

STARTERS

Three cacao dips and sourdough:

chocolate balsamic, cacao pesto, nib butter *V* £6

Cacao beer onion soup, herbed dumplings, cheese gratin *V* £6.50

Yorkshire pudding filled with cacao glazed pulled pork, white chocolate mash and red wine cacao gravy £8.50

Pot fish (fried whitebait), smoked sea salt, cacao aioli £7.50

Cacao bean roast Heritage beetroot and citrus salad with cacao crusted goat's cheese *V/GF* £8

Cacao marinated chicken and papaya salad, tamarind-coconut dressing *GF* £8.50

Seared fish sausage cacao butter caramelised Jerusalem artichokes, crushed nibs, white chocolate horseradish £9

Mussels in cacao beer, nib bread £8

Pressed Cacao gin cured salmon and potato terrine, cacao gin jelly cacao pulp cottage cheese *GF* £9

Warm spiced aubergine salad, grilled sweet peppers, roasted nib bread, braised fennel *V* £7.50

Sharing platter £20

Cacao gin cured salmon, potato-salmon terrine, cacao pulp cottage cheese / Chicken and papaya salad with coconut and tamarind dressing / cacao beer onion soup / sweet potato crisps

MAINS

Rare seared tuna, cacao-creole roast sweet potatoes, spicy cucumber, peanut and coconut salad *GF* £18

Chopped rump steak burger, aged cheddar, cacao beer braised onions, potato chips, creole chutney £15
Crispy smoked bacon +£1.50

Mac and cheese in cacao nib pastry, braised leeks and chopped egg-cacao crumble *V* £15

9-hour braised lamb, cacao balsamic glaze, pumpkin puree, wild mushrooms *GF* £19

Market Fish with creole-cacao spices, butternut squash puree, braised green bananas and spinach, spiced coconut-peanut sauce *GF* £17

Roast corn fed chicken marinated in bois bande sweet potatoes, cracked nib and peppercorn rum sauce *GF* £17.50
(West Indian 'bush magic' rum)

Cacao nib, coconut and tamarind spiced ground provision stew with market fish, octopus and mussels *GF* £19.50

Fillet of cod with smoked chilli-coriander-lime, roast sweet potato *GF* £18

Risotto of mushroom, artichoke, and roast pumpkin seed, with almond and cacao nib crackling *V/GF* £15

'The pork shack': cacao glazed pork fillet, maple pecan bacon, pork belly, cacao beer braised cheek, apple sauce £20

Ground Provision 'Run Down' cacao rice and peas smoked chilli-cacao dumplings, spiced tomato relish *V* £15
(Run down = braised stew.
Ground provisions = vegetables grown underground)

SALADS £7/12

Avocado, spiced lime cacao dressing, red onions, cherry tomatoes *V/DF/GF*

Endive, watercress, roast walnut and shaved Gruyere with cacao balsamic dressing *V/GF*

Sweet Potato, cucumber, coconut and spiced cacao salt peanut salad *V/GF*

SIDES £4.50

White chocolate mash *V/GF*

Warm potato fries with cacao ketchup *V/GF*

Sautéed spinach, cacao nib butter *V/GF*

Green beans, cacao nib-mint butter *V/GF*

Orange, basil and nib carrots *V/GF*

DESSERTS

The Rabot 1745 Mousse Collection *V* £9

Trinidad 68% Milk with malt brittle / Saint Lucia 78% Dark with toasted nut crumble / Ecuador 90% Dark with roast nibs

Home-made sorbets: *V/GF/DF* £6

cacao pulp-soursop, guava, pineapple-lime

Molten chocolate lava pudding made from

the cacao beans here on site, cacao-infused ice cream *V* £8

White chocolate cinnamon spiced biscuit cheesecake, cacao rum spiced plums, bitter chocolate mousse £7.50

