Shoreditch in London has grown from an ordinary neighbourhood area into a you-just-can’t-miss trendy belt in the busy capital over the last decade. Passionate restaurateurs inject energetic, stylish and gourmet vibes into this playground.

Its development timeline and our beloved Kennedy Town’s are much alike. That’s why we are named

Shoreditch Urban Eatery and Battlecruiser

We brought the taste of London’s electrifying east end dining culture to this friendly neighbourhood of Hong Kong in mid-2015. Our food has strong links back to Britain, either by offering a classic dish or by adopting quintessential British ingredients to create a modern flavour suited to Asian tastes. Wherever possible we try to use organic or free range meat, and sustainable fish sources.

What’s more, our uniquely British drinks menu showcases quality British wines, craft beers, and distilled spirits which set the stage for illustrating some very interesting modern British cocktails. Don’t miss our exclusive craft beer St Mungo, which is directly imported from Scotland.

We are very proud of Shoreditch with our quality food and drink at pocket-friendly prices. We very much hope that every diner will have a fabulous experience with us and return for more.

NEW a newly added item

Veg a vegetarian item

GF an item which can be made gluten free, but please be sure to tell the staff you are gluten intolerant so that the chef can adjust the preparation accordingly

Guests with allergy or strong dislike for certain ingredients please ask before ordering any food or beverage. 10% service charge applies.
**Small Dishes**

**Whitebait**
tartare sauce
銀魚仔 | 他他醬
$108  Welsh Rarebit
cheddar cheese, stout, toast
威爾斯乳酪 | 車打芝士。混麥啤。多士

**Fresh Fish Fingers**
tartare sauce
脆炸魚柳條 | 他他醬
$98  Burdock Crisps  [GF]
seasoned with cornish sea salt
香脆牛蒡片 | 英國海鹽

**Venison Stuffed Chicken Wings**
chilli mayonnaise
鹿肉釀雞翼 | 辣味蛋黃醬
3pcs $68  Haggis Bon Bons
scotch whisky sauce
蘇格蘭碎雜羊臟球 | 蘇格蘭威士忌酱

**Wicks Manor Farm**
**Cumberland Sausage Wheel**
english mustard
英格蘭坎伯蘭香腸輪 | 英國芥末醬
$118  Spiced Lamb Ribs  [GF]
berry & apple chutney,
pomegranate & mint
秘製香料脆炸羊肋骨 | 雜莓蘋果醬。
紅石榴。薄荷

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*please be sure to tell the staff you are gluten intolerant so that the chef can adjust the preparation accordingly*
Starters

Soup of the Day
house made, fresh
$65

Cullen Skink
G
G
gaelic soup, cured haddock, potato, onion
this dish is a little salty due to the cured haddock.
no salt is added
$78

Crab Cake
heritage beetroot, granny smith apples,
mustard mayonnaise
$128

Half Dozen Seasonal Oysters
G
fresh, natural, lemon, bloody mary sauce
新鮮即開時令生蠔 | 檸檬。辣茄汁
$198

Seared Scallops
G
heritage beetroot, kiwi, mango, caviar, balsamic
香煎日本帶子 | 晉穀香果。芒果。魚子醬。意大利香醋
$158

Venison Scotch Egg
venison, beef, egg, homemade piccalilli
自製英式酸醃雞蛋
$118

Blue Mussels with Gweilo Wit
cream, wit beer, rosemary, shallots, samphire
鬼佬啤酒煮有機藍青口 | 忌廉。淡啤酒。
$138

Pan-fried Duck Liver
berries, toast
香煎鴨肝 | 雜莓。多士
$148

Stuffed Mushroom
Veg
chopped root veg, wensleydale cheese
雜菜芝士鹹蘑菇 | 碎雜菜。溫斯利芝士
$98

