

NIBBLES & STARTERS

Artisan Sourdough Bread £3.9

Grilled sourdough bread with olive oil and balsamic.

Nocellara Olives £4.5

Italian style marinated olives.

Homemade Houmous (VG) £5.5

Chickpeas blended with tahini, olive oil, lemon juice, garlic served with bread.

Parmesan Truffle French Fries (V) £6

Skin on fries topped with parmesan cheese & truffle oil.

Padron Pepper (VG) £5

Deep fried green pepper with meldon sea salt.

Halloumi £5.5

Fried halloumi cheese with sweet chili sauce.

Sautéed Mushroom (V) £5.5

Olive oil, garlic, parsley served with parmesan.

Tenderstem Broccoli (VG,SE) £7

Grilled tenderstem broccoli, soy sauce, sesame oil dressing and mixed seed.

Crispy Cauliflower Floret (VG) £6.5

Breaded floret served with sweet chilli sauce.

Homemade Truffle Mushroom Arancini (V,N) £7

Served with hot romesco sauce. Romesco sauce contains almond and walnuts.

Warm Goat Cheese (N) £7.5

With baby salad leaves, olive oil & balsamic dressing and green pesto sauce.

Crispy Chunky Squid £8

Salt and Peppered deep fried chunky cut squid served with tartar sauce.

King Prawn Sauté 🍷 £8

Sautéed with garlic butter and hot chili flakes.

Burrata Salad (N) £8.5

Seasoned cherry tomato, baby salad leaves served with green pesto sauce.

TACO SELECTIONS

Crispy Cauliflower Taco (V) (N) 🍷 £6.9

Two soft corn tortilla, hot romesco sauce with crispy breaded cauliflower florets, baby leaves salad with aioli dressing.

Buttermilk Chicken & Avocado Taco 🍷🍷 £6.9

With salad leaves and hot sriracha mayo, avocado in two soft corn tortilla.

Slow-cooked Beef Brisket Taco (GF) 🍷🍷 £7.9

With spice BBQ sauce, baby leaves salad & garlic mayo in two soft corn tortilla.

BURGERS

Beef Burger £14

Grilled 7oz homemade beef burger in an artisan brioche bun with cheese, lettuce, tomato, pickle and homemade burger sauce, served with fries.

**Burger sauce contains chives, mustard, pickle.*

+ Add Bacon / Egg for £2 each.

Chicken Burger £13.5

Free-range breaded chicken in a artisan brioche bun with cheese, lettuce, tomatoes, pickle and homemade burger sauce, served with fries.

**Burger sauce contains chives, mustard, pickle.*

+ Add Bacon / Egg for £2 each.

GRILL 314

Chicken Skewers £17.9

Grilled marinated chicken on skewer served with salad and rice.

Lamb Skewers £21.9

Grilled marinated tender pieces of lamb fillet on skewer served with salad and rice.

Lamb Chops £24.9

Marinated with wild oregano, thyme, garlic, served with salad and rice.

SIDE & BITES

Fries £3.5

Side Salad £4

Mixed Nuts £4

SEAFOOD 314

Salmon Fillet £19.9

Served with sauteed vegetables, mashed potato & lemon and butter dressing.

Seabass Fillet £21.9

Served with sauteed vegetables, mashed potato & lemon and butter dressing.

Lemon Butter Tiger Prawn £21.9

Head-off tiger prawn sautéed garlic, lemon and butter served with rice and salad.

MAIN DISHES

Mediterranean Style Lamb Tagine (N) £18.9

Slow cooked tender pieces lamb with onion, garlic, dried fruit, carrot, cinnamon, mixed vegetable with herb almond flake and coriander on top, served with rice and salad.

Creamy Mushroom Pasta (V) £13.9

Cooked in creamy peppercorn mushroom sauce with fresh thyme herb topped with parmesan.
+ Add Crispy Chicken for £2.

Truffle Ravioli (V) £19

Cooked in creamy truffle mushroom sauce topped with herbs & parmesan.

Goat Cheese & Beetroot Salad (V) £14.5

Warm goat cheese, mixed leaves, fresh tomato, cucumber, beetroot, walnut with balsamic salad dressing.

Mediterranean Salad (V) (VG) £13.5

Feta cheese, mixed leaves, fresh tomato, cucumber, avocado, honey and mustard dressing.
- Ask for Vegan Option

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BRUNCH & LUNCH (UNTIL 16:00)

Classic English Breakfast £12.5

Fried or scramble egg, bacon, Cumberland sausage, grilled tomatoes, mushroom, hash brown, baked beans with bread.

+ Add Bacon / Sausage for £2 each.

Veggie Glory £12.5

Fried or scramble egg, halloumi, mushroom, tomatoes, avocado, hash brown, falafel, hummous with bread.

Benny Sourdough £13.5

Toasted sourdough bread, topped with smashed avocado, two poached eggs, Scottish smoked salmon & hollandaise sauce served with salad.

