

WEEKDAY LUNCH

Nibbles

Roasted Nuts VE/GF 4.5
Olives VE/GF 4
Warm Soft Pretzel v Served with a bourbon mustard sauce

£10

EXPRESS

LUNCH Includes a main & a soft drink MONDAY FRIDAY 12-3PM

Choose from the New Yorker Hot Dog, Caesar Salad, Grilled Cheese Sandwich or Meatball Sub

Salad Bowls

12.5

-12

14

Caesar Salad v* Gem lettuce, croutons, pecorino, anchovies, soft boiled egg. Caesar dressing

Farmers Market Salad VE Mixed leaves, crunchy seasonal slaw, tomatoes, artichokes, avocado, mixed seeds, agave & mustard dressing

Cobb Salad v* Gem lettuce, crispy bacon, grilled chicken, blue

cheese, tomatoes, avocados and soft boiled egg with a vinaigrette dressing

Add grilled chicken thighs/crispy fried chicken/vegan Feta 2

Steak & Eggs

Steak and Eggs 18.5 Flat iron steak, free range fried eggs, chimichurri & fries

Sandwiches All sandwiches served with fries

Grilled Cheese V 9.5 Chilli jam, applewood & mature cheddar on sourdough
Reuben 11 Peppered beef Pastrami with thousand island dressing, melted Swiss cheese, pickle & sauerkraut on toasted sourdough
Meatball Sub 11 Meatballs, tomato sauce and melted cheese Plant based option available
Poboy Crispy cajun fried shrimp, shredded baby gem lettuce and remoulade sauce, served in a sub
Philly Cheesesteak 13 Chopped steak with cheese, roasted peppers & sauteed onions, served in a sub

Burgers

All burgers are served with fries

Cheeseburger GF* 15.5 Dry aged double steak smash patty with cheese, secret burger sauce, shredded lettuce and pickle

"The 411" Burger 16.5 Dry aged double steak smash patty, jalapeno poppers, raclette fondue sauce, secret burger sauce & green chilli relish

Buttermilk Fried Chicken 14.5 Fried buttermilk chicken thigh, buffalo mayo & shredded lettuce

 Plant Burger GF*/VE
 15.50

 Future farm patty, vegan applewood smoked cheese, rocket, crispy onions, vegan garlic aioli, vegan bun & fries

Stack it High Smash Pattie **3.5** | Bacon **1.5** | Jalapeño **1** Smashed Avocado **1.5** | Fried Egg **1.5** | Mushroom **1.5** American Cheese **1**

Hot Dogs

"New Yorker" 13.5
Classic hot dog with sweet mustard & sauerkraut

Blackjack Dirty Dog 14.5 BBQ pulled pork, cheese sauce, grilled onion & chimichurri sauce



WATCH OUR DRINKS MENU BECOME A LIVE STOCK MARKET

THE411LONDON



FROM OUR KITCHEN TO YOUR OFFICE

Talk to our team today or drop an email to our team to discuss your office catering needs.

HELLO@THE411LONDON.CO.UK

Desserts

New York Cheesecake V/GF 6.5 Traditional vanilla baked cheesecake

Baked Cookie Dough V 7.5 Warm chocolate chip cookie dough, chocolate sauce, vanilla ice cream

Sorbet Selection VE/GF
Blackberry / Lemon / Blood Orange
3 scoops, one of each or choose your own

Scan To View Calories



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

V Vegetarian VE Vegan GF Gluten free

V* Vegetarian option available GF* Gluten free option available 5.5



FVFNING

Nibbles

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Olives VE/GF 4
Warm Soft Pretzel v Served with a bourbon mustard sauce

Bar Snacks

Mac & Cheese Croquettes V Served with a Buffalo Trace bourbon BBQ sauce
Fried pickles served with a buttermilk ranch dip
Popcorn Shrimp 9 Panko crumbed shrimps & Frank's hot sauce
Korean Fried Chicken Tenders 9 Deep fried chicken coated with a sticky, spicy and sweet sauce
Wings 6 WINGS 8 Choice of buffalo wings or Buffalo Trace bourbon BBQ
Caulifower Wings V Choice of buffalo wings or Buffalo Trace bourbon BBQ
Cajun Spiced Sweetcorn Ribs VE/GF 8 Plant based hard cheese, pickled red onion, chipotle salsa

Salad Bowls

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Farmers Market Salad VE Mixed leaves, crunchy seasonal slaw, tomatoes, artichokes, avocado, mixed seeds, agave & mustard dressing

Cobb Salad V* Gem lettuce, crispy bacon, grilled chicken, blue

cheese, tomatoes, avocados and soft boiled egg with a vinaigrette dressing

Add grilled chicken thighs/crispy fried chicken/vegan feta 2

Sharers

Famous Nachos V/VE* 12.5 Home fried corn chips smothered in melted cheese served with salsa, sour cream, guacamole & jalapeños Add grilled chicken/pulled pork 3.5
Slider Fondue Platter 38 8 Beef Sliders, raclette fondue dipping sauce & fries
Wing Platter 22 18 crispy wings served in buffalo, Korean and Buffalo Trace bourbon BBQ
Tribeca Snack Platter 38 Cajun spiced corn ribs, popcorn shrimp, buttermilk chicken tenders, cauliflower wings, mac & cheese croquettes and fries