Salads

Quail Egg & Raisin Salad
Veg
G
tomato, leaves, garlic crème fraîche
鵪鶉蛋提子沙律 | 番茄。生菜。蒜頭酸奶油
$118

Grilled Ox Tongue Salad
G
chopped egg, parsley, gherkin, leaves, mustard
烤牛舌沙律 | 雞蛋。香芹。小黃瓜。生菜。芥末醬
$128

Rare Tuna & Samphire Salad
G
tomato, fresh leaves
生吞拿魚及海馬齒沙律 | 番茄。生菜
$118

Rare Butler’s Beef Salad
G
tomato, greens, horseradish dressing
生牛肩腩肉沙律 | 番茄。生菜。辣根醬
$128

Heritage Tomato Salad
Veg
G
beetroot, goat curd, basil
祖傳番茄沙律 | 紅菜頭。山羊芝士。羅勒
$118

* Salads are intended to be starters, but for an additional $50 you may have it as a main.

Starters & Salad 頭盤 | 沙律
## Flame Grilled for One

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>10oz USDA Prime Butler Steak (Flat Iron) $258</td>
<td></td>
<td>10安士美國農業部認証牛肩膀排</td>
</tr>
<tr>
<td>10oz Black Angus Fillet $398</td>
<td></td>
<td>10安士美國黑色安格斯牛柳</td>
</tr>
<tr>
<td>All Natural Pasture Fed Rack of Lamb $398</td>
<td></td>
<td>慢烤草飼羊架</td>
</tr>
<tr>
<td>12oz Prime USDA Striploin $358</td>
<td></td>
<td>12安士美國農業部認証無骨西冷牛排</td>
</tr>
<tr>
<td>14oz USDA Prime Rib Eye $398</td>
<td></td>
<td>14安士美國農業部認証極優肉眼牛排</td>
</tr>
<tr>
<td>Black Berkshire Pork Chop $298</td>
<td></td>
<td>伯克郡黑毛豬排</td>
</tr>
</tbody>
</table>

## Flame Grilled to Share

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>46oz USDA 5 Star Tomahawk $1198</td>
<td></td>
<td>46安美國5星級戰斧牛排</td>
</tr>
<tr>
<td>Mixed Grill</td>
<td>$498</td>
<td>10oz USDA prime butler steak, english sausages, venison stuffed wings, bacon</td>
</tr>
<tr>
<td></td>
<td></td>
<td>10安士美國農業部認証牛肩膀排。英式香腸。鹿肉醃雞翼。煙肉</td>
</tr>
</tbody>
</table>

* Larger or well done steaks might take up to 30 mins to prepare.
  份量較大或煮至全熟的扒類之準備時間可長至三十分鐘。

All grilled items come with grilled tomato, roasted garlic, mixed salad or your choice of hand cut double fried chips, baby new potatoes, mashed potatoes, and a choice of sauce - minted gravy, mushroom gravy, apple gravy, oxford blue cheese sauce or black pepper.

所有燒物配烤蕃茄，烤大蒜，田園沙律 或 營仔（可選一款：炸手切粗薯條 / 新薯 / 薯蓉）及 醬汁（可選一款：薄荷肉汁 / 磨菇肉汁 / 蘋果肉汁 / 藍芝士汁 / 黑椒汁）

## Additional Sides 加配菜

- hand cut double fried chips, baby new potatoes, mashed potatoes, mixed salad  
  炸手切粗薯條，新薯，薯蓉，田園沙律  
  extra $48@

- baby root veg, french beans, creamed spinach, grilled baby asparagus, mixed mushrooms  
  雜菜，四季豆，忌廉菠菜，烤細筍苗，雜菌  
  upgrade $20@ extra $68@

Please be sure to tell the staff you are gluten intolerant so that the chef can adjust the preparation accordingly.
Wicks Manor Farm Pork Belly [GF]
slow cooked, apples, roasted carrots, capers, parsnip puree & cider
慢煮臘肉 | 蘋果 | 烤蘿蔔 | 水瓜柳 | 白甘筍 | 蘋果泥

