BAR & BRASSERIE

COUNTER

VAUXHALL

BREAKFAST

Mon-Fri: 8am to 11.30am
Sat & Sun: 9am to 5pm

BASKET OF VIENNOISERIES & BREADS 6 V

GRANOLA, yoghurt 6 V

BREAKFAST BANANA SPLIT
Strawberry yoghurt, granola 7 V

SCRAMBLED, POACHED OR FRIED EGGS
Toasted sourdough 6 V

COUNTER BREAKFAST
Toulouse sausages, bacon, mushrooms, choice of egg, beans, boudin noir, tomato, toasted sourdough 11

SPICED AVOCADO
Poached eggs, heirloom tomatoes, shaved radish, spring onion, piment d'espelette, toasted sourdough 13 V

ORIENT EXPRESS
Brioche, confit peppers, sundried tomatoes, baby spinach, hummus, poached egg, basil pesto, pine nuts 12 V

STUFFED FRENCH TOAST À LA BRÛLÉE
Strawberries, vanilla custard, chocolate sauce 9 V

BLUEBERRY PANCAKE STACK
Maple syrup 7 with added bacon 9

EGGS BENEDICT
Bacon, poached eggs, hollandaise, toasted sourdough 9

EGGS ROYALE
Cured salmon, poached eggs, hollandaise, toasted sourdough 9

EGGS FLORENTINE
Spinach, poached eggs, Gruyère hollandaise, toasted sourdough 9

LOBSTER ROYALE
Baby spinach, confit peppers, poached egg, hollandaise, chervil, brioche 16

SOUTHWEST CHIEF
Scrambled eggs, pulled chicken, sundried tomatoes, Mexican cheese, tortilla wrap 9.5

COUNTER PAN
Chorizo, Alsacian bacon, Ratte potatoes, shallots, parsley, two fried eggs, toasted sourdough 11

Bottomless Bubbles Brunch

AND TWO COURSES 29 PER PERSON

SATURDAY & SUNDAY FROM 11AM TO 5PM
BOTTOMLESS BUBBLES FOR 90 MINUTES

WWW.COUNTERRESTAURANTS.COM
020 3693 9600

ALL-DAY MENU

Everyday from 11.30am to close

STARTERS

SALADE DE GÉSIERS CONFITS AUX LARDONS
Confit gizzards, bacon, Norfolk apple, purple endive, burst tomatoes & mustard vinaigrette 9 GF

HOME CURED SALMON
Crème fraîche, chives, cornichon, pain de campagne 9 **ROAST SCALLOPS**
Shaved cucumber, sundried tomatoes, gremolata 11

ESCARGOTS (A DOZEN) 14 GF

STEAK TARTARE
Quail egg, sourdough & crispy leaves 11 GF available

BURRATA
Baby aubergine caviar 10 V GF

JERSEY OYSTERS (3/6/12)
Sauvignon shallot vinegar 9/16/30 GF

MOULES MARINIÈRE
Parsley, shallots, garlice, white wine, toasted sourdough 8

ENGLISH ASPARAGUS
Warm chive hollandaise 6 V GF Add Jambon de Paris 9

LAFITTE FOIE GRAS 12

SALADS

CAESAR SALAD
Baby gem, garlic croutons, parmesan & saffron mayonnaise 8/13
Add lobster & crayfish 15/20

CRISPY DUCK SALAD
Apple, cucumber, chilli, croutons & pomegranate molasses 9/16

PURPLE ARTICHOKE & QUINOA SALAD 8/13 GF

GRILLS & MAINS

SIRLOIN STEAK, 225G, fries, salad 22 GF

RIB-EYE STEAK, 350G, fries, salad 29 GF

COUNTER BURGER
Bacon jam, tomato chutney, pickles, Gruyère & fries 14

LOBSTER BURGER
Crayfish, watercress, tartare sauce, baby gem & fries 21

GRILLED SALMON BURGER
Romanesco sauce, tomato, cucumber, fries 17

HALF OR WHOLE LOBSTER PIMENT D'ESPELETTE
Garlic, chives, butter, lemon 21/32 GF

COUNTER JAR WITH RABBIT
Tarbais beans, artichoke, tarragon & cherry tomatoes 16 GF

SEARED SEA BASS FILLET
Mussels, grilled peppers, wild garlic & saffron velouté 19 GF

CHICKEN BROCHETTE
In saffron & yoghurt, wild broccoli, bok-choy & hazelnut oil 16

QUASI D'AGNEAU
Rump of lamb, smoked aubergine, broad beans & thyme 19

CRISPY GRESSINGHAM DUCK
Radish, runner beans, fig molasses & watercress 18 GF

TAGLIATELLE
Wild mushroom, aged parmesan & truffle oil 16 V

STEAK TARTARE
Quail egg, sourdough, fries & salad 18 GF available

PÔELÉE DE THON
Yellowfin tuna, dandelion, purple potatoes & beurre noisette 19

JARRET DE JAMBON
Confit ham hock, tagliatelle, broad beans & rosemary jus 18

COUNTER BAR

Please ask for full list
Everyday from 11am to close

HAPPY HOUR DAILY 5PM TO 7PM

BEER

COUNTER BIÈRE, 3.9% UK **3/5**
SPITFIRE GOLD, 4.1% UK **3.5/6.5**
GOOSE ISLAND IPA, 5.9% US **3.5/6.5**
BLACK OYSTER STOUT, 4.2%, UK **3.5/6**
BROOKLYN LAGER, 4.8% 355ML US **5**
BROOKLYN SCORCHER IPA, 4.5% 355ML US **5**
TIM TAYLOR LANDLORD BITTER, 4.1% 500ML UK **5**
BRIXTON ELECTRIC IPA, 5.5% 330ML UK **5**
CHIMAY BLUE, 9% 330ML BE **7**