Official BAFTA Dessert: £8

Passion fruit, conched chocolate tart, kumquats and cacao pulp sorbet

Flourless Chocolate-Almond Cake, 78% Saint Lucian Mousse, Earl Grey And Cacao Shell Sorbet *GF/V* £7.50

Cacao nib iced parfait, supermilk-coconut macarons, poached pear *V/GF* £8

Selection of market cheese with cacao nib oatcakes and rum-nib chutney
Small £9 Large £14

Three champagne truffles £3

Trio of tasting bars, exclusive to Rabot 1745 Borough Market

The Gin Bar: dark with botanics

79% Dark: deep, deep flavours, dash of wildness

65% Supermilk, high in cocoa, low in sugar; creamy

All 3 £10 or £3.75 each

Made with our own Rabot Estate beans, recipes created by on-site chocolatier Louise Anderson

DESSERT WINES

HC Tawny Port £4 Glass 60ml, £18 ½ bottle 375ml
Roast nuts, dried fruit

HC Ruby Port £4 Glass 60ml, £18 ½ bottle 375ml
Blackberry, raspberry, spice

Madeira £5 Glass 60ml, £40 Bottle 500ml
Figs, toffee

Sauternes, Chateau Partarrieu 2012 £37
½ bottle 375ml Tropical fruit

RUM BAR

Our collection comes from the cacao growing regions

25ml singles

TRINIDAD

Angostura '1919' £5
Allspice, caramel

Plantation Single Cask 1999 £7
Marzipan, coconut, oak

ST LUCIA

Chairman's Reserve £3.50
Spices, cream

Chairman's Reserve
'The Forgotten Casks' £5.50
Spices, yellow fruits, coffee

GUYANA

El Dorado 12yr £6
Tobacco, baking spices, raisins

JAMAICA

Appleton's 8yr £4
Honey, marzipan

Appleton's 12yr £6.50
Caramel, walnut, spice

MARTINIQUE

Trois Rivieres 5yr £8
Dusty spice, leather, gingerbread

VENEZUELA

Diplomatico Reserva Exclusiva £6.50
Chocolate, vanilla, cocoa

DOMINICAN REPUBLIC

Matusalem Gran Reserva 15yr £5
Butter caramel, oak, vanilla

GUATEMALA

Botran Solera '1893' £7
Cinnamon, ginger, butter

COSTA RICA

Centenario Gran Legado 12yr £6.50
Caramel, orange, vanilla

NICARAGUA

Flor de Cana Centenario 18yr £8
Cacao, spice, leather, smoke

GRENADA

Old Grog £5
Banana, caramel

BARBADOS

Mount Gay Black Barrel £5.50
Honey, pepper, oaky vanilla

PANAMÁ

Ron Abuelo 7yr £4.50
Straw, apple blossom, leather

COLOMBIA

La Hechicera £6
Plum jam, dark chocolate, spice

CURIOSITIES

Old, rare, eccentric.

25ml / 50ml Prices shown as single or double shots

BOIS BANDÉ

£6 / £12

Infused rum with special barks, leaves and spices – not only delicious, but the mojo is revived and rejuvenated...

1940 COGNAC, GRANDE
CHAMPAGNE, BERRY BROS & RUDD
£48 / £96

Born in Europe's darkest days. Bottled in 1976.
Each glass now worth a small car in 1940s prices.
Worth every penny.

Ten years ago the founders of Hotel Chocolat bought an old 1745 cacao estate in the Caribbean called Rabot. The cacao and the culture were the inspiration for this menu.

Come and try our Saturday Brunches

Visit our chocolate shop and see bean-to-bar making, often with beans we grew ourselves at Rabot.

DIETARY & ALLERGENS

Please let us know if you have allergies we haven't highlighted in the menu.

V Vegetarian *GF* No gluten containing ingredients *DF* Dairy-free

NUTS We work with nuts in our kitchen so there may be traces in all dishes even if nuts are not an ingredient.