

THE FACTORY HOUSE

BAR SNACKS

Bread board
£4.50 v.

Gordal olives
with orange and
wild oregano
£4.25 v.

Josper grilled flatbread
with burnt aubergine
and crushed avocado
£6.50 v.

Chilli corn
£3.25 v.
Smoked almonds
£3.80 v.

Crispy fried fish fingers
with tartare sauce
£7.00

STARTERS

Cornish crab
thermidor with
melba toast £10.85

Charred squid salad with
Suffolk fennel salami and an orange,
chilli & honey dressing £9.95

Chase gin cured salmon with fennel,
apple and kale remoulade £9.50

Josper grilled chorizo
and piri piri prawn skewers £9.75

Duck liver pâté with toasted
sourdough bread and pickles £8.25

Wild mushroom with brandy cream
and sourdough toast £7.50 v.

BBQ scallops
with smoked chilli sauce,
pea and basil purée £11.45

FROM THE JOSPER GRILL

Our Jospers enable us to offer the very best indoor BBQ cooking over real coals.

The closed Josper reaches exceptionally high temperatures sealing in flavour and moisture whilst adding a delicious smoky flavour. The open Josper provides the heat and flames of a traditional BBQ and is ideal for bigger joints and spit roasting chicken or wild fowl.

Pavé Rump 200g aged for 35 days £19.95

Sirloin 270g aged for 28 days £28.50

Fillet 240g aged for 21 days £34.00

Ribeye 300g aged for 28 days £30.00

Served with hand cut chips and a sauce of your choice:
Béarnaise, Green Peppercorn, Chimichurri, Chipotle Butter
Additional sauces £2.00 each

BUTCHER'S CUTS

We work closely with our butchers to source the best quality meat including aged steaks and rare breeds, from the UK and around the world.

Please ask us about today's selection. MARKET PRICE

LUNCH SPECIALS

SERVED DAILY FROM 1.00-3.00PM

Monday

Slow cooked Shepherd's pie
with josper roasted carrots £17.25

Tuesday

Chipotle beer marinated spit roast
chicken with chopped salad £16.25

Wednesday

Grilled BBQ beef rib with bourbon
BBQ sauce, fries and roast sweetcorn
coleslaw £18.95

Thursday

Spit roast harissa lamb, salsa verde,
pico de gallo, rosemary potatoes
and green beans £18.00

Friday

Fish & Chips with minted pea purée
and tartare sauce £15.25

MEAT

The Factory House BBQ steak burger
with shaved smoked beef, maple glazed
bacon, Gruyère cheese, house-made BBQ
sauce and charcoal baked onion £17.50

Portuguese grilled chicken skewer
with coriander yoghurt and creamed
sweet corn £16.95

BBQ Bangers and mash with homemade
onion rings and Madeira gravy
£13.95/£15.25

FISH

Market fish of the day
MARKET PRICE

Josper grilled salmon
with chorizo and
piri piri prawns
£18.50

Roasted cod fillet with
warm tartare sauce, crispy fried
fish fingers and broccoli
£19.50

SALADS

& LIGHTER OPTIONS

Josper roasted aubergine, red peppers,
fennel and mozzarella £12.95 v.

Buttermilk chicken
Caesar salad £13.50

Grilled salmon and avocado
Caesar salad with Parmesan
and soft boiled egg £14.95

SIDES

Sweet potato fries £4.50 v.
Beer battered onion rings £4.00 v.

Chips £4.50 v.

Fries £4.00 v.

Charred broccoli with almonds,
lemon and chilli £4.00 v.

Green beans with shallots £4.00 v.

Creamed spinach £4.95

Chopped salad £4.25 v.

Creamed sweetcorn
with chilli and chives £4.50 v.

Josper roasted carrots
with maple parsley and lemon
vinaigrette £4.50 v.

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DESSERTS

Strawberry and brown sugar pavlova with passion fruit cream **£6.50**

Chocolate hazelnut brownie with chocolate and caramel sauce and salted caramel ice cream **£6.50** v.

White chocolate, lemon and ginger cheesecake **£6.50**

Sticky toffee baked Alaska salted caramel ice cream with butterscotch and hazelnut sauce **£6.50**

British Cheese Board served with grapes, ale chutney and biscuits **£9.50**
Tuxford and Tebbutt Stilton v. | Somerset Brie v. | Westcombe Cheddar

FORTIFIED AND DESSERT WINES

	50ML	100ML	BOTTLE
DV by Doisy Védrières 2015 Sauternes, Bordeaux 13% (375ML)	£6.30	£12.50	£33.00
Davy's Finest Reserve Port 20%	£3.60	£7.20	£38.00
Graham's Fine White Port 19%	£3.20	£6.30	£33.00
Quinta da Silveira 10 year old Tawny Port 20%	£5.50	£11.00	£58.00
Blandy's Alvada 5 year old, Madeira 19% (500ML)	£5.70	£11.40	£40.00
Offley Boa Vista Port 2000 20%	£7.80	£15.50	£80.00

OUR FOOD PARTNERS

James Knight of Mayfair

Independent and Royal Warrant holders with 100 years' experience, supplying seafood to London's finest establishments

Donald Russell

Our steaks are sourced from Scotland's premier butcher and Royal Warrant holder with over 40 years' experience, supplying traditionally grass fed cattle from the very best British farms

Paul Rhodes Bakery Greenwich

London supplier of quality handcrafted artisan breads and pastries, dedicated to traditional baking techniques

We source sustainable produce and use local suppliers where possible with a commitment to reducing wastage.

PRIVATE PARTIES AND EVENTS

ASK A MEMBER OF THE TEAM
ABOUT HOSTING YOUR NEXT
PARTY WITH US!

We cater for everything from drinks parties, to large sit-down dinners and wedding receptions. We are also available for exclusive hire on weekends.

WWW.DAVY.CO.UK/THEFACTORYHOUSE

OR

TELEPHONE RESERVATIONS No.: 020 7929 4590

v. VEGETARIAN.

PLEASE ASK A MEMBER OF OUR TEAM SHOULD YOU REQUIRE ANY ALLERGEN INFORMATION ON ANY OF OUR DISHES.

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.