

# A MODEL WASH HOUSE

The Laundry has been inspired by and created in part to honour the Edwardian heritage of the restaurant's building, Walton Lodge on Coldharbour Lane in Brixton. Built in the 1880s and opened in 1904 under King Edward VII's rule, Walton Lodge served as a commercial steam press laundry until those operations ceased in 2014.

In Melanie's words

*"We are custodians for just a moment in time".*

*We hope you enjoy sharing this moment with us.*

Welcome to The Laundry.



## THE LAUNDRY

*All Day Bistro & Wine Shop*

[thelaundrybrixton.com](http://thelaundrybrixton.com)

[@brixtonlaundry](#)

*gf= gluten-free vg= vegan df= dairy-free*

Our food is freshly prepared to order. We are unable to guarantee any food or drink is completely allergen-free so if you suffer from severe allergies, please speak to our duty manager upon arrival.

## Breakfast & Brunch

Mon-Fri 9am-3pm / Sat-Sun 9am-12pm

Chocolate chip cookie	4
Toasted banana bread, honeycomb butter	4.5
Brown & Forrest smoked salmon, horseradish & lemon on sourdough - add scrambled eggs	9 13
Sautéed mushrooms on sourdough, creamed cheese, pecorino, poached egg	9.5

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**Turkish Eggs;** two poached eggs, whipped 12  
yoghurt, hot chilli butter, sourdough  
*Homage to The Providores' own, Peter Gordon*

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Toasted cornbread, heritage tomatoes, 12  
guacamole, pickled chilli  
- add an egg of your choice +2

**The Laundry fry up;** 13  
- Two eggs of your choice, slow roasted  
tomatoes, house-made smoky beans,  
streaky bacon, portobello  
mushrooms, sourdough  
- Make it Veggie; swap bacon  
for guacamole

**Croque Madame** 14  
Grilled ham & gruyere cheese sandwich,  
topped with a fried egg

### ON THE SIDE

One egg	2
- poached, scrambled or fried <i>gf</i>	
Sourdough toast <i>vg</i>	3
Slow roasted tomatoes <i>gf, vg</i>	3
Smoky beans <i>gf, vg</i>	3
Bacon <i>gf, df</i>	3.5
Sautéed mushrooms <i>gf</i>	4

## House-made warm scone 6

Served 9am - 5pm  
with clotted cream,  
raspberry jam

## THE LAUNDRY BLT BAD 12

Served 9am-10pm  
with spicy guacamole, onion jam  
& pecorino pesto - with a fried egg +2

## All Day Menu

Mon-Sat 12pm-10pm

Smoked almonds <i>gf, vg</i>	4
Marinated olives <i>gf, vg</i>	4.5
Tortilla chips & guacamole <i>gf, vg</i>	5

### STARTERS

Winter panzanella <i>vg</i>	9
Radicchio, beetroot, caramelised chestnuts, pear & gorgonzola <i>gf</i>	10
Chicken liver parfait, clementine, croûte	11
Prawn Cocktail, pickled chili, coriander <i>df</i>	12
Brown & Forrest smoked salmon, horseradish, lemon & capers	12
Beef carpaccio, pecorino & anchovy pesto <i>gf</i>	12

### MAINS

Pea & tarragon risotto, wasabi crème fraîche <i>gf</i>	14
Mushroom & chestnut bourguignon <i>vg</i>	15
Bavette steak, café de Paris butter, fries	17
Confit duck leg, white bean, sage & pancetta cassoulet <i>df</i>	19
Cod provençal, roasted baby potatoes, shaved fennel & olives <i>df, gf</i>	19

**FOR TWO - Roast leg of lamb 39**  
gratin dauphinois, glazed carrots,  
basil & pecorino pesto *gf*

### ON THE SIDE

Winter leaves, house vinaigrette <i>gf, vg</i>	3.5
Roasted sprouts, pancetta <i>gf</i>	4
Fries <i>gf, vg</i>	4
Glazed carrots <i>gf</i>	4
Gratin dauphinois <i>gf</i>	6
Truffle mac & cheese bites	7.5
Cauliflower cheese, sage & truffle gratin	8

## Sweets

Chocolate chip cookie	4
- <i>with vanilla ice cream</i>	5.5
Blood Orange Sorbet <i>gf, vg</i>	5
Sticky Toffee Pudding, vanilla ice-cream	5.5
Tiramisù	6
Cheese duo, oat cakes, onion jam	12

