

DOCKSIDER

For many years East London had the reputation of being the home of the real Londoner, but with time the Docks drew products and people from all over the world turning this part of our capital city into a melting pot of cultures, nationalities and flavours. Here at Docksider, we offer a tasteful blend of some of the most locally sourced and imported produce, picked up fresh from the Docks.

STARTERS

Soup of the Day (vg) with warm grilled bread	£6.50
Oyster Mushroom on Toast (vg) with olives tapenade and garlic crisps	£8.00
Warm Burrata (v) with Jerusalem artichokes	£9.00
Baked Camembert (v) with garlic and rosemary, served with grilled bread	£9.00
Confit Chicken, Ham Hock & Hazelnut Terrine with grilled sourdough and endive salad	£7.50

SALADS

Classic Caesar (v) crispy Romaine lettuce, croutons, Parmesan & Caesar dressing with Grilled Chicken £14.50 / with Grilled Salmon £16.00	£6.00
Smoked Seitan (vg) with beetroot, sweet potato and ancient grains salad	£10.00
Feta & Avocado Salad (v) with lettuce, quinoa, red cabbage, sweetcorn, mango, crushed avocado, feta with Grilled Chicken £14.50 / with Grilled Salmon £16.00	£8.00
Smoked Duck Breast Salad with lettuce, baby spinach, mint, grilled peach, cherry tomatoes, herbs, granola & house dressing	£10.00

MAINS

Fried Vegan "Chickn" (vg) with sweet potato and garlic puree, broccoli and grilled celeriac	£15.50
Steak and Ale Pie with mash potato and gravy	£15.00
Winter squash Risotto (v) with feta cheese	£17.00
Beer Battered Haddock & Chips served with mushy peas & tartar sauce	£16.00
Black Linguine with chorizo and squid	£17.00
Chicken Supreme with tenderstem broccoli and celeriac puree	£18.50
Salmon Supreme with fine beans, brown butter & capers sauce	£19.50
Pan-fried duck breast with potato terrine, sautéed spinach and red wine jus	£20.00

GRILLS

12oz Bone-in Rib eye	£35.00
8oz Sirloin Steak	£26.50
10oz Rib Eye Steak	£28.50
8oz British Beef Fillet	£29.00
All served with a flat mushroom, roasted tomato and French fries. Add any sauce for £3: Red Wine, Peppercorn, Béarnaise or Garlic Butter.	
08oz Docksider Beef Burger served on a warm brioche bun with mild cheddar & French fries add Grilled Bacon £1.50 or Onion Rings £1.50	£16.50
Docksider Chicken Burger served on a warm brioche bun with mild cheddar, Romesco sauce & French fries add Grilled Bacon £1.50 or Onion Rings £1.50	£16.50
100% Plant, Vegan Burger served on warm vegan brioche bun with vegan mayonnaise and French fries	£16.50

PIZZA BARREL & Stone

Crispy stone baked pizzas, prepared and baked fresh, in the traditional way using authentic high quality ingredients.

Margherita	£13.00
Grilled vegetable	£13.50
Simply salami	£14.50

SIDES

Creamy spinach	£4.00
Mac & Cheese (v)	£4.50
Mash Potato	£4.00
Sautéed Fine beans with toasted Hazelnut	£4.00
Tender-stem broccoli with chilli & Lemon	£4.00
French fries	£3.50
Sweet Potato Fries (vg)	£4.00

(v) Vegetarian (vg) Vegan

If you have any dietary requirements or are concerned about food allergies we invite you to ask your server for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.



All of our seafood is premium, provenance-assured, sustainable and responsibly sourced from well-managed stocks from Lyme Bay, on the Devon and Dorset Border.

