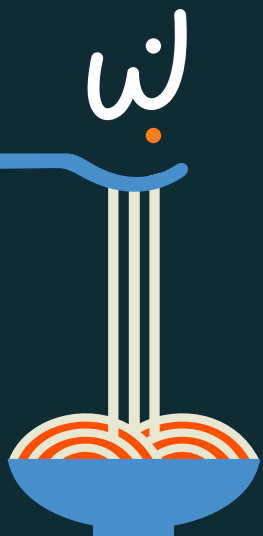


## Food @ wallacespace

Whether you need a quick nibble with a glass of something cold at the end of the day, or a sumptuous feast in stylish surroundings, rest assured that we cook and prepare seasonal, fresh produce with no processed nonsense.

Our menus joyfully reflect the culture of diversity in London. Plus, creating menus the wallacespace way means we'll always be able to work with your dietary needs or personal taste to create a bespoke experience for your guests.



ask@wallacespace.com  
020 7395 1265  
www.wallacespace.com



vegetarian - v  
vegan - vg  
gluten free - gf

## Italian trattoria Kitchen

### Antipasti

*served on the table for guests to share*

#### Bresaola bruschetta

Italian cured beef, whipped ricotta & minted pea salsa\*

#### Piedmontese peppers

slow roasted peppers, plum tomatoes, anchovy & basil (gf)\*

#### Trofie alla Genovese

green beans, new potatoes & pesto (v)\*

Italian breads & breadsticks

### Main Course please choose one

Pork belly, cannellini beans & salsa verde

Seabass fillet, lentils & salsa verde

Crespelle al forno, spinach & ricotta, tomato & basil sauce (v)

On the table to share

Roasted summer vegetables

Wild rocket salad

### Pudding

Italian lemon pudding with raspberries

On the table to share

Masala poached peaches (vg)

\*Denotes pre-ordered vegan option available







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## Greek Taverna kitchen

### To start

Served on the table for guests to share

Mezedes, taramasalata, tzatziki, fava, split pureed yellow peas, red onion & capers

*Accompanied with*

warm pitta bread and raw Spring vegetables for dipping

### Dakos

Cretan barley rusks, vine tomato, barrel aged feta & oregano

Cod & potato croquettes, garlic sauce to dip

### Main Course please choose one

#### Kotopita

Greek filo chicken pie, roasted peppers & cheese

#### Kleftiko

Slow braised leg of lamb, oregano, lemon, garlic, tomatoes & potatoes (gf)

#### Gemista

Baked stuffed summer vegetables with rice & soft herbs (vg & gf)

On the table to share

Green beans, butterbeans & cherry vine tomatoes

#### Maroulosalata

chopped cos, radicchio & little gem, Spring onions, dill & feta

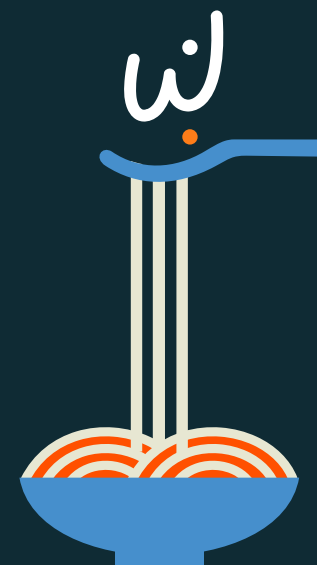
### Pudding

#### Galaktoboureko

Greek custard pie, soaked in orange syrup

On the table to share

Strawberries, watermelon, ouzo & mint





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## British Bistro kitchen

### To start

Served on the table for guests to share

**Smoked mackerel pâté,**  
heritage beetroot, apple & horseradish

**Scotch Burford Brown egg**  
with homemade salad cream

**Spring salad**  
Asparagus, English peas, radishes, broad beans, green beans & lovage salad

**Sourdough & rye breads & unsalted butter**

### Main Course please choose one

**Braised shin of beef,**  
red wine, black olives, orange gremolata & celeriac purée

**Sea bream fillet,**  
celeriac purée, parsley, olives, sun blushed tomato & capers

**Portabello mushroom,**  
courgettes, pearl barley, slow roast tomatoes & goat's cheese (v)

On the table to share

**Hot buttered new potatoes (v)**

**Classic green salad (gf)**

### Pudding

**Gooseberry crumble cake,**  
elderflower syrup & crème fraîche

On the table to share

**Spiced poached pears with blackberries**

