



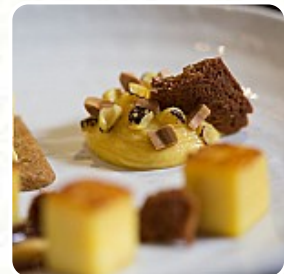
QR-Code zur Speisekarte von Vanilla Black



## *Vanilla Black Menu*

<https://menulist.menu>

17- 18 Tooks Court London, EC4A 1LB, United Kingdom  
(+44)2072422622 - <https://www.vanillablack.co.uk/>



The menu of Vanilla Black from London includes 193 dishes. On average, dishes or drinks on the menu cost about £5. The categories can be viewed on the menu below. What [Amber G](#) likes about Vanilla Black: One of my favourite places in London. I don't even know where to start. It's a gem of a place tucked away. One gets the sense of quality from the exterior. Quality and old world charm. Years ago I used to feel as if I was stepping into someone's house, a dear friend's place as the ambience is just so tranquil and lovely. The service is great every time I have been. The menu changes every so often and the dishes are a... [read more](#). What [Emily Shaw](#) doesn't like about Vanilla Black:

Had the vegan set menu 5 courses for 55 which is good value for fine dining. Staff were very nice and professional explaining the menu and the dish. The concept for each dish was really good, presentation also amazing. But the taste unfortunately did not deliver. The first course was my favourite sticky rice, cucumber and ginger puree. The rest of the dishes though interesting the taste was nothing special. The dessert... [read more](#). The restaurant and its rooms are wheelchair accessible and thus usable with a wheelchair or physiological limitations.

A roundtrip through Great Britain without getting on a plane is absolutely possible when it comes to culinary delights: Vanilla Black in London traditionally shines for example with Fish and Chips, **mashed potatoes** or *roast with Yorkshire Pudding* and as dessert a **delicious Trifle**, there are also delectable vegetarian dishes on the menu. At the bar, you can still relax after the meal (or during it) with an alcoholic or non-alcoholic drink, the restaurant provides but also meals from the European context.

# Vanilla Black Menu



## Non alcoholic drinks

LEMON

## Appetizers

YOGURT

## Süße desserts

BROWNIE

## Vegetarian

CAULIFLOWER

## Toast

TOAST

## Vegetarian dishes

CARROT CAKE

## Sushi menus

STARTER

## Lamm & hähnchen

MUSHROOM

## Spirits

AMERICANO

\$3.5

## Side dishes

STICKY RICE

## Ice cream\*

VANILLA

## Fresh juices

CARROT

## Take-home-bottes - our mutzenbacher schnapps

HAZELNUT

## Häagen-dazs eiscreme

BAILEYS

## Beers

ORGANIC DEVON CIDER

## Schwarze tees

EARL GREY

## Pop tarts

BLUEBERRY

## Tea/koffee/milk

JASMINE GREEN TEA

## Happy hour - classic cocktails

BLOODY MARY

\$10.1

## Whiskey

COINTREAU

## Pizza - ø 20cm

BELLINI

\$13.3

# Vanilla Black Menu



## Beverages

DIET COKE, COKE, SPRITE \$3.2

## Hot drinks

ESPRESSO DOUBLE \$2.5

## Tea

FRESH MINT \$2.5

## Bottles

BLACK SHEEP ALE

## Bourbon

MAKERS MARK

## Teas

CHAMOMILE

## Liqueurs

TIA MARIA

## Bottles of wine & water

BOTTLE OF WINE

## Hot drink

HOT CHOCOLATE \$3.7

## Soft drinks and juices

VIRGIN MARY \$5.0

## Scotch

ARDBEG 10YR ISLAY

## Tea selection

ORANGE ROOIBOS

## Low & no alcohol

SEEDLIP GARDEN 108 \$7.6

## By the jug

PIMMS PUNCH \$12.0

## Brandy, cognac & liqueurs

JANNEAU V.S.O.P.

