

OYSTERS

3.— EACH
West Mersea
Rocks
Morecambe
Rocks

ALL DAY MENU FROM 12⁰⁰

SNACKS

Jerusalem artichoke
arancini4.—
Pickled onion
rings.....4.⁵⁰
Nocellara olives.....3.—
Taramasalata,
pickled fennel4.⁵⁰

Ask to see our Weekend Brunch Specials

Available 12⁰⁰–15⁰⁰
Saturday & Sunday

PRIX FIXE Any 3 courses 25.—*

*For orders into the kitchen
between 17⁰⁰ & 18⁵⁰
(30.— supplement
for T-bone steak)
For parties of 6 or less

CHAMPAGNE & SPARKLING WINE

Champagne Gaston Chiquet,
Brut Tradition NV, France 10.— / 55.—
Prosecco Trevisiol L. e Figli,
Veneto, Italy 7.⁷⁵ / 42.—
Hambleton Classic Cuvée,
Hampshire, England 65.—

WHITE WINE

Eusebia Roussanne / Chardonnay, Côteaux de
Béssilles France 2015 6.— / 27.—
L'Oustalet Organic Blanc, Famille Perrin,
Rousanne Marsanne France 2016 6.⁵⁰ / 32.—
Pinot Gris, Domaine Coudoulet,
Cesseroas, France 2015 32.—
Domaine Félines Jourdan, Picpoul de Pinet,
Languedoc, France 2015 33.—
Munir Catarratto, Catarratto,
Valdibella, Sicily, Italy 2015 7.⁵⁰ / 37.—
Constantia Glen, Sauvignon Blanc, Constantia
Wine Valley,
South Africa 2016 8.— / 40.—
Rueda 'El Quintanal', Verdejo,
Cillar de Silos, Spain 2015 40.—
Dog Point, Sauvignon Blanc,
Marlborough, New Zealand 2015 48.—

ROSÉ WINE

Domaine du Grand Cros, Côtes de Provence,
Rhône, France 2015 6.— / 30.—

JUICES

Boss it6.—
Grapefruit, apple, schizandra berry, carrot,
ginger root
Lemonder6.—
Lemon. activated charcoal, reverse osmosis water,
coconut nectar, lavender blossom, pink salt
Best Practice: avoid if you are taking medication
or are pregnant.
Strong Green6.—
Blue-green algae, cucumber, kale, spinach, celery,
lettuce, lemon, ginger root, aloe vera

COCKTAILS

Oh Doris 9.—
Bombay Sapphire, strawberry
aromatised wine, shiso & nettle
cordial, raspberry powder.
Zhooshy Sour 11.—
Woodford Reserve, Woodford Rye,
Choya Yuzu umeshu, crème de banane,
yuzu citrus, egg
Meshigener Old Fashioned 11.—
Hazelnut butter-washed
Diplomatico Reserva Rum,
aromatic bitters, brown sugar
Bibi Spritz 9.⁵⁰
Aperol, Bombay Sapphire, Campari,
grapefruit juice, ginger ale
Dolly Rum Punch 10.—
Bacardi Carta Blanca, pink grapefruit
juice, pineapple, citrus,
green chartreuse, raspberry
LILLY FIZZ 12.⁵⁰
Prosecco, Kamm & Sons, lemon, watercress, apple cider syrup

BEER & CIDER

Kernel IPA5.—
Camden Hells5.—
Crate Cider6.—
Beavertown Gamma Ray4.⁵⁰

STARTERS

Broccoli, almond cream,
smoked almonds 7.—
Scallops, cauliflower,
pickled dulse 12.—
Devon crab, chicory, grapefruit,
buttermilk dressing 9.⁵⁰
Creamed polenta, ceps,
black truffle, Berkswell,
buttered sprouts 11.⁵⁰
Pressed ham hock &
foie gras terrine, clementine
marmalade 10.—
Beef tartare, watercress,
dripping toast 10.⁵⁰ / 16.—

Hoi Polloi Salads

Hoi Polloi chopped salad
7.— / 11.—
(with grilled chicken
11.— / 15.—)
Crayfish, preserved
lemon, new potato and
spinach salad, crayfish
mayonnaise, bread crumb
8.— / 12.⁵⁰
Beetroot, chicory, goat's
curd, candied pecans
7.⁵⁰ / 11.⁵⁰

