



NIGHTS ATfeast

GO ON THEN...

£10 EACH

MIMOSA

Prosecco and orange juice

BELLINI

Prosecco and peach purée

BLOODY MARY

Sapling Vodka, tomato juice, lemon juice, hot sauce

TOM COLLINS

Sapling Gin, Lemon Juice, Soda Water

ESPRESSO MARTINI

Sauvella Vodka, Cold Brew Coffee Liqueur

PALOMA

El Rayo Plata, grapefruit juice, lime juice, soda water

KOMBUCHA MARGARITA

El Rayo Plata, Kumquat Liqueur, You + I ginger kombucha, lime



SIDES

ROASTED ROOTS £6

Seasonal roasted carrot and parsnips drizzled with London honey **GF, V, DF**

FEAST GREENS £6

Savoy cabbage and swiss chard dressed in Farrington's cold pressed rapeseed oil, chilli and sea salt **VG, GF**

SLOW ROAST GARLIC MASH £6

Sweet roast garlic and brown butter mash potato **V, GF**

TWICE COOKED SKIN ON FRIES £4.5

House cut agria potatoes **VG, GF**

SWEET POTATO FRIES £5

House cut sweet potatoes **VG, GF**

SMALL



BREAD BASKET £5

Wildfarmed flatbread and sourdough toast, served with salted **V**, hazelnut **VG** or chicken butter

HOT SMOKED SALMON RILLETTE £10

Loch Duart house hot smoked salmon rillette with house dill pickles and toasted sourdough

TEMPURA VEG £6

Carrot, parsnip and kale coated in light gluten free batter, served with hazelnut satay sauce **VG, GF**

CHICKEN TERRINE £10

Ethical Butcher soy free chicken, roasted with shallots and salt then pressed into a terrine, served with cornichons and toasted sourdough **DF**

FEAST DIPS £7

Beanamole, fava bean hummus and french onion crème dips, served with *Wildfarmed* flatbread **V**

SQUASH & BURRATA £10

Roast seasonal squash with *La Latteria* burrata, crispy sage leaves and pangritata **V**

BIG



CHICKEN MILANESE £17

Chickpea battered *Ethical Butcher* soy free chicken breast fillets, served with slow roast garlic mash, tomato and vegetable ragu and savoy cabbage

BURRATA & BEAN SALAD £13

12-hour marinated tomatoes, pinto and black beans, topped with homemade kale pesto, *La Latteria* burrata & kale crisps **V, GF**

ROAST SALMON £18

Coriander marinated roast *Loch Duart* salmon on a bed of fragrant green lentil dal, topped with dill crème fraîche, coriander chutney and dukkah spice mix **GF**

BEETROOT & GOATS CHEESE ORZOTTO £13

English pearl barley risotto with roasted beetroots all brought together with beetroot purée and *English Ash* goats cheese. Topped with toasted walnuts, dill crème fraîche and pickled beets **V**

RUMP STEAK £20

Grass-fed regenerative *Ethical Butcher* rump steak with twicecooked skin on chips, swiss chard and bearnaise sauce **GF**

CHARRED AUBERGINE £13

Cumin spiced aubergine with buckwheat, mint and kale tabbouleh on dukkah yoghurt topped with roasted hazelnuts and blackberries **V, GF**

FEAST MEATY BURGER £18

Grass-fed regenerative *Ethical Butcher* beef, topped with our house burger sauce, roast onions, gem lettuce, tomato and mozzarella, served with skin on fries

FEAST VEGGIE BURGER £15

Our epic bean burger made with black beans, onions, spices and peppers topped with feta, pickles, gem lettuce, tomato, beamamole, tomato relish and burger sauce, served with sweet potato fries **V**

FISH & CHIPS £18

Umami marinated hake with homemade tartare sauce, pickled radish, minted peas and sweet potato fries **DF**

SWEETS



LONDON HONEY CHOCOLATE BROWNIE £8

London Honey and dark chocolate brownie, drizzled with hazelnut praline, served with *Ruby Violet* blackcurrant sorbet **V**

BANOFFEE PIE £7

Wholemeal buttery biscuit base, banoffee finished with cocoa nibs and fresh mint **V**

SEASONAL FRUIT PLATE £7

Pear, apple, blueberries and blackberries lightly dressed in lemon juice and *London Honey* **V, DF, GF**

Many of our dishes can be adapted to suit your dietary requirements. Please speak to your server. Discretionary 12.5% service charge will be added to your bill. All prices include VAT. We are a cashless business.

V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy free

@atfeast

Welcome to AT feast, we're an all-day neighbourhood restaurant, where the joy of food, drink and company come together.

We truly believe in putting the planet first, so our menu has been carefully curated using local, sustainable and regenerative suppliers.

Whether you're celebrating, gossiping or feasting...enjoy your visit

Maggie

the ethical butcher

Part of the "craft meat revolution" where meat is reared using Regenerative Farming practices to produce meat in the most natural way possible and sourcing mostly from farms that are PFLC (Pasture for Life Certified). The Ethical Butcher works with farms who are actively improving the environment by using their animals to rebuild complex ecosystems and restore nutrition into the soil locking carbon into the ground.

WILDFARMED

On a mission to create the market for farmers that rewards quality of their crops, soils and ecosystems, rather than quantity. Wildfarmed wheat fields are rich in bug, soil, grass, legumes and wild plant life. They do not till or turn the land when planting to reduce the carbon released from the soil, they drill the seed into the soil and will use cover crops to build a natural ecosystem.

LA LATTERIA

Locally made in North London using 100% small UK dairy farmers, using the authentic traditions of Italian cheese craftsmanship.



The London Honey Co™

Using slow beekeeping practices to bring us pure natural honey, from London's rooftops, to the moors and past our shores. Only sourcing sustainable environments in which to situate the beehives.

RUBY VIOLET

Bedfordshire born, natural lip-smacking ice creams, vegan sorbets and exotic ice cream creations made using organic milk, free range eggs and fresh fruit.