

# 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.

## APERITIFS

Martini Bianco / Extra Dry / Rosso	£5.80
Pimm's No.1	£6.00
Aperol	£5.10
Marinated Olives	£3.50
Tortilla Chips	£3.50

## STARTERS

Soup of the Day (vg) with warm grilled bread	£6.50
Salt & Vinegar Squid	£6.50
Buffalo Mozzarella (v) with marinated beef tomatoes, granola & soft herb oil	£8.50
Baked Camembert (v) with garlic and rosemary, served with grilled bread	£9.00

## SALADS

Classic Caesar (v) crispy Romaine lettuce, croutons, Parmesan & Caesar dressing with Grilled Chicken <b>£14</b> / with Grilled Salmon <b>£15.50</b>	£6.00
Feta & Avocado Salad (v) with lettuce, quinoa, red cabbage slaw, sweetcorn, mango, crushed avocado, feta & homemade ranch dressing with Grilled Chicken <b>£14</b> / with Grilled Salmon <b>£15.50</b>	£7.00
Docksider Niçoise Salad (v) mixed leaves, soft boiled egg, fine beans, asparagus, bulgur wheat with Grilled Chicken <b>£16.50</b> / with Grilled Tuna Steak <b>£18.00</b>	£10.00
Smoked Duck Breast Salad with lettuce, baby spinach, mint, grilled peach, cherry tomatoes, herbs, granola & house dressing	£10.00

## MAINS

BBQ Aubergine (vg) with roquette and pomegranate salad	£14.50
Beer Battered Haddock & Chips served with mushy peas & tartar sauce	£16.00
Peas & Asparagus Risotto (v) with Manchego cheese	£17.00
Hake Fillet with asparagus, samphire & Romesco sauce	£19.00
Salmon Supreme with fine beans, brown butter & capers sauce	£18.50
Chicken Supreme sautéed broccoli, cauliflower puree & red wine jus	£18.50

## GRILLS

8oz Sirloin Steak	£25.50
10oz Rib Eye Steak	£27.50
8oz British Beef Fillet	£29.00
All served with a flat mushroom, roasted tomato and French fries. <b>Add any sauce for £3:</b> Red Wine, Peppercorn, Béarnaise or Garlic Butter	
8oz Beef Burger served on a warm brioche bun with mild cheddar & French fries add Grilled Bacon <b>£1.50</b> or Onion Rings <b>£1.50</b>	£16.50
Docksider Chicken Burger served on a warm brioche bun with mild cheddar, Romesco sauce & French fries add Grilled Bacon <b>£1.50</b> or Onion Rings <b>£1.50</b>	£16.50
Tuna Steak Burger served with tarragon mayo, red cabbage slaw, baby spinach & French fries	£17.50

## SIDES

French Fries (vg)	£3.50
Onion Rings (v)	£3.50
Mixed Leaf Salad (vg)	£3.50
Sautéed Broccoli with Chilli & Lemon (vg)	£4.00
Sweet Potato Fries (vg)	£4.00
Sautéed beans, asparagus & toasted hazelnut (vg)	£4.00
Mac & Cheese (v)	£4.50

**(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](http://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
Malbrontes Torrontés Mendoza, Argentina	£39.00	£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
Geyser Peak Cabernet Sauvignon California, USA	£33.50	£8.75
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	

## LONG FLINT 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.

<b>Hibiscus Gin &amp; Tonic</b> with East London Liquor's London Gin	£9.50
<b>Rhubarb &amp; Vodka Seltzer</b> with sacred Organic Vodka	£9.50
<b>Ginger Beer &amp; Rum Fuego</b> with Rumbullion! spiced rum	£10.00
<b>Grapefruit, Sour Cherry &amp; Mezcal Paloma</b> with QuiQuiRiQui Joven Mezcal	£10.50

## 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	£6.50
Rekorderlig Pear	£6.50
Rekorderlig Strawberry & Lime	£6.50
Rekorderlig Mixed Berries	£6.50

## LIQUEURS

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

## GIN

	35ml
Beefeater	£5.50
Tanqueray 10	£8.20
Hendrick's	£8.50

## SCOTCH

	35ml
Glenlivet 12yr	£8.50
Oban 14yrs	£9.20
Caol Ila 12yrs	£9.60

## BOURBON

	35ml
Maker's Mark	£6.75

## RUM

	35ml
Bacardi Superi	£6.50
Captain Morgan's Dark	£6.60
Havana Club 7yr Old	£7.50

## VODKA

	35ml
Absolut	£5.70
Stolichnaya	£6.10
Grey Goose	£9.10

## WHISKY

	35ml
Famous Grouse	£5.75
Jack Daniel's	£6.50
Jameson's	£6.00

## TEQUILA

	35ml
Olmecca Altos Reposado	£6.50

## KOMBUCHA

*The most complex, sophisticated non-alcoholic brew*

<b>Dry Dragon</b> Dragonwell tea, grapefruit, lemon, citrus Pairs with fresh summer salads, green vegetables, shellfish or fruit	£7.50
<b>Royal Flush</b> Darjeeling tea, rhubarb, gooseberry, touch of blackcurrant Pairs with white meats, white fish and cream sauces & desserts	£7.50
<b>Smoke House</b> Black tea, apple, caramel, smokey top notes Pairs with robust meats, spicy and smoked foods or full-flavoured sauces	£7.50

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.