RED WINE

Le Chapeau Qui Rit, Rouge, Cinsault /
Grenache Herault, France 2015 5.⁵⁰ / 26.—
Al Muvedre, Telmo Rodríguez,
Mourvèdre, Alicante, Spain 2014 6.⁵⁰ / 32.—
Pulenta 'la Flor', Malbec, Mendoza,
Argentina 2015 7.⁵⁰ / 36.—
Bourgogne Pinot Noir, Domaine
Henri Prudhon, Pinot Noir,
Bourgogne, France 2014 38.—
Rioja La Vendimia, Palacios Remondo,
Tempranillo / Garnacha, Spain 2015 8.⁵⁰ / 40.—
Desierto 25 Syrah, Bodega del Desierto
Patagonia, Argentina 2014 42.—
La Palmetta Pigato, Riviera Ligure di
Ponente, Pigato, Riviera Ligure di
Ponente, Italy 2015 50.—
Viña Koyle Gran Reserva Cabernet
Sauvignon, Colchagua Valley, Chile 2012 44.—
Château Cissac, Haut-Médoc, France 2012 50.—

MAINS

Sweet potato gnocchi,
pickled mushrooms, kale,
maple butter 14.⁵⁰
Roasted cauliflower, leek,
toasted freekeh, garlic 14.—
Pork belly, braised pork cheek,
buttered cabbage,
apple sauce 18.—
Bavette steak, Café de Paris butter,
dripping chips 18.⁵⁰
Swaledale T-bone steak,
king oyster, chestnut
mushrooms 600g 59.—

COFFEE & TEA

Espresso Martini..... 10.—
Espresso 2.⁵⁰
Any other coffee 3.—
Pot of Rare
Tea Company Tea 3.⁷⁵
Hoi Polloi Breakfast (smokey),
Speedy Breakfast, Earl Grey, Em-
erald Green, English Peppermint,
English Chamomile, Fresh Mint,
Jasmine Silver Tip, Wild Rooibos

Hoi Polloi Toasties

Cheese 7.⁵⁰
(with a fried egg 8.⁵⁰)
Cheese & ham 8.⁵⁰
(with a
fried egg 9.⁵⁰)

AFTERNOON TEA

DAILY 15⁰⁰–18⁰⁰
Scones, fancies, savouries,
Rare Tea Company Tea
& Champagne. Just ask
a waiter for our
Afternoon Tea Card.

Hoi Polloi mac & cheese 11.—
with short rib 16.—
Hoi Polloi cheeseburger,
dripping chips 14.—
Half roast chicken,
greens, aioli 17.—

SIDES

Dripping chips 4.—
Butter lettuce, hazelnuts,
salad cream 4.—
Kale, garlic,
peanuts 4.—
Sprouts & pancetta 4.⁵⁰
Honey roasted
carrots 4.—

SWEETS

Roasted pineapple, coconut
sorbet, passion fruit 7.—
Warm chocolate fondant,
Gianduja ice cream 7.⁵⁰
Chocolate & brioche
butterpudding,
rum & raisin ice cream 7.—
Sticky toffee pudding,
candied ginger ice cream 7.—
Spiced burnt cream, pear
compote, gingerbread 7.—
Selection of
British cheeses 10.—

Ice Cream Cups

Banoffee pie
ice cream cup 6.—
Black Forest ice
cream cup 9.⁵⁰

Cakes & Fancies

Hoi Polloi
Teacake 2.⁵⁰
Carrot cake 4.⁵⁰

SOFTS

Apple & Ginger Slap4.—
Apple, ginger, ginger beer, lemon juice
Nettle & shiso lemonade5.—
Cartso Cooler4.⁵⁰
Yuzu, kumquat, soda.

09/02/17
LOU
HAYTER

SUPER

23/02/17
CARRY
NATION

SPOT

Super Hot
Sitting Spot
Every Thursday at
Hoi Polloi
22³⁰–01⁰⁰

HOI

16/02/17
HANNAH
HOLLAND

SITTING

02/03/17
PIPPA
BROOKS