

The List HOUSE & GARDEN

DESIGN RESTAURANT

by SOCIAL PANTRY

BREAKFAST

09:30 - 12:00

Coconut Chia Pudding, Almond Butter, Zero-Waste Seasonal Fruit Compote (gf,n,v) - 6

Banana Bread French Toast, Lemon Mascarpone, Zero Waste Croissant Crumble, Yorkshire Rhubarb & Ginger Compote (v) - 9.5

Slow Cooked Eggs, Tomato Butter Beans, Tahini, Toasted Focaccia (v) - 12.5

House-Made Flatbread, Caramelised Red Onion, Wild Mushrooms, Labneh, Wild Garlic Butter, Crispy Shallots, Slow Cooked Egg (v) - 11

Add Bacon - 3

SNACKS

12:00 - 17:00

Nocellara Olives (gf,vg) - 5

Truffle & Pecorino Nuts (gf,n) - 5

Bread Basket, Estate Dairy Butter, Zero-Waste Herb Oil (n,v)- 5.5

LUNCH

12:00 - 17:00

SMALL PLATES

Hand-Carved Serrano Ham, Leek & Balsamic Jam,
Toasted Focaccia

15

Neal's Yard Cheeses, Cumin Tapenade, Seeded
Crackers (v)

12

Potted Smoked Mackerel, Crème Fraiche,
Horseradish, Cornichons, Seeded Croutes (gf,n)

12.5

Seasonal Soup of the Day, House-Made Focaccia,
Estate Dairy Butter (v)

8

White Asparagus, Celeriac & Radicchio Salad,
Tamarind, Salsa Verde (vg)

9.5

Truffle Chicken Caesar Salad, Zero Waste Croutons 9 | 15

LARGE PLATES

Slow Cooked Ox Cheek, Butter Mash, Green Beans,
Pickled Fennel, Leek Top Crumb (gf)

18.5

Market Fish Cake, Rainbow Chard, Corn, Paprika
Mayo, Rocket (gf)

19

Butternut Squash & Potato Terrine, Tunworth,
Seasonal Greens (gf,v)

14

Semolina Baked Gnocchi, Ricotta, Tomato,
Basil Oil (v)

15

Spring Green Garden Salad, Shaved Fennel &
Kohlrabi, Slow Roasted Tomatoes, Cashew & Lemon
Dressing (vg)

13

SIDE PLATES

Warm Baby New Potatoes, Wild Garlic Aioli, Crispy Capers (v) - 5

Buttered Seasonal Greens (v,gf) - 5

Rocket, Radicchio & Parmesan Salad, House Dressing (v,gf) - 5

DESSERT PLATES

Chocolate Tart, Earl Grey, Lemon Leaf Toffee Sauce, Crème Fraiche (v) - 7

Pannacotta, Yorkshire Rhubarb, Almond & Ginger Tuile (gf,n) - 7

Dark Chocolate Truffles (n,v) - 5

VG - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

If you suffer from an allergy or special dietary requirement please inform a member of the team and they will endeavour to assist.

ABOUT SOCIAL PANTRY

Social Pantry is a pioneering sustainable luxury caterer for events, weddings and the workplace, and are the experts in gathering people together around good food, Social Pantry was founded in 2011 by Alex Head and make a meaningful impact through food.

A lot of time is spent by the team at Social Pantry committing to circular economies, zero waste initiatives and menus are designed with this in mind, incorporating nose to tail and root to flower dishes.

Designed to minimise waste, Design Restaurant's menu includes ingredients saved and stored from other Social Pantry sites. This approach sees the chefs reusing vegetable, fruit and herb trimmings, animal fats, stale bread, and seasonal gluts in the menus.

Social Pantry Suppliers

With sustainability at the heart of what we do, people and produce are everything to us. We are proud to work with the very best seasonal ingredients from suppliers who share our values of provenance, quality and sustainability. We champion small scale, regenerative agricultural practices and passionate individuals who are committed to doing good through food. Here are some of the suppliers we work with and whose produce you'll find across our menus.

Natoora

Renowned fruit and veg supplier Natoora works directly with over 600 small-scale growers to obtain the very chef quality best seasonal produce and create a transparent direct supply chain. Natoora also has a regenerative farm in Cornwall proving that we don't need to sacrifice sustainability; flavour or craftsmanship to feed ourselves.

Shrub Provisions

Shrub Provisions supply the highest quality ethical, sustainable, regenerative produce to restaurants in London and Sussex. They want to change our relationship with where food comes from, creating a fully transparent and traceable supply chain that promotes further development of the small-scale farming future.

Le Marché

Le Marché is a distributor of top-quality seasonal fruit and veg based in London's New Covent Garden Market. Le Marché has a proud heritage and its roots in London can be traced back to 1770.

Cornish Sea Salt Company

Cornish Sea Salt Company produces completely pure and natural sea salt hand-harvested from the very clearest waters of Cornwall, just metres from their salt house. They have developed low impact pioneering technology to filter 15,00 tonnes of sea water each day, and from this only 0.5% is harvested whilst the rest is returned to the sea with zero environmental impact.

Liberty Wines

Liberty Wines is a leading quality wine company that imports wine from 23 countries and works with over 360 growers to supply top restaurants and retailers throughout the UK. They have recently gone one step further to become the only 'carbon neutral plus' UK wine supplier – offsetting more emissions than the business generates to achieve a positive environmental impact.

Pump Street Chocolate

Pump Street Chocolate is an award-winning British Chocolate maker run by father and daughter Chris and Joanna Brennan, based in Orford, Suffolk. They make small batch chocolate from beans imported directly from single estate family farms and cooperatives around the world.

WILDFARMED

Wildfarmed offers a route to market for crops grown in systems that prioritise soil health. They work with farmers embracing regenerative approaches to improve farm biodiversity, soil condition and grow all of their crops without the use of herbicides, fungicides or pesticides.

Two Fields

Two Fields is our olive oil supplier and it truly "sings with flavour". The founding brother duo work closely with Greek olive groves to help make the production of olive oil more sustainable and ensure they pay a fair price for their olives.

The Ethical Butcher

The Ethical Butcher is well aware that the way our farmers manage their animals affects the flavour of the meat they produce as well as their impact on the environment. For them, it's not just about eating good food. It's about knowing where it comes from and how your choices impact both people and planet. They're on a mission to inspire change in the meat industry, deliver unique and incredible flavour through meat and look after the farms & farmers too.

Redemption Roasters

The world's first prison based coffee roastery, Redemption train offenders in coffee industry skills with the aim of reducing reoffending in the UK. They work with like-minded companies that share their values and supply delicious coffee to all of Social Pantry's sites.

Belu Water

Belu Water is a drinks business that puts people and the environment first. Belu invests its profits into saving carbon emissions from entering the environment, championing a circular economy, and ending water poverty. So far, Belu has given over £5million to WaterAid, bringing clean water, decent toilets and good hygiene to people all over the world.

We serve pure filtered water from Belu for two reasons. One, we want a less wasteful world. Two, Belu gives all profits to Wateraid. All we ask for is a £1 contribution of your bill, so together we can take action and make the world sparkle.