

DESIGN RESTAURANT

by SOCIAL PANTRY

BREAKFAST

Social Pantry Granola, The Estate Dairy Organic Yogurt, Seasonal Fruit Compote (v/vg, gf) - 6

Loaded Flat Bread, Smoked Bacon, Burrata, Spring Greens, Ash Honey - 9

Green Shakshuka, St Ewes Eggs, Tahini Yoghurt, Toasted Focaccia (v) - 10

Scrambled Egg Brioche Roll, Lincolnshire Poacher, Green Tomato Ketchup, Dill Pickle (v) - 6

London Sourdough, Ampersand Cultured Butter, Homemade Seasonal Jam (v) - 4

Selection of pastries £3 - add butter and homemade seasonal jam - 1

LUNCH

SNACKS

Nocellara Olives & Truffle Nuts	4.5
House Made Bread and Ampersand Cultured Butter	4.5
Cobble Lane London Sharing Charcuterie Plate	16

TO START

House Cured Salmon Pastrami, Kohlrabi Remoulade, Seeded Toast (gf)	10
Tomato Panzanella, Burrata, Crispy Capers, Basil Oil (v)	9
Torched Mackerel, Fennel, Rhubarb, Urfa Chilli, Sea Herbs	11
Romana Courgette Carpaccio, Whipped Tofu, Wild Rocket, Toasted Pine Nuts (vg, gf)	7

TO FILL

Market Seafood, Bouillabaisse Sauce, Gremolata, Toasted Garlic Focaccia	22
Corn Fed Baby Chicken, House Preserved Lemons, Ginger and Honey Marinade, Asparagus (gf)	19
Cornish Lamb Rump, Crushed Potatoes, Rainbow Chard, Zero Waste Salsa Verde (gf)	24
Strozzapreti, Wild Garlic Pesto, Peas, Green Beans (v)	15
Roasted Buckwheat, Chickpeas, Confit Tomatoes, Olives, Zero Waste Herb Oil (vg, gf)	13

SIDES

Triple Cooked Chips, Cornish Sea Salt	4.5
Seasonal Vegetables	
Crispy Gem, Radishes, Sumac Dressing	
Baby New Potatoes, Dill, Lemon, Sesame Yoghurt	

TO FOLLOW

Blood Orange Posset, Thyme Shortbread, Pistachio Praline	6.5
Dark Chocolate Brownie Bar, Chocolate Soil, Black Cherry Sorbet	
Poached Rhubarb, Almond meringue, Lemon Granita, Marzipan Ice Cream (vg, gf)	
Ice cream and sorbet selection (gf)	5
Neals Yard Cheese British Plate, Zero Waste Chutney (gf)	10

BELU
FILTER IN ACTION

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.

ABOUT SOCIAL PANTRY

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 minimize 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.

THE ESTATE DAIRY

The Estate Dairy is a collective of young individuals with a passion for farming, dairy science and hospitality, who are dedicated to producing and bottling the highest quality milk and cream. The Estate Dairy emphasises provenance, sustainability, and heritage. All its milk and cream come from pedigree Guernsey cows raised in Bristol's Chew Valley, resulting in a unique golden colour and exceptionally rich flavour.

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.

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.

TOAST ALE

Toast Ale makes award winning craft beer brewed with surplus bread instead of barley, thereby addressing good waste, using less land, water, and energy, and reducing carbon emissions. Toast donates all profits to charity, not shareholders, funding systemic change to fix the food system.

AUBREY ALLEN BUTCHERS

Trading since 1933, family-run business Aubrey Allen supplies the finest and sustainable meat. They specialise in producing high welfare meat that's reared in a clean, green way.

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.