

# DINNER MENU

6pm Onwards

## — ENTRÉES —

<b>BREAD AND OILS</b> .....	4.-	<b>CHEF'S SOUP OF THE DAY</b> .....	5.-
		Seasonal produce. (Veggie)	
<b>PRAWN COCKTAIL</b> .....	5.-	<b>BUBBLE, SQUEAK &amp; CHEDDAR</b> .....	5.-
Cold water shrimps and king prawns in a bloody mary rose sauce served over little gem lettuce, diced apple & avocado, wedge of lemon.		<b>CHEESE CROQUETTES</b>	
		served with watercress garnish and homemade spicy ketchup.	

## — MAINS —

<b>BANGERS, MASH &amp; CAMELISED ONIONS</b> .....	14. <sup>50</sup>	<b>BILLINGSGATE MARKET FISH &amp; CHIPS</b> .....	14. <sup>50</sup>
Ginger Pig sausages served on horseradish mash, caramelised onions and beef stock gravy. (Veggie option available)		Craft beer battered cod, served with chunky chips, mushy peas and homemade tartare sauce.	
<i>Sides : cauliflower cheese - steamed mixed veg</i> .....	4. <sup>50</sup>	<b>FISHLESS FISH &amp; CHIPS</b> .....	14. <sup>50</sup>
		Gluten free craft beer battered soya, served with chunky chips, mushy peas and homemade vegan tartare sauce.	
<b>THE B.B.B.</b> .....	14. <sup>50</sup>	<i>Sides : bowl of pickled onions</i> .....	3.-
100% British Beef Burger served on a bed of little gem lettuce, tomatos, caramelised onions, cheddar cheese and gherkin in a brioche bun, served with chunky chips. (All burgers are cooked to medium as advised by the FSA)		<i>&amp; whole fermented gherkins</i>	
<i>Add bacon or egg</i> .....	1. <sup>50</sup>	<b>DRY AGED 250G RIB EYE STEAK</b> .....	25.-
		Cooked on the chargrill, served with chunky chips, grilled herb vine tomatos and watercress garnish - garlic butter or bearnaise sauce.	
<b>THE PORTOBELLO RD</b> .....	14. <sup>50</sup>	<i>Sides : two fried eggs</i> .....	3.-
Portobello mushroom, haloumi cheese, served on a bed of little gem lettuce, roasted peppers, caramelised onions, cheddar cheese in a brioche bun, served with chunky chips. (Vegan option available)		<b>PLAT DU JOUR</b>	
<i>Sides : apple slaw, mixed salad bowl</i> .....	3.-	Chef's plate of the day check the set menu for todays option.	

## — DESSERTS —

<b>AUNTY KATH'S APPLE PIE</b> .....	4. <sup>50</sup>	<b>APPLE CRUMBLE</b> .....	4. <sup>50</sup>	<b>DESSERT OF THE DAY</b>
Stewed apples in a shortcrust & puff pasty, served with custard or vanilla ice cream.		Vegan & GF crumble served with summer fruit compote & soya vanilla ice cream.		Check the set menu for today's option.

## — SAY HELLO —

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All food is cooked fresh to order, please be patient at busy times of the day.  
Please let your waitress/waiter know if you have any allergy or dietary requirements.