



## SNACKS

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Gordal Olives	5
Rosemary Roasted Almonds	5
Gilda	each 2.5
Speck	8
Warm Pretzel Roll, Butter	4
Today's Focaccia	5
Green Salad	5

## LUNCH

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Pea & Mint Soup	8.5
<i>Served with crispy lardons and a pretzel roll</i>	
Tart of the Week	9
<i>Watercress &amp; Feta Quiche, served with a green salad</i>	
Warm Goat's Cheese Salad	9
<i>Tinned Loaf Crouton, Walnuts, Honey Dressing</i>	
Burrata Salad	15
<i>Grilled Courgette, Soft Herbs &amp; Burrata</i>	
Gravadlax	15
<i>Cured Salmon, Rye Bread Crisps, Sweet Mustard, Dill</i>	
Crab Salad	19
<i>Picked Devon White Crab, Baby Gem, Marie Rose</i>	
Croque Monsieur	14.5
<i>Tin Loaf, Jambon Blanc, Emmental, Bechamel</i>	
Tagliata	24
<i>Beef Sirloin, Rocket, Aged Parmesan, Lemon</i>	

## SANDWICHES

*On our house-made sourdough loaf, served with a green salad*

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Jambon Beurre	8.5
Rare Roast Beef, Horseradish & Rocket	9.5
Coronation Chicken	9.5
Egg & Cress	8
Mozzarella, Pesto & Rocket <i>on focaccia</i>	9
BG Salmon Bagel	10.5
<i>Cured Salmon, Crème Fraîche, Pretzel Bagel</i>	

Baudry Greene

20 Endell Street, WC2H 9BD



## CAKES, PASTRIES, &c.

Our head chef Kate O'Sullivan and her team bake our cakes and pastries fresh on a daily basis.

Feel free to inspect our cake counter at your leisure, or ask one of our front of house team what's on the menu today.



## PUDDINGS

<b>Strawberries &amp; Cream</b>	9
<i>Mascarpone Mousse, Strawberry Compote &amp; Strawberry Sorbet</i>	
<b>Honey Cake</b>	6
<i>Burnt Honey Biscuit, Honeyed Chantilly Cream</i>	
<b>Baked Alaska</b>	9
<i>Praline Ice Cream, Hazelnut Sorbet, Genoise Sponge &amp; Italian Meringue</i>	
<b>Giant Chocolate Chip Cookie &amp; Vanilla Ice Cream</b>	11.5



## CHOC ICES, ICE CREAMS & SORBETS

<b>Fernet Branca Affogato</b>	5
<b>Vanilla Choc Ice</b>	5
<b>Brandied Prune Choc Ice</b>	6
<b>Cherry &amp; Kirsch Choc Ice</b>	6
<b>Raspberry Choc Ice (DF)</b>	6