On Sunborn London we value traditions and believe the importance of knowledge of the local heritage. Therefore, we have named our restaurant Lands' End – name given to Victoria Docks area by George Bidder in 1840's.

It was in the mid-1800s that the Victoria Docks came to life. In 1847 the well-known Victorian engineer George Bidder completed his railway from Stratford to North Woolwich. This new line was south of Canning Town which followed the line of what is now Silvertown Way and North Woolwich Road, it was called "Bidders Folly" because it passed through completely undeveloped marshland. George Bidder sensed the potential of the area and soon he had bought up the whole of the marshes between Bow Creek and Galleons Reach. He called the area "Lands' End" and soon his investment was showing a handsome return as the land was sold for the docks and for a belt of factories along the River.

# LONDON

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have.

# SUNDOWN BAR SNACKS MENU 12.00am to 12.00pm

# Sharing platters...

(served with house bread)

# Billingsgate fish board

£19.50

- Breaded Whitebait & Siracha Mayonnaise
- Poached Salmon & Chalk stream Watercress, lemon Crème
   Fraiche
- Crayfish, lime, coriander
   served with capers, dill pickles, lemon

## **Butchers** board

£19.50

- Black & Blue Bavette, Garlic butter
- Ham Hock Croquettes, piccalilli
- Ibérico Bellota Chorizo & Shaved Manchego served with pea shoots, slow roasted tomato, wholegrain mustard

# Veggie board

£19.50

- Cheddar, Spring Onion & Potato Cakes, Tomato Chutney
- Kale, spinach & Chickpea fritters, Harissa Dressing
- Marinated cave aged feta, olives, mint served with charred red pepper, rocket, pesto

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#### The Sunborn Club

£12.50

Pan fried chicken breast, double cooked smoked streaky bacon, beef tomato, crisp baby gem and free-range egg served on toasted sour dough

## Open fish finger sandwich

£10.50

North Atlantic cod, crushed peas, mint, peas shoots and rustic tartare sauce served on door step bloomer

#### Rare roast Hereford beef

£10.50

Caramelized red onion, horseradish and watercress served on seeded multi grain

#### Snowdonia black bomber cheddar

£10.50

Gherkin, pickled onion, plum tomato chutney and baby leaf served on thick cut white

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# Nibbles...

Jalapeno, kaffir and lime pumpkin seeds	£4.00
Smoked almonds	£4.00
Bombay mix	£4.00
Black pepper roasted cashews	£4.00
Piri piri chicken wings	£4.00
Olives	£4.00
Fish goujons with tartar sauces and lemon	£4.00
Chunky chips	£4.00
Skinny fries	£4.00

# Soup and Sandwich...

Select your seasonal soup and match the hand crafted sandwich for a lighter lunch option that give you the best of both.

Wild mushroom and truffle veloute	£10.50
Oven roasted plum tomato and basil soup	£10.50
Dullad ham hade haby spingab and mustard	

Pulled ham hock, baby spinach and mustard

Mature cheddar ploughman's

Free range chicken (Sandwiches are available on bloomer bread)

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# Mains...

### The Sunborn burger

£15.00

Char grilled beef patty, crisp gem lettuce, shallot, slaw, beef tomato, gruyere cheese, house ketchup served in a brioche bun with skin on oregano fries

(Add twice cooked streaky bacon or blackened blue cheese £1.50)

#### The classic Caesar salad

£9.00

Crisp romaine lettuce, sour dough croutons, grana Padano, anchovies, soft boiled egg and Caesar dressing

With char grilled chicken breast

£12.50

With poached salmon fillet for

£14.00

#### Beer battered haddock

£16.50

Served with chunky chips, mushy peas and tartar sauce

## Pan fried potato gnocchi

£12.50

Served with courgette, basil and pine nut pesto, heritage tomato crisp

# Dessert...

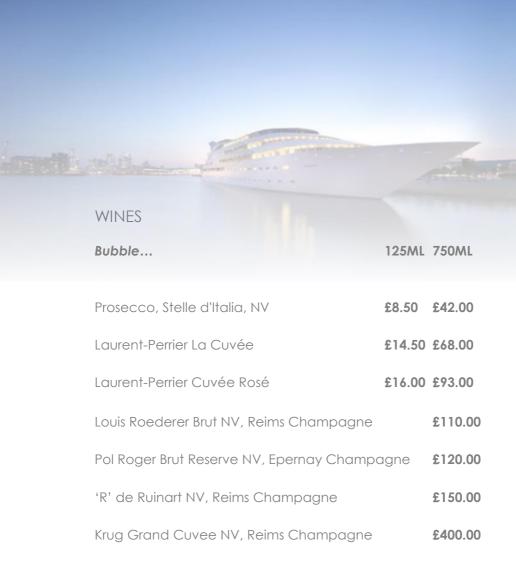
Sticky toffee pudding

£10.00

Sunborn ice cream and sorbets

£10.00

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Wine	es
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White	175ML	500ML	750ML
Longue Roche Sauvignon Blanc	£8.00	£22.00	£32.00
Chardonnay Les Mougeottes	£8.50	£24.00	£36.00
2018, Petit Chenin	£8.50	£26.00	£38.00
Mandrarossa, Pinot Grigio	£9.00	£28.00	£38.00
Rose			
	175ML	500ML	750ML
Pinot Grigio Blush, Il Sospiro	£8.00		£32.00
Rioja Rosado, Ramón Bilbao	£9.00	£28.00	£40.00
Red	175ML	500ML	750ML
Longue Roche Merlot, Pays d'Oc	£8.00	£22.00	£32.00
Journeymaker Shiraz Cinsault, 2015	£8.50	£24.00	£34.00
Cabernet Sauvignon I, 2016	£8.50	£26.00	£36.00
Malbec, Bodegas Santa Ana, 2017	£9.00	£28.00	£38.00
Sweet			70ML

Chateau Simon, Sauternes, Bordeaux 2010

The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.

