THE ENGINEER

SNACKS & SHARERS

Sourdough, whipped Marmite® butter (v) 6 | Handmade Scotch Egg, Oxford sauce 9.5
Crispy Monkfish, cured lemon tartare sauce 10.5 | Beef Shin Croquettes, gochujang mayo 9.5
Panko-Breaded Olives, romesco (ve) 7.5 | Crispy Squid, lemon & dill aioli 9
Charcuterie & Hot Honey Baked Camembert, Italian cured meats, pickles, toasted sourdough, rye bread 20

Pacific Rock Oysters, Chardonnay & shallot mignonette
One 5 | Three 14 | Half-Dozen 27
Pair with Cloudy Bay Sauvignon Blanc, New Zealand, 13.5% vol

STARTERS

Beef Tartare, Copper Maran egg, crostini 14.5
Portobello Mushroom, Shallot & Truffle Soup, toasted sourdough, shaved black truffle (ve) 11.5
Pan-Seared Scallops, Chardonnay vinegar, smoked pancetta, lemon & herb crumb 15.5
Cured Chalk Stream Trout Tartare, Sicilian lemon & dill aioli, sourdough crostini 14
Burrata, pomegranate molasses, dates, sourdough crisps* (v) 13.5

ROASTS

Rump of Beef 26.5
British Half Roast Chicken 25
Dorset Lamb Striploin 36
Root Vegetable, Cranberry & Nut Roast^ (v) 23
To Share – Rump of Beef, British Roast Chicken, Dorset Lamb Striploin 62
To Share - 16oz Chateaubriand 87

All served with a Yorkshire pudding, thyme-roasted potatoes,
*buttered savoy cabbage & leeks, roasted root vegetables, gravy**

Add - 6 each
Taw Valley Cheddar Cauliflower Cheese (v) | Cumberland pigs in blankets
Duck Fat Roast Potatoes | Creamed Spinach, Cheddar & garlic sauce (v) | Camembert Mash (v)

MAINS

Devonshire Cheddar & Pancetta Burger, fries, house sauce 21
Crown Prince Pumpkin Risotto, Gran Moravia, crispy sage, chive oil* (v) 19 *with Chicken* 24
Butternut Squash & Beetroot Salad, pineapple, lemongrass & ginger dressing, red chicory, candied seeds* (ve) 17
with Chicken 22
Beer-Battered Fresh Haddock & Chips, minted crushed peas, tartare sauce 22.5
Pan-Roasted Fillet of Cod, cauliflower purée, cavolo nero, beurre blanc, salmon roe caviar* 30

SIDES

6 each
Skin-On Fries (ve) | Buttered Ratte Potatoes (v) | Triple-Cooked Chips (ve)
Potato Rosti Chips (v | Heritage Carrots, roasted in hot honey (v) | | Mixed Leaf Salad (ve)

Allergens & dietary information available on reverse. Adults need around 2000kcal a day.

the engineer

The Engineer, 65 Gloucester Ave., Primrose Hill, NW1 8JH
www.theengineerprimrosehill.co.uk | @theengineerpub



Dating back to the 1800s, *The Engineer* gets its name from one of Britain's most famous civil engineers, Isambard Kingdom Brunel. Instrumental in the design and construction of the Great Western Railway and the SS *Great Britain*, Brunel's offices are said to have been upstairs in *The Engineer*, and his silhouette is still featured on the pub's swing sign to this day.

Where table service is offered, a discretionary service charge of 10% may be added.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens. Adults need around 2000kcal a day.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol. Fish dishes may contain small bones. Alcohol is only available to over 18s. Please drink responsibly.

Illustration by Lydia Wood

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