

FOR THE LOVE OF COMFORT FOOD

Time to refuel.



CROWNE PLAZA LONDON DOCKLANDS

Royal Victoria Dock, Western Gateway,
London, E16 1AL – United Kingdom.

T. 0207 055 2000 – W. cpdocklands.co.uk

	125ml	175ml	250ml	Bottle
Sparkling Wine and Champagne				
PROSECCO				
Da Luca Prosecco (HW), Glera, Veneto, Italy	–	9	–	40
Bottega Gold Prosecco Brut, Glera, Veneto, Italy	–	–	–	38
Da Luca Rosato Spumante, Merlot–Raboso, Veneto, Italy	–	–	–	38
CHAMPAGNE				
Mercier Brut (HW), Pinot Noir–Chardonnay, Champagne, France	–	12	–	50
Moët & Chandon Brut Impérial, Pinot Noir–Pinot Meunier–Chardonnay, Champagne, France	–	–	–	75
Moët & Chandon Rosé Impérial, Pinot Noir–Pinot Meunier–Chardonnay, Champagne, France	–	–	–	98
Veuve Clicquot Yellow Label Brut, Pinot Noir–Pinot Meunier–Chardonnay, Champagne, France	–	–	–	90
White Wines				
FAMILIAR FLAVOUR WHITES				
Flagstone Noon Gun, Chenin Blanc–Sauvignon Blanc–Viognier, (HW), Western Cape, South Africa	5.5	7.5	11	32
Da Luca, Terre Siciliane, Pinot Grigio, Italy (HW)	6.15	8.65	12.2	37
Luis Felipe Edwards Reserva, Sauvignon Blanc, Casablanca Valley, Chile	–	–	–	36.5
Vidal, Sauvignon Blanc, Marlborough, New Zealand	–	–	–	44
CLASSY CURIOUS WHITES				
Gavi Ca' Bianca, Cortese, Piemonte, Italy	–	–	–	45
Picpoul de Pinet, Réserve Mirou, Picpoul, Pinet, France	–	–	–	38
Pulpo, Pagos del Rey, Albariño, Rías Baixas, Galicia, Spain	–	–	–	46
Domaine de la Grange Magnien, Louis Jadot, Chardonnay, Mâcon-Villages, France	–	–	–	50

HW = House Wine
Our wines are also sold by the glass, available in 125, 175 and 250ml
All items are subject to availability.
Vintage may be subject to change according to availability.
Please drink responsibly – see drinkaware.co.uk for the facts.
Please let us know if you have any allergies or require information on ingredients.
VAT is included in all prices GBP sterling. Discretionary 12.5% service charge.

	125ml	175ml	250ml	Bottle
Rosé Wine				
Vendange (HW), White Zinfandel, California, USA	4.5	6.3	9	27
Antonio Rubini delle Venezie, Pinot Grigio, Veneto, Italy	–	–	–	28
Lumière, Estandon, Grenache–Syrah–Cinsault, Provence, France	–	–	–	42
Red Wine				
CLASSY COMFORTING REDS				
Flagstone Longitude (HW), Shiraz/Syrah – Cabernet Sauvignon– Malbec, Western Cape, South Africa	5.5	7.5	11	32
Los Romeros (HW) Malbec Central Valley, Chile	6	8	12	36
Luis Felipe Edwards Gran Reserva, Merlot, Colchagua Valley, Chile	–	–	–	37
Crianza, Viña Real, Tempranillo–Grenache/Garnacha, Rioja, Spain	–	–	–	45
STYLISH ORIGINAL REDS				
Combe aux Jacques, Louis Jadot, Gamay, Burgundy, Beaujolais Villages, France	–	–	–	46
Pablo Old Vine, Grenache/Garnacha, Calatayud Aragon, Spain	–	–	–	41
Les Hipsters Barbe, Merlot–Cabernet Sauvignon–Malbec, Bordeaux, Côtes de Bourg, France	–	–	–	49
JJ Hahn Reginald, Shiraz/Syrah–Cabernet Sauvignon, Barossa Valley, South Australia	–	–	–	78

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JOIN US FOR TEA @ THE DOCKS

HOME MADE SCONES,
PASTRIES AND SANDWICH
SELECTION

£16 PER PERSON

PRIOR RESERVATION REQUIRED

www.bookatable.co.uk/docklands-bar-grill-docklands-london

0207 055 2000

Young Diners Menu

Served daily from 12.00pm until 10.30pm
to children under 13 years

Two courses from £8

Three courses from £10

All meals include a
Cawston Press Fruit Water

BAR OPENING TIMES

FOOD SERVED EVERY DAY FROM 11.30-23.00

SUNDAY – THURSDAY: 07.00-01.00

FRIDAY – SATURDAY: 07.00-02.00

OUR TERRACE'S ACCESS
IS RESTRICTED AFTER 11PM

PLATTERS TO SHARE

MEAT PLATTER 15

Salami, Serrano ham, honey roasted ham, chorizo, gherkins, balsamic tomato

WARM VEGETARIAN PLATTER (V) 13

Halloumi cheese, cucumber, grilled mushroom, sweet potato, grilled peppers, hummus, khubz