## After dinner sippers - hot coffee drinks - imported liqueurs

DRAMBUIE

## Non alcoholic spirits

SEEDLIP SPICE 94 \$7.6

## Samuel smith's - yorkshire's oldest brewery

PURE ORGANIC LAGER

## Teas \$5

ENGLISH BREAKFAST

## Drink - coffee bar

MACCHIATO DOUBLE \$2.7

## Cognac et armagnac

CHÂTEAU DE BREUIL

# Vanilla Black Menu



## Mains

FRIED SHIITAKE, PINE NUT PURÉE AND CRISPY COUS COUS

SMOKED SOFT 'CHEESE ', BLACK SESAME AND FRIED GRAM FLOUR

## Extras

GINGER

BRIE

## Drinks

ELDERFLOWER PRESSE \$3.5

DRINKS

## Starters

SWEET POTATO AND PUY LENTIL 'DHAL'

CUCUMBER, STICKY RICE AND GINGER PURÉE

## Rum

HAVANA CLUB 3YR

DIPLOMATICO RESERVA EXCLUSIVA

## Whisky

CHIVAS REGAL 12YR

DALWHINNIE 15YR SPEYSIDE

## Gin

HENDRICKS SCOTTISH GIN

DURHAM LONDON DRY GIN

## Vodka

STANDING STONES ENGLISH WHEAT VODKA

VESTAL POLISH POTATO VODKA

## Port

LATE BOTTLED VINTAGE, QUINTA DO CRASTO PORTUGAL 2011 12

VINTAGE, QUINTA DO CRASTO PORTUGAL 2010

**Clarkshaws brewery - a small independant microbrewery based in brixton, london**

COLDHARBOUR HELL YEAH! LAGER

GORGONS ALIVE GOLDEN ALE

## Rosé wine

MÁS AMOR ROSADO, MASSARD CATALUNYA, SPAIN 2016

CHÂTEAU GASSIER, CÔTES DE PROVENCE PROVENCE, FRANCE 2015

ROSA DEI MASI VENETO, ITALY 2016

## Cognac

HINE, RARE V.S.O.P.