Braised Ox Cheek
celeriac mash, whole roasted baby carrots, braising juice
燉牛頰肉 | 西芹頭蓉 | 烤嫩甘筍 | 燉汁

Prime Burger
prime beef, cheddar cheese, cucumber, tomato, lettuce, double fried hand cut chips
優之漢堡 | 優質牛肉 | 西瓜 | 生菜 | 炸手切粗薯條

Lamb Meatballs
barley risotto, mint, watercress
慢煮羊肉丸子 | 大麥 | 薑黃 | 薏仁 | 荷蘭語

Grilled Salmon [GF]
baby root veg, lemon butter
慢煎三文魚 | 嫩蔬菜 | 牛油檸檬汁

Blue Mussel Linguini
garlic, cream, white wine
藍青口柴魚 | 蒜頭 | 白酒

Heritage Tomato & Spinach Fettuccini [VEG]
basil, carrot, turnip, pine nuts
祖傳番茄菠菜寬麵條 | 羅勒 | 甘筍 | 大頭菜 | 松果

St Mungo Battered Fish & Chips
lightly battered, double fried hand cut chips, minted pea purée, tartare sauce
英倫炸魚薯條 | 炸手切粗薯條 | 薄荷青豆醬 | 他他醬

Pale Ale Roasted Chicken Breast [GF]
bacon, whole roasted baby root veg, sweet garlic mashed potato
淡啤酒烤雞胸肉 | 煙肉 | 烤嫩雜菜 | 甜蒜薯蓉

Birmingham Chicken Balti [GF]
chicken curry, basmati, raita
伯明翰巴爾蒂鍋菜 | 雞肉咖喱 | 印度米 | 印度乳酪

Curry Dusted Cauliflower [VEG]
parsnip puree, spinach, cherry tomatoes, mushrooms
咖哩椰菜花 | 白甘筍蓉 | 菠菜 | 蘿蔔 | 蘿蔔

Blue Mussels with Gweilo Wit
cream, wit beer, rosemary, shallots, samphire
double fried hand cut chips
鬼佬啤酒煮有機藍青口 | 忌廉 | 淡啤酒 | 迷迭香 | 紅藜頭 | 海馬醬 | 炸手切粗薯條

Whole Boston Lobster [NEW] [GF]
salad, hand cut chips, hollandaise sauce
原隻波士頓龍蝦 | 手切粗薯條 | 沙律 | 荷蘭醬

please be sure to tell the staff you are gluten intolerant so that the chef can adjust the preparation accordingly
Desserts

Mars Bar Cheese Cake  $98
biscuit base, cream cheese, real mars bars
Mars朱古力棒芝士蛋糕

Sticky Toffee Pudding  $98
homemade vanilla ice cream, toffee sauce
拖肥布丁 | 香蜜拿雪糕 | 拖肥酱

Molten Chocolate Pudding  *allow 20 mins*  $88
homemade marmalade
朱古力心太軟 | 自製橘子醬 (準備需時廿分鐘)

Rice Pudding  $88
with rhubarb & honeycomb
香米布丁 | 木瓜 | 蜂蜜

Artisanal British Cheeses any 3 kinds $188
- gubbiéne smoked (50g),
- brie channel island (50g), cornish yarg (50g),
- wookey hole cheddar (50g), shropshire blue (50g)

Apple & Black Berry Crumble  $98
chilled custard
蘋果藍莓奶酥 | 凍吉士醬

Baked Baby Banana  $88
honeycomb, toffee, homemade banana ice cream
烤香蕉 | 蜂窩 | 拖肥 | 自製香蕉雪糕

Homemade Shoreditch Ice Creams  $68
homemade here in Shoreditch -
vanilla, chocolate, earl grey, plus special flavours
Shoreditch 自製雪糕
- 香米拿 | 朱古力 | 伯爵茶 | 是日精選口味

