or fresh cream</i>	
White chocolate and peanut butter Blondie	£4.75
<i>Vanilla ice cream or fresh cream</i>	
Bitter dark chocolate tart	£5.75
<i>Salted caramel ice cream or fresh cream</i>	
Hot treacle tart	£5.75
<i>Vanilla ice cream or fresh cream</i>	
St Clement's cheesecake	£6.25
<i>"Oranges and lemons say the bells of St. Clement's"</i>	
Ice Cream from Marine Ices	2 scoops £4.50
<i>Real vanilla, salted caramel, cinnamon, chocolate chip, strawberry, lemon sorbet, raspberry sorbet</i>	

Drinks

<u>Sparkling</u>	125ml	75cl
Moët & Chandon NV, France		£55.00
Prosecco Rose, Italy		£26.00
Prosecco, Italy	£5.75	£25.00
<u>White Wine</u>	175ml	75cl
House, Sicily	£4.75	£17.75
Pinot Grigio, Italy	£5.50	£19.50
Chardonnay, Chile	£6.50	£22.50
Sauvignon Blanc, New Zealand	£7.50	£26.00
<u>Red Wine</u>		
House, Sicily	£4.75	£17.75
Merlot, Chile	£5.50	£19.50
Shiraz Cabernet, Australia	£6.50	£22.50
Cotes Du Rhone, France	£7.50	£26.00
<u>Rose Wine</u>		
Pinot Grigio Rose, Italy	£5.50	£19.50
White Zinfandel, USA	£6.50	£22.50
<u>Beers & Cider</u>		
Estrella Damm Daura Lager	330ml	£4.75
Meantime Lager (NOT GF)	330ml	£4.50
Meantime Pale Ale (NOT GF)	330ml	£4.50
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
<u>Soft</u>		
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
Homemade iced vanilla coffee latte		£2.75
Fevertree mixers (tonic, ginger ale, soda)	200ml	£1.75
<u>Hot</u>		
Espresso	£1.65	£2.15
Americano	£1.80	£2.30
Cappuccino / Latte	£2.25	£2.65
Hot Chocolate / Mocha	£2.30	£2.70
Flat White	£2.45	-
English Breakfast Tea	-	£2.00
Fancy Teas	-	£2.10
<i>(green, camomile, red berry, earl grey, lemon & ginger, peppermint)</i>		