## After Dinner & Sweet

### 125ml

Moscato d'Asti di Strevi, Contero, Piemonte 2020	7.5/35
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### 75ml

Taylors Fine Tawny Port 10 yr	6/50
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### 50ml

Amaretto, Baileys, Frangelico	6
- <i>turn into a special coffee + 2.5</i>	
G. Miclo Poire William Eau De Vie	7
Lagavulin 16yr Islay Whisky	15

**Sunday  
Roast**

*Served 12pm-8.30pm  
Vegan option available.*

### PRIVATE DINING

Our Private Dining area seats  
up to 30 for any style event.  
Ask one of our staff for details.

## Wines

125ml

### SPARKLING

NV Prosecco Spumante Extra Dry, Ca' di Alte, Veneto	6.5/28
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### CHAMPAGNE

16/80

Charles Heidsieck  
NV Brut Réserve



### WHITE

New Press, Sauvignon Blanc, Marlborough, 2019	6.5/28
CB' Picpoul de Pinet, Languedoc, 2020	7/32
Pieropan, Soave Classico, Veneto, 2020	7.8/38
Loimer, Riesling, Kamptal, 2020	8/40
Trinity Hill, Chardonnay, Hawkes Bay, 2020	9/45

### ROSÉ

New Press, Pinot Rosé, Marlborough, 2019	6.5/28
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### RED

'CB' Syrah, Languedoc, 2020	6.5/28
Finca Flichman 'Caballero de la Cepa', Malbec, Mendoza, 2020	6.8/30
El Coto, Tempranillo, Rioja Crianza, 2017	7/32
Allegrini, Valpolicella, Veneto, 2020	7.8/38
Te Kano Kin, Pinot Noir, Central Otago, 2018	11.5/59



*All wines available to takeaway at retail  
prices, please ask your server for a price list*

**Mon to Fri | Sat & Sun**  
8am - late | 9am - late

*A discretionary 12.5% service charge is added to every bill.*

## APEROL GIN FIZZ

9

Aperol & Gin, topped with soda  
& a hint of rosemary

## House Cocktails all 10

### CUCUMBER MARGARITA

Infused with fresh cucumber, on the rocks

### CLASSIC NEGRONI

Gin, Campari, vermouth,  
with a touch of orange

### THE LAUNDRY SLING

Shaken with vodka, peach purée  
& a slosh of orange juice

### MAPLE OLD FASHIONED

Layered classic with port & maple,  
served with a maraschino

### SALTED CARAMEL ESPRESSO MARTINI

Shaken with vanilla vodka,  
kahlua & salted caramel

### PINEAPPLE MOJITO

Havana 3yr Rum, juicy pineapple,  
mint, topped with soda.

## Juice Bar

Fresh Orange 4.5

### ROUGE

Beetroot, apple, ginger, lemon 5

### VERDE

Spinach, romaine, cucumber,  
lemon, mint, kale 5



## Beer

Brixton Brewery Coldharbour Lager 3.8  
-draught 300ml

Brixton Brewery Reliance Pale Ale 4  
-can 330ml

Lucky Saint 0.5% 4.5  
-bottle 330ml



# Brixton Gin

served with  
**Mediterranean tonic**  
10

*Local gin with bold notes of hibiscus,  
wood violet and raw Brixton Bees honey,  
combined with more traditional flavours  
of juniper, lemon and orange peel.  
The result is a London Dry style gin,  
with a fragrant twist.*

*The botanicals used in the production of  
this gin are, wherever possible, sourced  
and produced in Brixton,  
how cool is that?*

## Breakfast Cocktails

**PEACH BELLINI** 7.5

Peach purée topped with Prosecco

**BLOODY MARY** 9

Laundry-style with jalapenos, nocellara

**EARL GREY MARTEANI** 10

Morning tea in a gin martini



## FRESHLY LAUNDERED

*(non-alcoholic)*

House lemonade 5

Seedlip Spritz, nocellara 6

Virgin Jalapeno Mary 6

WITH UNLIMITED  
◆ SUPPLY OF ◆  
WELL WATER

*We ask for a donation of £1 per person, 100% is  
donated, via Belu water, to the charity Water Aid.*