Earl Grey Poached Pear  $88
homemade vanilla ice cream, berries
伯爵茶煮梨 | 自製雲呢拿雪糕 | 雜莓

GF please be sure to tell the staff you are gluten intolerant so that the chef can adjust the preparation accordingly

Desserts 甜品
**Whites**

Alpha Zeta Pinot Grigio 2015, Veneto, Italy  
$68 \quad $298

Le Loup y es-tu? Blanc 2015, Val de Montferrand, France  
$78 \quad $348

Two Rivers Sauvignon Blanc 2016, Marlborough, New Zealand  
$89 \quad $398

Zensa Fiano 2014, IGT Salento, Puglia, Italy  
$368

Cypress Wines White Label Chardonnay 2015, Hawkes Bay, New Zealand  
$368

Paddy Borthwick Sauvignon Blanc 2015, Wairarapa, New Zealand  
$398

Louis Moreau Chablis 2015, Burgundy, France  
$438

Sebastiani Chardonnay 2013, Sonoma County, US  
$448

Jamsheed Le Blanc Plonk 2014, Reisling, Victoria, Australia  
$478

Salomon Gruner Veltliner 2013, Stein, Austria  
$488

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**Rosé**

Excuse My French Rosé 2015, Pays d’Oc, France  
$78 \quad $318

Black Cottage Pinot Rosé 2016, Marlborough, New Zealand  
$88 \quad $348

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Whites & Rosé 白酒 | 玫瑰酒
Reds

Alto Los Romanos Merlot 2015, Central Valley, Chile $68 $298
medium bodied and full of juicy fruit characters that are perfectly balanced by soft, ripe tannins

Da Vinci Chianti 2014, Tuscany, Italy $88 $348
a dominant bouquet of cherry and fresh red fruits mingled by peppery notes

Chateau La Gravette Lacombe Medoc 2012, Bordeaux, France $99 $378
intense fragrant aromas of blackcurrant follow on the palate with an array of black fruit flavours

Zensa Primitivo 2015, IGT Salento, Puglia, Italy $378
long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end

Mr. Riggs Truant Shiraz 2014, McLaren Vale, Australia $378
bursting with nuances of blackberry, blueberry jam and liquorice

Bakers Row Cabernet Sauvignon 2012, Coonawarra, Australia $388
deep & dark coonawarra cabernet characters with the ubiquitous herbaceous elements
over blackberry fruit flavours

Vina Bujanda Rioja Reserva 2011, Rioja, Spain $398
palate consists of fresh strawberries and spice that age into flavours of rich cherry and tobacco

Roaring Meg Pinot Noir 2015, Central Otago, New Zealand $448
lovely perfumed dark red forest berries and cherry fruits along with a hint of dried herb, adding complexity

Lourens River Valley 2009, Stellenbosch, South Africa $468
merlot in the lead, soft whiffs of light red and darker red berries, sweet strawberry and sniffs of coffee

Clos Sainte Anne Pomerol 2011, Pomerol, Bordeaux, France $578
a firm and fleshy Pomerol wine aged for 12 months in french oak barrels

Alpha Zeta Amarone 2012, Veneto, Italy $598
powerful, with well balanced ripe tannins and spiced, concentrated savoury cherry fruit character

Fortified

Taylor’s Late Bottle Vintage Port, 2010 $98

Nelstop’s Pedro Ximenez English Sherry, 2015 $98

Reds & Fortified 紅酒 | 加度葡萄酒
**Bubbles**

Rivamonte Prosecco NV, Valdobbiadene, Italy
light and fresh floral aromas with delicate fruit flavours of pear and a touch of sweet, ripe peach $79 $398

Chapel Down Vintage Reserve Brut NV
this is a finely structured wine with apple, quince, red berry and complex yeast-derived flavours $648

