



Daytime 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.

We also offer a great value fixed price pre-theatre menu from 5pm and a dinner menu from 7.30pm.

Brunch 10am-3pm

Tin of toasted breads (V) <i>Butter & Tiptree preserves</i>	£4.50
3-egg omelette with Cheddar cheese (V) <i>Add extras from 75p (see below)</i>	£5.75
Creamy mushrooms (V) <i>Pan-fried with cream & Dijon mustard on toasted bloomer</i>	£6.75
Eggs Florentine (V) <i>2 poached eggs, fresh wilted spinach and proper hollandaise sauce on toasted bloomer</i>	£7.75
Eggs Benedict <i>2 poached eggs, smoked bacon, hollandaise on toasted bloomer</i>	£8.50
Eggs Royale <i>2 poached eggs, beetroot gravlax, hollandaise on toasted bloomer</i>	£8.75
Full English breakfast <i>Our own Morning Glory pork sausage, smoked bacon, 2 eggs on toast, pan-fried mushrooms, cherry tomatoes & baked beans</i>	£9.75
<i>Extras to any of the above...</i>	
- add cherry tomatoes, red pepper or broccoli + 75p (each)	
- add mushroom, spinach or baked beans + £1.00 (each)	
- add bacon, sausage or avocado + £1.50 (each)	
- add beetroot gravlax or chicken breast + £2.50 (each)	

eyeLondon

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

Light Bites

Today's homemade soup (V) <i>Bread & butter</i>	£5.25
Parmesan and Cheddar doughnuts <i>Heritage tomato and red pepper compote</i>	£6.50
Crayfish and avocado cocktail <i>A modern twist on an old favourite!</i>	£7.25
Beetroot gravlax with horseradish sauce (DF) <i>Bread, olive oil and balsamic</i>	£7.50
'NFC' basket <i>Our very own Niche Fried Chicken! Free range buttermilk chicken coated in millet flour spiced crumb, aioli & BBQ dips</i>	£7.75
Spicy vegetable fritters (VE) <i>Chickpeas, garden peas, carrot, pepper, garlic, onion, herbs and spices with a tomato & red pepper stew</i>	£8.75
Niche Quiche (V) <i>Made using our own shortcrust pastry and made every day 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 cherry tomatoes</i>	£9.00

Burgers

All in a sesame seed bun, beef tomato, baby gem lettuce and burger relish, side of coleslaw salad	
8oz British beef (aged rib & brisket)	£9.00
Marinated free-range chicken breast	£8.75
Portobello mushroom & goat's cheese (V)	£8.75
Extras...	
- healthy option with Superfood salad (no bun) +£2.50	
- add smoked Applewood, Cheddar or Stilton + £1.25 (each)	
- add smoked streaky bacon or avocado + £1.50 (each)	

Salads

Steak & Stilton salad <i>Strips of sirloin, mixed leaves, rocket, cherry tomatoes, crumbled Stilton, mustard vinaigrette (dairy free on request)</i>	£14.50
Cobb salad (reg) £9.75 (lg) £13.75 <i>Marinated free-range chicken, avocado, crispy bacon, cherry tomatoes, boiled egg, Stilton, mixed leaves, house dressing</i>	
Chicken Caesar salad (reg) £8.75 (lg) £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 (reg) £8.75 (lg) £12.75 <i>Green beans, new potatoes, boiled egg, black olives and cherry tomatoes on mixed leaves, classic vinaigrette</i>	
Superfood salad (VE) (reg) £8.50 (lg) £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>	

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 <i>Marinated in rosemary, mint and garlic</i>	£17.50

Hot Crust Pie

Beef & chorizo	£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>	

Sausage & Mash

Made exclusively for us by our butcher to our own recipes: With creamy mash, beer-battered onion rings, 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>	

Sides

Basket of hand-cut fries (VE)	£3.75
Beer-battered onion rings (VE)	£3.75
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 (VE)	£5.25
<i>Raspberry sorbet</i>	
Warm chocolate Brownie	£5.25
<i>Real vanilla ice cream</i>	
White chocolate and peanut butter Blondie	£5.75
<i>Real vanilla ice 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>	

Drinks

Sparkling	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
White Wine	175ml	75cl
Airen, Blanc, 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
Red Wine		
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
Rose Wine		
Pinot Grigio Rose, Italy	£5.75	£20.00
White Zinfandel, USA	£6.75	£24.00
Beers & Cider		
Estrella Damm Daura Lager	330ml	£5.00
Greens Golden Ale / Dark Ale	330ml	£5.00
Aspall Suffolk Cyder	500ml	£5.75
Spirits		
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
<i>(English breakfast, green, camomile, red berry, earl grey, lemon & ginger, peppermint in silk bags)</i>		