INDULGE

IN OUR SMALL PLATES SELECTION

PUTTANESCA KHALKIDHIKI 3.5 (V)

“Queen green Khalkidhiki” olives with chilli and garlic

SMOKED ALMONDS 3.5 (V) (GF)

ROASTED RED PEPPERS WITH FETA 4.5 (V) (GF)

BALSAMIC ONIONS 4.5 (V) (GF)

SAVOURY SNACK MIX 4.5

SANDWICHES & SNACKS

CROQUE MONSIEUR 10

butter baked premium ham and cheddar cheese sandwich prepared with brioche bread

CROQUE MADAME 10

butter baked premium ham and cheddar cheese sandwich prepared with brioche bread, topped with a fried egg

HAM AND CHEESE SANDWICH 9

premium ham, cheddar cheese, served with crisps on white or brown bloomer

SMOKED SALMON SANDWICH 12

with dill crème fraiche, served with crisps on white or brown bloomer

CLUB SANDWICH 13

chicken fillet, backbacon, egg, tomato and lettuce, served with crisps, on white or brown bloomer

FROM OUR GRILL

BUTCHER'S CUTS

28 DAY DRY-AGED ENGLISH BEEF

8oz SIRLOIN STEAK 15

8oz RIB EYE STEAK 17

8oz RUMP STEAK 15

please allow sufficient time for cooking

Your choice of homemade sauces:

GREEN PEPPERCORN, ONION GRAVY OR BEARNAISE 1.5

EAST DOCK PATTY BEEF BURGER 8oz 15

bun, cheddar cheese, smoked streaky bacon, gherkin, onion, lettuce and beef tomato. Served with chips

ADD ONE OF OUR DELICIOUS SIDES TO COMPLETE YOUR MEAL

EAST LONDON FARE

FISH'n'CHIPS 14

beer battered hake fillet with crushed peas, house tartare sauce

BANGERS and MASH 14

Premium Cumberland pork sausages and mashed potatoes, onion gravy

LAMB PIE 15 (GF)

braised lamb shoulder topped with creamy mash potato and spiked with herbs

OVEN ROASTED

HALF CHICKEN 14 (GF)

with Provençal herbs

WHOLE CHICKEN FOR TWO 19 (GF)

with Provençal herbs

A LA PLANCHA

WHOLE SEABASS BOK CHOI 17

with radishes and oriental mustard dressing

SALMON SUPREME WITH ASPARAGUS 17 (GF)

Hollandaise sauce

SIDES 4.5

FAT CHIPS (GF)

BUTTERED MASHED POTATOES (GF)

GREEN BEANS WITH SHALLOTS (GF)

CREAMED SPINACH (GF)

FRAGRANT JASMINE RICE (GF) (DF)

HOUSE SALAD (GF) (DF)

MIXED ROASTED VEGETABLES (GF) (DF)

DESSERTS

NEW YORK STYLE BAKED CHEESECAKE 6

HOUSE WAFFLE WITH FRUITS, CHOCOLATE SAUCE, CHANTILLY or ICE CREAM 7

MANJARI CHOCOLATE MOUSSE 6

FRESH SEASONAL FRUIT SALAD 4.5

SELECTION OF ICE CREAMS & SORBETS 1.5 *per scoop*

Icecream: Honeycomb
Vanilla bean pod
Chunky Belgian chocolate

Sorbets: Raspberry
Mango
Orange

SALADS

CLASSIC CAESAR SALAD 9 (GF)

Add chicken breast 12

Add king prawn 14

CLASSIC GREEK SALAD 10 (V) (GF)
tomatoes, red onion, cucumber, green peppers, olives and feta cheese with olive oil

NIÇOISE SALAD 10 (GF)
green beans, potatoes, tomatoes, hard-boiled eggs, olives, raw red peppers, shallots, artichoke hearts and dressed with olive oil

VEGETARIAN 12

WARM RATATOUILLE SALAD (GF)
with fresh mozzarella, aubergine, courgette, peppers, basil

GRILLED HALLOUMI
with rocket, pickled red cabbage, sunflower seeds and plum

SIZZLING VEGETABLE STIR-FRY
with tofu and fragrant jasmine rice

PIZZA & PASTA

MARGHERITA 11

Neapolitan pizza with tomatoes and mozzarella

PEPPERONI 12

Mozzarella & Edam cheese, pepperoni-salami

LINGUINE 12 (V)

with creamy mushroom sauce, spring onion, leek

MACARONI and CHEESE 11 (V)

with cherry tomato