Chapel Down Rose Brut NV
classic pinot noir nose of strawberry and raspberry with a splash of creaminess $648

**Mocktails**

Rhubarb & Rosehip Lime Spritz
rhubarb, rosehip, lime, mint, soda $69

Elderflower & Bramley Apple Mint Tea
elderflower, bramley apple, apple, mint tea, ginger ale $69

Cherry & Hibiscus Virgin Mojito
sour cherry, grape, lime, mint, soda $69

Strawberry & Cucumber Smash
strawberry, cucumber, elderflower, pineapple juice, soda $69

**Summer Cups & Spritz & Cocktails**
Choose from our list below or simply ask our barman to make your favourite.

Pimm’s No 1 & Lemonade
classic british cocktail $88

Bloody Mary
william chase english potato vodka, in a classic bloody mary garnished with bacon $88

Brit Spritz
bitters, elderflower, prosecco, soda $98

Sipsmith London Cup
similar to a pimm’s just a whole lot better $98

Summer Cup Spritz
summer cup, prosecco, lemon, soda $98

Aperol Spritz
aperol, prosecco, soda $98

Earl Grey Martini
classic gin martini infused with earl grey tea $98

Sloe Gin Spritz
sloe gin, prosecco, lemon, soda $98

Bubbles, Cocktails & Mocktails 有氣葡萄酒 | 有酒精雞尾酒 | 無酒精雞尾酒
**Draught**

St Mungo
scottish lager, brewed to german purity law
full bodied but easy drinking

$68  Wychwood Hobgoblin
british ale, well balanced with a moderate
bitterness & fruity, mischievous character

**British Bottles**

India Ale
samuel smith’s full flavoured ale

$75  Organic Apricot Fruit Ale
samuel smith’s delicious ale with a hint of apricot

Oat Meal Stout
samuel smith’s silky smooth stout

$75  Organic Pale Ale
samuel smith’s full flavour pale ale

Organic Pure Brewed Lager
samuel smith’s lightly hopped lager

$75  Fuller’s Frontier
small batch british lager

Organic Chocolate Stout
samuel smith’s luxurious chocolate stout

$75  Weston’s Premium Cider
medium dry herefordshire cider, ideal over ice

**Local Bottles**

Big Wave Bay IPA
brewed in hk to be deliciously dry & hoppy

$68  Gambler’s Gold
an ideal session ale from hk

Gweilo IPA
award winning british style IPA

$68  Gweilo Wit
subtle hints of mango and kaffir lime

**Gin** - all our spirits are poured as a 35ml shot

<table>
<thead>
<tr>
<th></th>
<th>House Tonic</th>
<th>Fevertree/Martini</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brokers London Dry</td>
<td>$68</td>
<td>$88</td>
</tr>
<tr>
<td>straight forward and classical in character</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sipsmith London Dry</td>
<td>$88</td>
<td>$108</td>
</tr>
<tr>
<td>small batch, bold complex &amp; aromatic</td>
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<td></td>
</tr>
<tr>
<td>William Chase Apple</td>
<td>$88</td>
<td>$108</td>
</tr>
<tr>
<td>made from apples, full bodied, sharp, yet fruity</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hendrick’s</td>
<td>$88</td>
<td>$108</td>
</tr>
<tr>
<td>serve with tonic &amp; a cucumber slither</td>
<td></td>
<td></td>
</tr>
<tr>
<td>infused with rose petal &amp; cucumber</td>
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<td></td>
</tr>
<tr>
<td>Eden Mill Original</td>
<td>$98</td>
<td>$118</td>
</tr>
<tr>
<td>sea buckthorn berries, lemon balm, &amp; bitter citrus</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eden Mill Love</td>
<td>$98</td>
<td>$118</td>
</tr>
<tr>
<td>serve with tonic &amp; a strawberry &amp; mint garnish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>rose petals, marshmallow root, goji berries &amp; hibiscus flowers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eden Mill Hop</td>
<td>$98</td>
<td>$118</td>
</tr>
<tr>
<td>serve with tonic &amp; a slice of chili juniper</td>
<td></td>
<td></td>
</tr>
<tr>
<td>&amp; galaxy hops</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eden Mill Oak</td>
<td>$98</td>
<td>$118</td>
</tr>
<tr>
<td>serve with ginger ale &amp; an orange slice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>matured in oak aged beer casks, vanilla &amp; toasted caramel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>The London No. 1</td>
<td>$98</td>
<td>$118</td>
</tr>
<tr>
<td>serve with tonic, lime twist, juniper berries</td>
<td></td>
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</tr>
<tr>
<td>matured in oak aged beer casks, vanilla &amp; toasted caramel</td>
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<td></td>
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</tbody>
</table>