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"The 411" Burger 16.5 Dry aged double steak smash patty, jalapeno poppers, raclette fondue sauce, secret burger sauce & green chilli relish
Buttermilk Fried Chicken 14.5

Fried buttermilk chicken thigh, buffalo mayo & shredded lettuce

Plant Burger GF*/VE 15.50 Future farm patty, vegan applewood smoked cheese, rocket, crispy onions, vegan garlic aioli, vegan bun & fries

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Smash Pattie **3.5** | Bacon **1.5** | Jalapeño **1** Smashed Avocado 1.5 | Fried Egg 1.5 | Mushroom 1.5 American Cheese 1

Hot Dogs

"New Yorker" 13.5	
Classic hot dog with sweet mustard & sauerkraut	

Blackjack Dirty Dog 14.5 BBQ pulled pork, cheese sauce, grilled onion & chimichurri sauce

Flat Iron Steak

Flat Iron Steak 18.5 Served with fries, chimichurri or blue cheese sauce

Sides

Fries v/ gf 4	Mac & Cheese v 5
Sweet Potato Fries <mark>v/ gf</mark> 5	Onion Rings v 4

Pizzas

Staten Island v 10.5 Tomato base, mozzarella, fresh basil Plant based option available
Manhattan 11.5 White base, artichoke hearts, mozzarella, pecorino
Brooklyn 11.5 Tomato base, mozzarella, double pepperoni
Bronx 12.5 Tomato base, mozzarella, bacon, nduja, red chillies, basil
Queens VE* 11.5 Tomato base, mozzarella, meatballs in tomato sauce, basil Plant based option available

Desserts

New York Cheesecake V/GF 6.5 Traditional vanilla baked cheesecake	
Baked Cookie Dough v 7.5 Warm chocolate chip cookie dough, chocolate sauce, vanilla ice cream	
Sorbet Selection VE/GF 5.5	

S Blackberry / Lemon / Blood Orange 3 scoops, one of each or choose your own



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Chicken Waffle

Crispy fried chicken thighs served on a waffle with maple syrup and butter

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WEEKEND BRUNCH

Nibbles

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Olives VE/GF 4
Warm Soft Pretzel v Served with a bourbon mustard sauce

Salad Bowls

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Gem lettuce, croutons, pecorino, anchovies,
soft boiled egg, Caesar dressing

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Farmers Market Salad VE Mixed leaves, crunchy seasonal slaw, tomatoes, artichokes, avocado, mixed seeds, agave & mustard dressing

Cobb Salad V* Gem lettuce, crispy bacon, grilled chicken, blue cheese, tomatoes, avocados and soft boiled egg with a vinaigrette dressing

Add grilled chicken thighs/crispy fried chicken/vegan feta 2



Steak and Eggs 18.5 Flat iron steak, free range fried eggs, chimichurri & fries

Cooked Breakfast

14

8

12

The Classic Fried eggs, smoked bacon, pork sausages, chipotle baked beans, ovster mushrooms, hash browns, wilted spinach and sourdough

The Vegan One VE 12 Hash browns, grilled tomatoes, chipotle baked beans, oyster mushrooms, wilted spinach, smashed avocado and sourdough

Breakfast Burrito V* 10 scrambled eggs, bacon, pico de gallo, jalapeño, black bean, cheddar, and avocado

Waffles

Greek Yoghurt v Fresh berries, Greek yoghurt & honey	8
Banana & Nutella v Fresh banana, nutella & salted caramel sauce.	8
Chicken Waffle	12

Chicken Waffle Crispy fried chicken thighs served on a waffle with maple syrup and butter

Toast & Muffins

Avocado on Toast VE Smashed avocado, sourdough, chilli flake Add a poached egg 1

12 Eggs Benedict v* Pastrami with poached eggs on a muffin, covered with hollandaise

Eggs Royale v* Smoked salmon with poached eggs on a muffin, covered with hollandaise

Brunch Muffin --12 Sausage patty, streaky bacon, American cheese, fried egg, tomato chutney, lettuce

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Plant Burger GF*/VE 15.50 Future farm patty, vegan applewood smoked cheese, 15.50 rocket, crispy onions, vegan garlic aioli, vegan bun & fries 15.50	
Stack it High	

S Smash Pattie 3.5 | Bacon 1.5 | Jalapeño 1 Smashed Avocado 1.5 | Fried Egg 1.5 | Mushroom 1.5 American Cheese 1

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Bottomless Pizza & Picantes EVERY SATURDAY | £40 per person



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Sorbet Selection VE/GE 5.5	

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CHOOSE FROM 90 MINUTES OF MIMOSAS. BLOODY MARYS OR BUBBLY

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