+ Add Halloumi for £2.

Green Heaven (VG) £11.9

Toasted sourdough bread, topped smashed avocado, sauteed spinach & mushroom served with leaves salad & chili oil.

+ Add Poached Egg for £2 each.

Hangover Feast £13.9

Fried egg, homemade waffle, bacon, Cumberland sausage, mushroom, hash brown, baked beans with maple syrup.

Waffles £ 10.9

Crème Fraîche, mixed berry compote on top served with maple syrup.

+ Add Nutella / Bacon / Egg £2 each.

Egg Benedict £11 | Egg Royal £12 | Egg Florantine £11

Toasted English muffin, each topped with an poached egg with bacon | smoke salmon | baby leaf spinach and hollandaise sauce.

Shakshuka £11

Traditional middle eastern dish shakshuka with 2 poached egg, sprinkled feta cheese and parsley served with artisan sourdough bread.

+ Add Halloumi / Spicy beef Sucuk for £2 each.

Avocado on Sourdough £9.5

Toasted sourdough bread, topped smashed avocado, crumbled feta cheese served with salad.

+ Add Halloumi / Bacon / Smoke Salmon / Poached Egg £2 for each.

Truffle Eggs £10.9

Toasted sourdough bread, wild truffle mushroom sauce with omllette, parmesan snow, truffle oil with rocket salad.

+ Add Halloumi / Bacon / Smoke Salmon / Hash Brown for £2 each.

RED WINES 125ML / 175ML / BOTTLE

Merlot, Della Cantina, Baron £5.95 / £6.40 / £25 Italy

Full bodied red with approachable soft dark berry fruit, plenty of spice and ripe tannins on the finish.

L'Or du Sud Cabernet Sauvignon £ 6.90 / £7.70 / £28.50 Languedoc-Roussillon, France

Cabernet Sauvignon from the South of France where the warm sunshine has produced a lovely, creamy style of Cabernet. Smooth blackcurrant and blueberry flavours are paired with soft tannins and a silky finish.

Shiraz £ 7.10 / £7.90 / £31 South Eastern Australia

This wine was aged on American oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. The inclusion of some central Victorian fruit into the blend has boosted both the colour. Food matches: Grilled meats and vegetables, barbecue chicken and meats, hamburgers, lamp.

Vaca Sagrada, Malbec £32 Mendoza, Argentine

A harmonious and elegant wine, showing excellent density of fruit, complex minerality, great freshness and smooth tannins. Food matches: Roasted meats, and leaner cuts of red meat

WHITE WINES 125ML / 175ML / BOTTLE

Pinot Grigio IGP Della Cantina Boron £5.90 / £6.40 / £25 Veneto, Italy

Straw yellow with mild copper nuances echoing the grape's skin colour, Pleasant, crisp and fruity with green apple nuances. Dry and elegantly full bodied, velvety and well balanced.

Las Condes Sauvignon Blanc £6.70 / £7.30 / £27 Chilie

The nose reveals a delightful alchemy with a blend of citrus notes (grapefruit and lime), notes of white flowers (jasmine), and a hint of smoke. Elegant palate with fine balanced with citrus and fresh fruit aromas. Food match: Seafood, pasta, salads, goat cheese.

Post Tree Chanin Blanc £6.70 / £7.30 / £27 Swartland, South Africa

This chenin Blanc is the perfect everyday wines, packed with upfront tropical fruit the nose charms with an abundance of guava and gooseberries this fruit flavours follows through on the palate, balanced by crispy acidity to ensure fresh and fruity wine.

Chardonnay, Della Cantina, Baron £ 6.80 / £7.50 / £28 Veneto, Italy

Straw yellow wine with greenish highlights, Exotic fruit and spring flower nuances, Rounded, lingering finish with flower nuances.

ROSE & PROSECCO 125ML / 175ML / BOTTLE

Pinot Grigio Blush, Cielo £6.20 / £6.70 / £25.90 Venteo, Italy

Pale blush colour, fruited and elegant, delicate, fruited and persistent, excellent as aperitif and with light meals.

Sunset Point Zinfandel Rose £6.80 / £7.50 / £27.90 South Eastern Australia

A refreshing wine with aromas and flavours of strawberry, raspberry, sweet apple, citrus and hints of ruby grapefruit.

Prosecco Extra Dry Baron £7.90 / £31.50 Venteo, Italy

Bright straw yellow with greenish highlights and a very fine, long lasting perlage, Pronounced palate with acacia flowers, apples, lemon and grapefruit nuances. Full-bodied and rounded with fruity notes, well-balanced and tangy, it is pleasant and well-balanced on the palate.

Laurent - Perrier La Cuvée Brut Champagne £75 Champagne, France

Pale gold in colour with a delicate and complex nose. Hints of citrus fruit and white flowers. The palate is full-bodied, complex and creamy, displaying length to finish.

