



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**, 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.

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
Tin of bread & butter (V)	£3.75
Marinated olives, smoked almonds or pistachios (V)	£3.50

Starters

Today's homemade soup (V)	£5.25
<i>Bread & butter</i>	
Spicy vegetable fritter (VE)	£5.75
<i>Chickpeas, garden peas, carrot, pepper, garlic, onion, herbs and spices with mixed leaves</i>	
Chicken liver & brandy parfait	£6.25
<i>Toast, red onion jam</i>	
Parmesan and Cheddar doughnuts	£6.50
<i>Heritage tomato and red pepper compote</i>	
Grilled goat's cheese salad (V)	£6.75
<i>Mixed leaf salad, toasted walnuts, mustard vinaigrette</i>	
Crayfish and avocado cocktail	£7.25
<i>A modern twist on an old favourite!</i>	
Beetroot gravlax with horseradish sauce (DF)	£7.50
<i>Bread, olive oil and balsamic</i>	
'NFC' basket	£7.75
<i>Our very own Niche Fried Chicken! Free range buttermilk chicken 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 Burlen

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
<i>Marinated in rosemary, mint and garlic</i>	

Favourites

Pan-fried sea bass fillets	£15.25
<i>Sautéed new potatoes, tomato & red pepper stew (DF option)</i>	
Char-grilled chicken supreme	£14.75
<i>Marinated in thyme, garlic & parsley with a mushroom, Dijon & white wine cream sauce, wilted spinach, sautéed new potatoes</i>	
Beef & chorizo pie	£14.25
<i>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</i>	
Niche Quiche (V)	£12.75
<i>Made using our own shortcrust pastry using mature Cheddar cheese, free-range eggs and double cream. Ask your server for today's filling if they haven't already told you! Sides of dressed mixed leaf salad and basket of hand-cut fries</i>	
Spicy vegetable fritters (VE)	£12.50
<i>Chickpeas, garden peas, carrot, pepper, garlic, onion, herbs and spices with a tomato & red pepper stew, side of hand-cut fries</i>	

Burgers

All in a sesame seed bun, beef tomato, baby gem lettuce and burger relish. Sides of skin-on fries, 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)

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

Salads

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

Steak & Stilton salad	£14.50
<i>Strips of sirloin, mixed leaves, rocket, cherry tomatoes, crumbled Stilton, mustard vinaigrette (dairy option free on request)</i>	
Cobb salad	£13.75
<i>Heaped with warm marinated free-range chicken, avocado, crispy bacon, cherry tomato, boiled egg, crumbled 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 Caesar dressing and croutons</i>	
Beetroot gravlax Nicoise salad	£12.75
<i>Green beans, new potatoes, boiled egg, black olives and cherry tomatoes on mixed leaves, classic vinaigrette</i>	
Superfood salad (VE)	£12.50
<i>Avocado, butternut squash, raspberry & balsamic beetroot, quinoa, steamed broccoli, alfalfa, pomegranate, fresh mint, flat leaf parsley, mixed leaves. Olive oil, garlic & lemon juice dressing</i>	
Grilled goat's cheese salad (V)	£12.50
<i>Mixed leaf salad, toasted walnuts, mustard vinaigrette</i>	

Sides

Basket of hand-cut fries (VE)	£3.75
Beer-battered onion rings (VE)	£3.75
Creamy mash	£3.50
Sautéed new potatoes	£3.25
Steamed curly kale	£3.00
Coleslaw salad	£3.00
Mixed leaves, cherry tomatoes, house dressing	£3.00

Desserts

Coconut and raspberry blancmange (DF)	£5.25
<i>Raspberry sorbet</i>	
Warm chocolate Brownie	£5.25
<i>Vanilla ice cream or fresh cream</i>	
White chocolate and peanut butter Blondie	£5.75
<i>Vanilla ice cream or fresh cream</i>	
Passion fruit cheesecake pot	£5.75
<i>Passion fruit coulis</i>	
Millionaires mousse pot	£6.00
<i>Chocolate biscuit base, salted caramel & chocolate mousse</i>	
Hot apple and blackberry crumble tart	£6.25
<i>Cinnamon ice cream or fresh cream</i>	
Ice Cream from Marine Ices	2 scoops £4.75
<i>Real vanilla, salted caramel, cinnamon, chocolate chip, strawberry, lemon sorbet, raspberry sorbet</i>	
English cheeseboard	£7.50
<i>Applewood, Mature Cheddar, Stilton, crackers, red onion jam</i>	

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
<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
Fever-tree mixers (tonic, ginger ale, soda)	200ml	£2.25
<u>Hot</u>		
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
<i>(English breakfast, green, camomile, red berry, earl grey, lemon & ginger, peppermint in silk bags)</i>		



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.



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