

In celebration of the bold and playful stories that have spanned from Marley to Chaplin, and even Rotten himself – Thirteen channels our neighbourhood's special lore and adds a little gothic drama.

Inspired by storied happenings, our drinks and small plates champion the familiar and the novel. A collection of contrasting ingredients and techniques, menus celebrate world flavours from nearby and far-flung places.

A fierce place found at the beginning of the one hundred yard Denmark Street, Thirteen is exclusively for everyone, while our underground haunt dial8 is for everyone else.

@thirteen_ldn

SMALL PLATES

Served on naan tacos or crispy baby gem
lettuce shells

BEEF BRISKET £8

14 hour oak smoked with jalapeno jam
& house pickles

SMOKED CHICKEN £7.5

4 hour oak smoked with chutney,
soured cream & house pickles

PUMPKIN STEAK (v) £7.5

Slow smoked and grilled stewed pumpkin steak chunks,
with soured yogurt & chutney

GRILLED AUBERGINE (v) £7

With soured yogurt with chutney
& crispy onions

A 13.5% service charge will be applied to all food and beverage pricing.

If you have a food allergy or intolerance, please inform your server upon placing your order.

MORE PLATES & SOMETHING SWEET

LAMB RIBS £10.5

4 hour oak smoked with soured yoghurt & chutney

HUMMUS (v) £6

Served with a choice of naans or broccoli fleurets & house chilli oil

ZAATAR & ROSEMARY SMASHED POTATOES (v) £6

Served with smoked aioli

BROCCOLI & COURGETTE PESTO SALAD (v) £7.5

With crumbled Feta

&

ICE CREAM COOKIE SANDWICH £7.5

With warm butterscotch

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BIG PLATES TO SHARE

Served with a choice of either naan tacos or crispy baby
gem lettuce

No. 1

One of each

Beef Brisket, Smoked Chicken, Pumpkin & Aubergine. Along with
Lamb Ribs, potatoes, pickles, house sauces & jams.

£40

No. 2

Two of each

Beef Brisket, Smoked Chicken, Pumpkin & Aubergine. Along with
Lamb Ribs, potatoes, pickles, house sauces & jams.

£45

No. 3 (v)

One of each

Aubergine, Pumpkin, Broccoli & Courgette Salad, potatoes,
pickles, house sauces & jams

£35

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COCKTAILS

CORPSE REVIVER no.2 £13

Bombay Sapphire Gin, Lillet Blanc, Cointreau, Lemon J.

FRENCH 75 £13

Bombay Sapphire Gin, Lemon J, Sugar, Veuve Clicquot YL

NAKED & FAMOUS £13

Amores Mezcal, Y Chartreuse, Aperol, Lime J.

MAI TAI £13

Bacardi Ocho Rum, Doorly's 3y, Orgeat, Orange, Lemon J.

BOULEVARDIER £13

Four Roses Bourbon, Martini Rosso, Campari

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COCKTAILS

COFFEE NEGRONI £13

Bombay Sapphire Gin, Martini Rosso, Algebra

LAST WORD £13

Bombay Sapphire Gin, G Chartreuse, Maraschino, Lime J.

GREAT GATSBY £13

Belvedere Vodka, Lillet Blanc, Grapefruit J.

PALOMA £13

Patron Silver Tequila, Grapefruit Soda, Lime J.

VIEUX CARRE £13

Hennessy VS, WP PiggyBack Rye, Martini Rosso, D.O.M
Benedictine

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DISTILLATES

GRAPPA DI AMARONE £23

Capovilla 41%

GRAPPA DI BAROLO £24

Capovilla 44%

DISTILLATO DI PRUGNE SELVATICHE £24

Capovilla Eau de Vie, Wild Plum

DISTILLATO DI CILIEGIE DURONI £24

Capovilla Eau de Vie, Red Cherry

GRAPPA DI TABACCO £34

Capovilla 46%

GRAPPA DI RIBOLLA GRAVNER £28

Capovilla 52%

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CHAMPAGNE

VEUVE CLICQUOT, YELLOW LABEL NV
£18/ £105

RUINART BLANC DE BLANC NV
£180

RUINART ROSE NV
£195

VEUVE CLICQUOT, LA GRANDE DAME ROSE, 2008
£420

DOM PERIGNON VINTAGE 2012
£420

KRUG GRAND CUVÉE, EDITION 169 BRUT, NV
£450

ARMAND DE BRIGNAC, ACE OF SPADES
£650

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WHITE

SAUVIGNON BLANC, OCHAGAVIA £8/ £30

Chile 2019

PINOT GRIGIO, GRAVES DEL FRIULI £12/ £46

San Simone, Italy 2019

PINOT BIANCO, TENUTA J. HOFSTÄTTER £15/ £57

Trentino Alto-Adige, Italy 2020

SANCERRE, LUCIEN CROCHET £20/ £76

Loire, France 2018

CHABLIS, JEAN-MARC BROCARD £20/ £75

Burgundy, France 2020

CHARDONNAY, BUENA VISTA CARNEROS £24/ £94

California, USA 2019

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RED

PRIMITIVO DEL SALENTO, CANTINE DE FALCO £9/ £34

Puglia, Italy 2019

COTES DU RHÔNE, RÉSERVA, MONT REDON £9.5/ £35

Rhône, France 2018

PINOT NOIR, MOUNT HOLDSWORTH £13.5/ £52

Wairarapa, New Zealand 2018

RIOJA CRIANZA, PIES NEGROS £14/ £55

Rioja, Spain 2020

CABERNET FRANC, DAMASCENE VINEYARD £26/ £95

Stellenbosch, South Africa 2018

CABERNET SAUVIGNON, SILVERADO VINEYARDS £30/ £120

Napa Valley, USA 2017

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EDDIE
ATE
DYNAMITE
GOOD
BYE
EDDIE

@thirteen_ldn
@chateaudenmark

Wines and Vintages are subject to change, Spirits and liqueurs are served at 50ml (25ml available upon request). Fortified wines are served at 75ml, Wines by the glass are served at 175ml (125ml available upon request). Champagne by the glass is served at 125ml.