SPARKLING WINES

PERRIER JOUËT, Grand Brut NV, Champagne **11/65**
LA MARCA D.O.C.G. Prosecco Superiore **6.5/28**

WHITE WINES

MICHEL SERVIN, Vin de France **5/6.5/19.5**
L'ABEILLE, Picpoul **5.5/7.5/22**
NETTIE MCMANIS, Viognier, CA, 2015 **6/8.5/25**
JEAN BICHER, Pinot Blanc, Alsace **7/9.5/27**
LE VERSANT, Sauvignon Blanc, Languedoc **8/10/29**
DRY CREEK, Chenin Blanc, Sonoma County, CA 2014 **30**
JACQUES GUINDON, Muscadet, Loire Valley **32**
BANFI, Pinot Grigio, Tuscany, 2014 **8.5/11.5/34**
SPY VALLEY, Sauvignon Blanc, New Zealand **9/12.5/36**

RED WINES

BARON DE BAUSSAC, Carignan, Vin de France **5/6.5/19.5**
WANDERING BEAR, Merlot, CA **5.5/7.5/22**
HUBERT ET FILS, Côtes du Rhône **6.5/8.5/25**
LA CROIX BELLE, Syrah, 2015 **6.5/9.5/27**
RAVENSWOOD, Zinfandel, Lodi, CA, 2013 **8/10/29**
ESPRIT DE LUSSAC, St Émilion **8/11/32**
MARQUES DE LAIA RESERVA, Rioja **8.5/11.5/34**
CATENA, Malbec, Mendoza, Argentina **9/12.5/36**

SIGNATURE COCKTAILS

VICAR, Beefeater infused with chamomile tea, jasmine syrup, elderflower tonic **9**

CONCORDE, Beefeater, Pama, St Germain, lime juice **10**

PERSIAN JULEP, Buffalo Trace, orgeat syrup, elderflower tonic, fresh mint, Pama **10**

CORPSE REVIVER #50, Absolut Blue, Benedictine, lemon juice, Lillet Rosé, Absinthe **11**

GODING FIZZ, rosemary & cucumber infused Beefeater, lavender syrup, lemon tonic **9**

VAUXHALL VESPER, Bombay Sapphire, Tito's, Martini Rosso, Cointreau **10**

CHINAPOLITAN, Zubrówka, Kwai Feh lychee liqueur, lime & cranberry juice **10**

VACANCES, Absolut Elyx, Chartreuse, lemon & apple juices, mint & cucumber **12.5**

COCONUT PUNCH, Havana Club 3, Myer's, coconut syrup, lemon bitter & juice, pienapple juice, hibiscus syrup **9**

SMOKY ROBINSON, Absolut Blue, St Germain, mezcal, lime & apple juice, elderflower tonic **9**

COUNTER Termini BAR & PIZZERIA

Everyday from 11.30am to close
Enter through COUNTER or via South Lambeth Road

ANTIPASTI

AFFETTATI MISTI
PROSCIUTTO, SALUMI, SPECK 12

FORMAGGI
PECORINO, DOLCE LATTE, PARMIGIANO
SMALL PLATE £6, LARGE PLATE £10

ANTIPASTI MISTI
PROSCIUTTO, SALUMI, SPECK, PECORINO 10

GAMBERONI ALLA GRIGLIA
GRILLED PRAWNS, CHORIZO 12

PIZZETTA 4

SALADS

INSALATA CAPRESE
MOZZARELLA, TOMATOES, BASIL 9

GRILLED ARTICHOKES
SHAVED CELERY, CHICORY, RADDISH 9

GREEK SALAD A LA MAHREZ
BUCACINO, TOMATOES, CUCUMBER, KALAMATA OLIVES, HERBS, LEMON OLIVE OIL 8

INSALATA DI MARE
OCTOPUS, MUSSELS, PRAWNS 10

PIZZA

MARGHERITA
TOMATO, MOZZARELLA, BASIL 8

PROSCIUTTO E SALAMI
TOMATO, MOZZARELLA, PARMA HAM, SALAMI ROMANO 11

BURATINA
WILD MUSHROOM, BURST CHERRY TOMATO, BURRATA, BASIL & SHAVED PARMESAN 10

NAPOLITANA
TOMATO, MOZZARELLA, BRINDISA ANCHOVIES, GARLIC, OLIVES & BASIL 9

QUATTRO FROMAGGI
TOMATO, MOZZARELLA, DOLCE LATTE, PECORINO & GORGONZOLA 10

SALMONE
HOME MADE CURED SALMON, CHIVES, CRÈME FRAICHE & WILD ROQUETTE 11

VERDURA
CHERRY TOMATO, AUBERGINE, ARTICHOKES, YELLOW COURGETTE, RICOTTA & AGED BALSAMIC 9

SPECK
TOMATO, RICOTTA, SPECK, COURGETTE FLOWER 12

POLLO
TOMATO, CHICKEN, GOAT CHEESE, RED ONION, PINEAPPLE, JALAPENOS 11