For more information visit:
lymebayreserve.co.uk/reserve-seafood

DRINKS

WHITE WINE

	Bottle	175ml
Between Thorns Chardonnay South Eastern Australia	£23.50	£6.25
Vinuva Organic Pinot Grigio Veneto, Italy	£27.50	£7.00
Picpoul De Pinet, Petite Ronde Bordeaux, France	£33.00	£8.00
Waipara Hills Sauvignon Blanc Marlborough, New Zealand	£37.00	£8.75
Vavasour Pinot Gris Awatere Valley, New Zealand	£40.00	£9.50
Chablis, Bouchard Aîné & Fils Burgundy, France	£57.00	£15.00

RED WINE

	Bottle	175ml
Between Thorns Shiraz South Eastern Australia	£23.50	£6.25
Tekena Merlot, Central Valley Itata Valley, Chile	£28.00	£7.00
Élevé Pinot Noir, Vin De France Bordeaux, France	£30.00	£8.00
Drifting Cabernet Sauvignon Lodi, USA	£35.00	£8.50
Don Jacobo Rioja Crianza Tinto, Bodegas Corral Rioja, Spain	£39.00	£9.50
Puro Malbec, Mendoza Mendoza, Argentina	£44.00	£11.00

ROSÉ WINE

	Bottle	175ml
Rare Vineyards Cinsault Vieilles Vignes Rosé, Pays D'oc Languedoc-Roussillon, France	£29.50	£6.95
Estandon Héritage Rosé, Côtes De Provence Provence, France	£35.00	£8.50

SPARKLING

	Bottle	125ml
Fantinel Prosecco Extra Dry Friuli-Venezia Giulia, Italy	£37.00	£8.25
Fantinel Prosecco Rosé Friuli-Venezia Giulia, Italy	£40.00	£10.00
Moët & Chandon Brut Impérial Épernay, France	£72.00	
Moët & Chandon Rosé Impérial Épernay, France	£89.50	

COCKTAILS

Long Flint was born in East London with the goal of producing the finest, premium ready-to-serve cocktails made using the best craft spirits and 100% natural ingredients.

Hibiscus Gin & Tonic (Bottled) with East London Liquor's London Gin	£9.50
Ginger Beer & Rum Fuego (Bottled) with Rumbullion! spiced rum	£10.00
Woodford Reserve Old Fashioned (Crafted)	£10.00
Espresso Martini (Crafted)	£10.00
Ameretto Sour (Crafted)	£10.00

DRAUGHT BEER

	Half	Pint
Beck's	£2.80	£5.60
Stella Artois	£3.25	£6.50
Camden Hells	£3.50	£6.95
Goose IPA	£3.50	£6.95

BOTTLES

Beck's Blue (non-alcoholic)	£3.95
Brewdog Dead Pony Club	£5.50
Daura Damm (GF)	£5.50
Guinness Surger Can	£6.00
Brooklyn Lager	£6.25
Peroni Nastro Azzurro	£5.25
Rekorderlig Apple Pear Strawberry & Lime Mixed Berries	£6.50

LIQUEURS

	35ml
Amaretto Disaronno	£6.50
Bailey's Irish Cream	£5.00

GIN

	35ml
Beefeater	£5.80
Hendrick's	£8.50
Tanqueray 10	£8.90

SINGLE MALT

	35ml
Glenlivet	£8.75
Jura	£9.50
Oban	£11.00

BOURBON

	35ml
Maker's Mark	£7.50

KOMBUCHA

The most complex, sophisticated non-alcoholic brew

Dry Dragon Dragonwell tea, grapefruit, lemon, citrus Pairs with fresh summer salads, green vegetables, shellfish or fruit	£6.75
Royal Flush Darjeeling tea, rhubarb, gooseberry, touch of blackcurrant Pairs with white meats, white fish and cream sauces & desserts	£6.75
Smoke House Black tea, apple, caramel, smokey top notes Pairs with robust meats, spicy and smoked foods or full-flavoured sauces	£6.75

Please ask your server for the full list of soft drinks.

It is illegal to sell alcohol to anyone under 18 years of age. In accordance with the weights and measures Act 1995, the measure for the sale of all spirits on the premises is 35ml. All our wine is served 175ml and sparkling is served in 125ml.