

DESIGN RESTAURANT

by SOCIAL PANTRY

BREAKFAST

- Social Pantry Granola, The Estate Dairy Organic Yogurt, Seasonal Fruit Compote (n, v/vg, gf) - 6
Loaded Flat Bread, Smoked Bacon, Labneh, Greens, Ash Honey - 10
Green Shakshuka, St Ewes Eggs, Harissa Yoghurt, Toasted Focaccia (v) - 10
Scrambled Egg Brioche Roll, Cheddar, Mushrooms, Red Onion Chutney (v) - 7
House Made Seeded Toast, Cocoa Hazelnut Butter, Bananas and Berries (n, gf, vg) - 8

LUNCH

SNACKS

- Nocellara Olives & Truffle Nuts (n) 6.5
Freshly Baked Focaccia and House Made Butter 4.5

TO START

- Beetroot and Juniper Cured Salmon, Fennel and Orange Salad (df, gf) 11
Seasonal Soup, Croutons, Zero Waste Herb Oil (vg) 7
Roasted Delica Pumpkin, Goats Curd, Dukkah Granola, Pickled Walnuts (n, v) 9
Pressed Crispy Pork Belly, Burnt Apple Purée, Radish (df, gf) 10

TO FILL

- House Made Tagliatelle with Slow Cooked Ragù 15
Catch of the day, Cauliflower Velouté, Samphire, Pickled Carrots (gf, df) 21
Braised Red Wine Beef Cheeks, Celeriac Purée, Kale (gf) 18
House Cottage Pie with British Beef Mince, Mirepoix, Red Wine Beef Jus, Creamed Mash Potato 16.5
Super Green Quinoa and Puy Lentil Salad, Toasted Seeds, Dried Cranberries (vg, gf) 13
Truffled Caesar Salad, Crispy Gem Lettuce, Zero Waste Croutons, Truffle and Parmesan Dressing, Zero Waste Herb Oil 12
(+ Corn Fed Chicken) 3

SIDES

- House Fries, Cornish Sea Salt
Seasonal Greens, Confit Garlic and Lemon (vg, gf)
Roasted Roots, Brown Butter, Sage (vg, gf)
Bitter Leaves, Pears, Mustard Dressing (vg, gf)

TO FOLLOW

- London Honey Baked Custard, Blackcurrant, Smoked Apple, Almond Biscuit (n, gf) 7
Poached Pear Sticky Toffee Pudding, Pear and Ginger Sorbet (vg)
Mont Blanc - Financier, Sweet Potato Ice Cream, Chestnut and Brandy Chantilly, Caramelised Pecans (n)
Pine Crèmeux, Chocolate Sponge, Pine Nut Ice Cream, Zero Waste Tuile
Chocolate Truffles, Dark Chocolate & Cocoa Shell, Milk Chocolate and Citrus Ganache 5

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,

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.