Beers & Gin 啤酒 | 酿酒
## Scotch, Irish, American & Japanese

<table>
<thead>
<tr>
<th>Premium Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monkey Shoulder</td>
<td>$110</td>
</tr>
<tr>
<td>premium scottish blend</td>
<td>$128</td>
</tr>
<tr>
<td>Bunnahabhain 12 yr old</td>
<td>$110</td>
</tr>
<tr>
<td>islay single malt</td>
<td>$148</td>
</tr>
<tr>
<td>The Glenrothes 1998</td>
<td>$128</td>
</tr>
<tr>
<td>vintage speyside single malt</td>
<td>$148</td>
</tr>
<tr>
<td>Samaroli Jura 1997</td>
<td>$198</td>
</tr>
<tr>
<td>vintage scotch from the Isle of Jura</td>
<td>$60</td>
</tr>
<tr>
<td>Glendalough 13 yr old</td>
<td>$98</td>
</tr>
<tr>
<td>premium irish single malt</td>
<td>$75</td>
</tr>
<tr>
<td>Maker’s Mark</td>
<td>$88</td>
</tr>
<tr>
<td>premium bourbon</td>
<td>$128</td>
</tr>
<tr>
<td>Miyagikyo 10 yr old</td>
<td>$148</td>
</tr>
<tr>
<td>premium japanese single malt</td>
<td>$78</td>
</tr>
</tbody>
</table>

## Vodka

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chase English Potato Vodka</td>
<td>$88</td>
</tr>
<tr>
<td>world’s best vodka 2010</td>
<td>$88</td>
</tr>
<tr>
<td>Beluga Noble Russian</td>
<td>$98</td>
</tr>
<tr>
<td>crafted from the water of siberian wells</td>
<td>$98</td>
</tr>
<tr>
<td>Old Fashioned English Toffee Vodka</td>
<td>$88</td>
</tr>
<tr>
<td>delicious after dinner liqueur (26.5%)</td>
<td></td>
</tr>
</tbody>
</table>

## Rum

<table>
<thead>
<tr>
<th>Rum</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>English Old Salt Rum</td>
<td>$78</td>
</tr>
<tr>
<td>one of very few rums produced in uk</td>
<td>$88</td>
</tr>
<tr>
<td>Angostura 5 yr old</td>
<td>$85</td>
</tr>
<tr>
<td>caribbean rum</td>
<td>$68</td>
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</tbody>
</table>

## 100% Agave Tequila

<table>
<thead>
<tr>
<th>Tequila</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gran Centenario Plata</td>
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</tr>
<tr>
<td>Herradura Plata</td>
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<tr>
<td>Don Julio Blanco</td>
<td>$98</td>
</tr>
<tr>
<td>Reposado</td>
<td>$85</td>
</tr>
<tr>
<td>Anejo</td>
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<tr>
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<td>Anejo</td>
<td>$108</td>
</tr>
<tr>
<td>Reposado</td>
<td>$118</td>
</tr>
</tbody>
</table>

- all our spirits are poured as a 35ml shot

Premium Spirits 高級純酒