

A L A C A R T E

Table snacks	
Maldon oysters, shallot vinegar (3/6)	11 / 22
Dressed Maldon oysters, Tally hot sauce (3)	15
Potato roll, brown butter	5
House sausage, mustard <i>gf</i>	9.5
Starters	
Treacle glazed country ham, rye bread, gherkin <i>gfa</i>	14
Flourish farm tomatoes, smoked aubergine, basil <i>vg gf</i>	12
Beef tartare, duck fat crisps, horseradish cream <i>gf</i>	18
Cured trout, badger flamed beets, cherries <i>gf</i>	14
Taramasalata, potato terrine, soft poached egg	12
Mains	
Fish & chips, wally, tartare sauce	19.5
Herb-fed chicken, sun gold tomatoes, white beans <i>gf</i>	24.5
Steak & ale pie, mash, greens	26
Brill, flourish farm courgette, pink fir <i>gf</i>	25.5
Cheddar & onion tart, parsley liquor, leaves <i>v</i>	20
Vegetable curry, roast onion raita, poppadom's <i>vg</i>	24
Bavette steak, red wine sauce, roasted onions <i>gf</i>	25
Cheeseburger <i>gf</i> <i>Add fries - 4</i>	14.5
Sides	
Fries <i>gf</i>	6.5
Grilled corn, honey brown butter, lemon thyme <i>gf</i>	7.5
Hand-cut chips <i>vg gf</i>	6.5
Flourish farm leaves, malt vinegar dressing <i>vg gf</i>	6.5
Seasonal greens <i>vg gf</i>	6.5
Puds	
Treacle tart, creme fraiche	12
Banana split <i>gf</i>	15
Guinness cake, custard	12
Neapolitan ice cream, wafer <i>gf</i>	9
Stichelton blue, Hafod cheddar, malt loaf <i>gf</i>	14 / 22
<i>gf</i> - gluten free <i>gfa</i> - gluten free available <i>v</i> - vegetarian <i>vg</i> - vegan	

THE

Tallyman

||| CHANCELLOR PASSAGE
CANARY WHARF

A LA CARTE