BEERS

Peroni Half £4.50 / Pint £6.40

Moretti (330ml) £4.50

Guinness (400ml) £5.90

Desperados (330ml) £5.50

Kopparberg (500ml - Strawberry&Pear) £5.50

RAKI

Single / Double / Bottle

Yeni Raki £5.90 / £7.90 / 36 / 65

Tekirdag Gold £6.90 / £8.90 / 45 / 85

Tekirdag 10 Numara £ 105

SPIRITS

WHISKY

Single 25ml | Double 50ml

Jack Daniels £5.5 | £7.5
Monkey Shoulder £7 | £9
Bulleit Bourbon £7 | £9
Talisker £8 | £10
Glenfiddich £8 | £10

GIN

Single 25ml | Double 50ml

Gordon's £5 | £7
Tanqueray £6 | £8
Hendrick's £7 | £9
Roku £8 | £10

BRANDY

Single 25ml | Double 50ml

Hennessey £10 | £12
Courvoisier £10 | £12
Martell £10 | £12

Mixers: Tonic, Slimline Tonic, Coke, Lemonade, Club Soda £2.0

SOFT DRINK

Still Water Small £2.50 | Large £4.50
Sparkling Water £3.00 | Large £5.00
Coca Cola / Diet / Zero / Sprite / Fanta £3.50
San Pellegrino Lemonade £3.50
Coldpress Squeezed Juices £5
Orange

VODKA

Single 25ml | Double 50ml

Absolut £5.5 | £7.5
Absolut Vanilla £5.5 | £7.5
Ciroc £7 | £9
Grey Goose £8 | £10

RUM

Single 25ml | Double 50ml

Bacardi White Rum £5.5 | £7.5
Havana Club Dark £5.5 | £7.5
Captain Morgan's Spiced £5.5 | £7.5
Malibu Coconut £5 | £7

SHOTS

Jagermeister £4 | Bailey's £4
Jose Cuervo Gold Tequila £5
Patron Tequila £7
Disaronno Amaretto £5
Amaro Montenegro Amaretto £5
Cazabel Tequila Coffee Liqueur £4
Limoncello £4

COCKTAILS

Whiskey Sour £11.90

Bourbon Whiskey, Syrup, Egg White and Lemon Juice

Espresso Martini £10.90

Absolut Vodka, Syrup, Kahlúa and Shot of Espresso

Aperol Spritz £9.20

Aperol, Prosecco and Soda

Classic Pimm's £9.20

Pimm's, Lemonade and Soda

Margarita / Mezcal Margarita £11/£15

Tequila (or Mezcal), Cointreau, Agave Syrup and Lime Juice

Cosmopolitan £9.90

Absolut Vodka, Triple Sec, Cranberry Juice and Lime Juice

Bloody Mary £9.90

Vodka, Tomato Juice, Worcestershire Sauce, Tabasco, Celery, Salt and Black Pepper

Old Fashioned £10.90

Scotch Whisky or Bourbon, Angostura Bitters, Sugar Syrup and Soda

Negroni / Mezcal Negroni £11/£15

Gin (or Mezcal), Sweet Vermouth and Campari

Porn Star Martini £11.90

Vanilla Vodka, Passoa, Passion Fruit, Lime Juice, Soda and Prosecco

Spice and Sour £10.90

Spice Rum, Amaretto, Cranberry Juice, Syrup, Lemon and Lime Juice

Bramble £10.90

Gin, Chambord Black Raspberry Liqueur, Syrup, Lemon Juice

Classic Mojito £9.90

White Rum, Mint, Syrup, Lemon Juice

Strawberry Daiquiri £10.90

White Rum, Frozen Strawberry, Syrup, Lime Juice

SMOOTHIES

Merry Berry £5

Blackberry, strawberry and raspberry

Tropical Crush £5

Passion fruit, mango and pineapple

Peachy Green £5

Avocado, spinach, mango, broccoli, coconut, ginger and lime.

COFFEE & TEA

Espresso £2.30

Double Espresso £2.60

Flat White £3.20

Cappuccino £3.40

Latte £3.40

Mocha £3.70

Macchiato £3.00

Americano £3.00

Cortado £2.90

Hot Chocolate £3.40

Chai Latte £3.40

Matcha Latte £3.40

Turmeric Latte £3.40

Iced Americano £3.20

Iced Latte £3.50

Iced Mocha £3.50

Iced Chai Latte £3.80

Iced Matcha Latte £3.80

Iced Baileys £5.20

Tea Selection Cup £2.40 / Pot £3.50

English breakfast tea, Earl Grey, Decaf breakfast tea, Green tea, Peppermint tea, Camomile tea, Lemon & Ginger tea.

Alternative Milks: Coconut, Almond, Oat and Soya £0.40

Syrups: Hazelnut, Caramel, Vanilla, Coconut £0.40