

OYSTERS

3.— EACH
Carlingford
Lough
Morecambe
Rocks

ALL DAY MENU FROM 12⁰⁰

ALLERGIES AND INTOLERANCES
Some of our foods contain allergens. Please speak to a member of our team for more information

SNACKS

Chickpea fritters,
harissa yoghurt.....5.—
Pickled onion rings,
salt cod dip4.—
Layered potatoes,
anchovy dip5.⁵⁰
Fried Cauliflower,
tarragon yogurt4.⁵⁰

AFTERNOON TEA

DAILY 15⁰⁰-17³⁰
featuring scones fresh from the
oven and the Hoi Polloi teacake

PRIX FIXE Any 3 courses 25.—*

*For orders into the kitchen
between 17⁰⁰ & 18³⁰
(10.— supplement
for rib eye steak)

For parties of 6 or less

CHAMPAGNE & SPARKLING

Champagne Gaston Chiquet,
Brut Tradition NV, France..... 11.⁵⁰ / 65.—
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,
Cesseras, 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, S Africa 2016 ... 8.— / 40.—
Godello Gaba do Xil, Valdeorras,
Galicia Spain 2016 44.—
Dog Point, Sauvignon Blanc,
Marlborough, New Zealand 2015 48.—

ROSÉ WINE

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

EAST LONDON JUICE CO.

Boss it..... 6.—
Grapefruit, apple, schizandra berry, carrot,
ginger root
Lemondr 6.—
Lemon. activated charcoal, reverse osmosis water,
coconut nectar, lavender blossom, pink salt
Best Practice: avoid if you are taking medication
or are pregnant.
Strong Green 6.—
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 10.—
Woodford Reserve, Woodford Rye,
Choya Yuzu umeshu, crème de banane,
yuzu citrus, egg

Dishy Daiquiri 9.—
Bacardi Carta Blanca, apricot liqueur,
fresh apricot juice, fresh lime

Hibiscus Hooper 11.—
Hibiscus infused Grey Goose, Campari,
grapefruit bitter, fresh grapefruit
juice, lime juice

Meshigener Old Fashioned 11.—
Hazelnut butter washed
Diplomatico Reserva rum,
aromatic bitters, brown sugar

SHUSH BAG

Patron Silver, St Germain, Chardonnay, fresh raspberries,
lemon juice, egg white 11.—

STARTERS

Tomatoes, cows curd, basil
oil, puffed barley 11.—

Cured salmon,
dill mayo 8.—

Smoked chicken terrine,
radish salad 8.⁵⁰

Mushroom broth 7.⁵⁰
add a soft egg 1.—
add grilled chicken 4.—

Scallops, cauliflower,
pickled dulse 12.—

Beef tartare, watercress,
dripping toast 10.⁵⁰ / 16.—

MAINS

Baked polenta gnocchi, charred
broccoli, Oglesfield cheese,
smoked almonds 14.⁵⁰

Pressed lamb, goats curd,
marinated courgettes, lemon
dressing 20.—

Chargrilled octopus,
romesco, aioli 21.—

Aubergine, brik pastry, pine nuts,
pickled red onions 15.—

Half roast chicken,
greens, aioli 17.⁵⁰

Cod, green olive tapenade, crispy
garlic, parsley 18.⁵⁰

Hoi Polloi
mac & cheese 12.—
add short rib 4.—

Bavette steak,
Café de Paris butter 18.⁵⁰

Fish & chips, crushed peas,
tartare sauce 17.⁵⁰

Native breed rib eye steak,
king oyster, chestnut
mushrooms 300g 29.—

Hoi Polloi cheeseburger,
dripping chips 14.—
add bacon 2.⁵⁰

Hoi Polloi chicken,
mushroom & pea pie 15.—

SIDES

Dripping chips 4.—

Kale, garlic, peanuts 4.—

Cauliflower cheese 4.⁵⁰

Butter lettuce, hazelnuts,
salad cream 4.—

Grilled baby gem, bacon,
Parmesan 4.⁵⁰

Jersey Royals, crème fraîche,
tarragon 5.—

SWEETS

Desserts

Roasted pineapple, coconut
sorbet, passion fruit 7.—

Cheesecake mousse,
strawberries 6.⁵⁰

Tres leche cake,
mango sorbet and jam 7.⁵⁰

Chocolate brownie,
gianduja ice cream 7.⁵⁰

Sticky toffee pudding,
candied ginger ice cream 7.—

Selection of
British cheeses 10.—

Hoi Polloi Salads

Hoi Polloi butter leaf
Caesar salad 8.— / 12.—
add grilled chicken 4.—

Crayfish, preserved
lemon, new potato and
spinach salad, crayfish
mayonnaise, bread crumb
8.— / 12.⁵⁰

Asparagus, peas,
broadbeans, spring
onion and radish salad,
sesame dressing
9.— / 13.⁵⁰

COFFEE & TEA

Espresso Martini..... 11.—
Grey Goose, coffee liqueur,
espresso

Espresso 2.⁵⁰

Any other coffee..... 3.—

Pot of Rare
Tea Company Tea 3.⁷⁵
Hoi Polloi Breakfast (smokey),
Speedy Breakfast, Earl Grey, Emer-
ald Green, English Peppermint,
English Chamomile, Fresh Mint,
Jasmine Silver Tip, Wild Rooibos

BEER & CIDER

Yeastie Boy, Earl Grey IPA 6.⁵⁰
Red Church Brick Lager 5.—
Kernel IPA 6.—
Crate Cider 6.—
Beavertown Gamma Ray 4.⁵⁰

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.—
Rocky Gully Shiraz, Frankland Estate,
Frankland River, Western Australia 2014..... 44.—
Valpolicella Ripasso Classico Superiore,
Monte del Fra, Veneto, Italy 2014..... 47.—
Château Cissac, Haut-Médoc, France 2014 .. 50.—

WATER AID

We're raising money for WaterAid
through the Belu Filter water Scheme
and the filter water we serve you.
There will be a discretionary £1 dona-
tion on your bill, 100% of which goes
to WaterAid Visit wateraid.org to find
out more about their work.

SOFTS

Apple & Ginger Slap 4.—
Apple, ginger, ginger beer, lemon juice
Nettle & shiso lemonade..... 5.—
Cartso Cooler 4.⁵⁰
Yuzu, kumquat, soda.

Ice Cream Sundaes

Blackberry
Eton Mess sundae 6.⁵⁰

Black Forest ice
cream sundae 9.⁵⁰

SUPER

SPOT

Super Hot
Sitting Spot
Every Friday at
Hoi Polloi
20⁰⁰–00⁰⁰

To book your sitting spot go to hoi-polloi.co.uk

30/06
LOU HAYTER

07/07
JOSH CAFFE

14/07
TERRY VIETHEER

21/07
SAM DONNISON

28/07
JEFFERY HINTON

HOI

SITTING