£9.50



Beefeater, lemon and Juniper berries	£9.50
Bombay Sapphire, strawberry and lime	£10.00
Tanqueray, grapefruit and Juniper berries	£10.00
Sipsmith, lemon and rosemary	£11.00
Hendrick`s, rosemary and cucumber	£11.00
Beefeater pink, raspberry and rosemary	£11.00
Gin Mare, rosemary and olives	£12.00
Monkey 47, red current and rosemary	£14.00



# **Strawberry Kiss**

£11.50

Vodka, rhubarb vodka, lemon juice and strawberry finished with Prosecco

#### Bahama Mama

£11.50

Bacardi, Captain Morgan dark, Malibu, crème de banana, pineapple & orange juice, finished with soft touch of cherry

# Chambord mojito martini

£11.50

Bacardi rum, Chambord liqueur, lime, mint leaves and topped with lemonade

## Pomo Cosmo

£11.50

Grey Goose, Cointreau, lime, poma liqueur and cranberry juice

# Lé Grande blue

£14.50

Grey Goose, St Germains eldeflower, blue curacao, top up with champagne (served with glowing cube)

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#### **Chocolate Martini**

£11.50

Absolute vanilla, Baileys, chocolate liqueur and frangelico

#### Old fashioned

£11.50

Makers Mark, maraschino cherries, orange slice, brown sugar and orange bitters sparyed with fresh orange zest

# Sundown evening session

£11.50

Henessy vs, chocolate and orange bitters, Pedro Ximenez and cherry sprayed with fresh orange zest

# **Espressotini**

£11.50

Absolute vanilla, khalua, espresso served with coffee beans

# Washington apple

£11.50

Crown Royal, apple sour liqueur, cointreau and cranberry juice

## **Winter Margarita**

£11.50

Patron silver, blue curacao, lime juice, agave and egg white

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# French passion

£11.50

Beefeater, Aperol, Mandarin Napoleon, grapefruit juice loaded with fresh passion fruit

Hot toddy

£11.50

Jameson, honey, lemon, hot water spiced with cloves and cinnamon

Citrontini £11.50

Absolut citron, Cointreau, limoncello and lemon juice

# **Appletini**

Russina standard with lemon juice, finished with apple sour liqueur

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Café Toledo

£10.50

Baileys, Khalua, chocolate, coffee finished with cream.

Mint mocha latte

£10.50

Crème de menthe liquer, chocolate and coffee finished with cream

Café Mexico

£10.50

Patron XO café, Khalua and, coffee dusted with ground cinnamon, finished with cream

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Russian coffee

and cream

£10.50

Russian Standard vodka, brown sugar, coffee finished with fresh cream

For the love of cognac

£10.50

Courvoiser VS, Khalua, coffee finished with fresh cream.

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# Mocktails...

Lava flow £7.00

Raspberry, pineapple juice, coconut cream

Berrylicious mojito £7.00

Strawberries, raspberries, lime, fresh mint topped with lemonade

Cherry orange fizz £7.00

Orange lemonade with soft cherry touch

Our fruit delight £7.00

Tropical juices with mango and strawberry finish

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#### **COFFEE SELECTIONS**

£4.50

Espresso

Americano

Macchiato

Cappuccino

Latte

Cortado

Hot Chocolate

Add Caramel, Vanilla or Hazelnut flavor for £0.50 extra.

#### **TEA SELECTION**

£4.50

English Breakfast

Earl Grey

Green Sencha

Chamomile

Jasmine

Fresh mint and lemon Tea

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### Lager...

Peroni, lager, Italy, 330ml Asahi, lager, Japan, 330ml	£5.00
Stout and Ale Meantime, pale ale, London, 330ml Guinness, stout, Ireland,	£5.00 £5.00
Non alcoholic beer Becks blue	£5.00
Cider Aspall apple cider, 330ml	£6.00

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WHISKEY	50ML
Single Malt	
Glenfiddich 12 years	£12.00
Talisker 10 year	£12.50
Laphroaig 10 years	£12.00
Macallan 12 years	£15.50
Oban 14 years	£16.00
Blend	
Johnnie walker black label	£11.00
Chivas regal 12 years	£14.00
<b>Irish</b> Jameson	£10.50
<b>Canadian / rye</b> Crown royal	£11.00
<b>American</b> Makers mark	£9.50
Jack Daniels	£8.50
Four roses	£12.00

VODKA	50ML
Russian Standard, Russia	£7.50
Belvedere,	£9.50
Grey Goose,	£12.50
Cîroc	£14.00
TEQUILA	50ML
Jose Cuervo gold	£10.50
Patron xo café	£14.00
Patron silver	£15.00
Patron reposado	£18.50
Patron anejo	£19.50



Bacardi Carta Blanca	£7.50
Captain Morgan (dark)	£8.00
Kraken black spiced rum	£9.00
Havana Club 7-Year-Old	£9.50
Appleton	£10.00

Cognac	50ML
Courvoisier VS	£7.50
Hennessy VS	£9.50
Hennessy XO	£55.00



PORT AND SHERRY	75ML
Taylor's bottled vintage Port 2008	£11.00
LIQUEURS	50ML
Amaretto Di Saronno	£7.00
Baileys Irish Cream	£7.00
Southern Comfort	£7.00
Tia Maria	£7.00
Drambuie	£ 8.50
Jägermeister	£7.00
Sambuca white	£7.00
Cointreau	£7.00
Archers	£7.00