HENNESSY X.O., GRANDE CHAMPAGNE

HENNESSY X.O. GRANDE CHAMPAGNE

## Sherry

FINO, BELLA LUNA

PEDRO XIMENEZ BELLA LUNA

FINO BELLA LUNA

# Vanilla Black Menu



## Smooth & rounded

ORGANIC CÔTES-DU-RHÔNE, DOMAINE DE BEAURENARD RHÔNE, FRANCE 2015

PROMESA RIOJA RESERVA, FAMILIA MARTINEZ BUJANDA RIOJA, SPAIN 2011

THE PARSON SHIRAZ, CHAPEL HILL MCLAREN VALE, AUSTRALIA 2014 15

## After dinner chocolates

DARK CHOCOLATE AND ORANGE ZEST

TONKA BEAN AND WHITE CHOCOLATE

COCOA NIB AND OLIVE OIL

## Cocktails

CLASSIC KIR ROYA \$13.3

HENDRICKS SPARKLE \$15.8

ESPRESSO AND HAZELNUT HIT \$12.0

CLOUDY APPLE, ELDERFLOWER GIN \$11.4

## Coffee

CAPPUCCINO \$3.5

FLAT WHITE \$3.5

LATTE \$3.5

COFFEE

## Sparkling & champagne

PROSECCO DI VALDOBBIADENE, COL DE'SALICI VENETO, ITALY 2015

CHAMPAGNE DRAPPIER, CARTE D'OR BRUT CHAMPAGNE, FRANCE NV

CHAMPAGNE DRAPPIER ROSÉ BRUT CHAMPAGNE, FRANCE NV

LAURENT PERRIER CHAMPAGNE, FRANCE 2006

## Rich & textured

ALBARIÑO, SOBRE LIAS, CASAL CAEIRO RIAS BAIXAS, SPAIN 2015

INSPIRACION TEMPRANILLO BLANCO BODEGAS VALDEMAR, RIOJA, SPAIN 2015

GEWURZTRAMINER, TRIMBACH ALSACE, FRANCE 2014

CHARDONNAY, CLONALE, KOORYONG VICTORIA, AUSTRALIA 2015

## These types of dishes are being served

ICE CREAM

PASTA

FISH

TOSTADAS

## Non-alcoholic cocktails

RASPBERRY 1950'S SPECIAL \$7.0

WILD NETTLE MOJITO \$7.0

VIRGIN CLOUDY APPLE \$5.0

VIRGIN ESPRESSO AND HAZELNUT HIT \$7.0

DOUBLE MELON BELLINI \$5.0

## Sweet wines & port

CLOS DADY, SAUTERNES BORDEAUX, FRANCE 2013

TOKAJI ASZU 6 PUTTONYOS, PATRICIUS TOKAJI, HUNGARY 2006

ALEATICO DI PUGLIA, FRANCESCO CANDIDO PUGLIA, ITALY 2010

LATE BOTTLED VINTAGE PORT, QUINTA DO CRASTO PORTUGAL 2011 12

VINTAGE PORT, QUINTA DO CRASTO PORTUGAL 2010

# Vanilla Black Menu



## Gentle & fruity

GAMAY, GEORGES DUBOEUF RHÔNE, FRANCE 2015

BARBERA D'ASTI FIULOT, PRUNOTTO PIEDMONT, ITALY 2015

BLAUFRÄNKISCH, HÖPLER BURGENLAND, AUSTRIA 2013

FLEURIE LA BONNE DAME, JEAN TÊTE BURGUNDY, FRANCE 2014

PINOT NOIR, WINEMAKER RESERVE, YEALANDS MARLBOROUGH, NEW ZEALAND 2014 15

## Restaurant category

VEGAN

VEGETARIAN

DESSERT

GLUTEN FREE

ITALIAN

## Soft drinks

LUSCOMBE ORGANIC JUICES FROM DEVON \$4.1

ALSO FROM THE LUSCOMBE RANGE \$4.4

DOUBLE DUTCH CUCUMBER AND WATERMELON \$2.9

BLENHEIM PALACE MINERAL WATER \$5.0

FENTIMANS DANDELION AND BURDOCK \$4.1

CRANBERRY, TOMATO JUICE \$3.5

## Aromatic & fruity

VINHO VERDE, QUINTA DA LIXA MINHO, PORTUGAL 2015

VIIGNIER, DELAS RHÔNE, FRANCE 2015

CHARDONNAY, LES MOUGEOTTES LANGUEDOC, FRANCE 2015

SAUVIGNON BLANC, YEALANDS ESTATE MARLBOROUGH, NEW ZEALAND 2015

EDEN VALLEY RIESLING, LANGMEIL EDEN VALLEY, AUSTRALIA 2016

VOUVRAY-SEC-TENDRE, CHÂTEAU GAUDRELLE LOIRE, FRANCE 2015

## Delicate bodied, crisp & fresh

PICPOUL DE PINET, BEAUVIGNAC LANGUEDOC, FRANCE 2015

FURMINT, SAUSKA TOKAJI, HUNGARY 2015

GAVI DI GAVI LA MEIRANA, BRUNO BROGLIA PIEMONTE, ITALY 2015

PINOT GRIGIO CLASSICI, COLTERENZIO ALTO ADIGE, ITALY 2015

RONCAGLIA COLLI PESARESI, FATTORIA MANCINI MARCHE, ITALY 2015

SANCERRE BLANC, CHARLES DUPUY LOIRE, FRANCE 2015

## Bold, rich & spicy

ORGANIC TRENTANGELI, TORMARESCA PUGLIA, ITALY 2014

SPICE TRADER, HEARTLAND SOUTH AUSTRALIA 2013

MALBEC, ZORZAL MENDOZA, ARGENTINA 2014

CARMENERE RESERVA, VIÑA FALERNIA ELQUI VALLEY, CHILE 2014

INSPIRACIÓN MATURANA, BODEGAS VALDEMAR RIOJA, SPAIN 2008 2012

GIGONDAS, CHÂTEAU DU TRIGNON RHÔNE VALLEY, FRANCE 2011 12

# Vanilla Black Menu



## White

CHABLIS 1ER CRU MONTMAINS,  
DOMAINE J-M BROCARD BURGUNDY,  
FRANCE 2015

IMPERO BLANC DE PINOT NOIR,  
FATTORIA MANCINI MARCHE, ITALY 2015

POUILLY FUISSÉ CLOS SUR LA ROCHE,  
DOM. SAUMAIZE MICHELIN BURGUNDY,  
FRANCE 2015

HATTENHEIM ENGELMANNENBERG  
RIESLING TROCKEN, BALTHASAR RESS  
RHEINGAU, GERMANY 2012

LUCIA CHARDONNAY, PISONI  
VINEYARDS AND WINERY CALIFORNIA,  
USA 2013

CONDRIEU LA GALOPINE, DELAS  
RHÔNE, FRANCE 2014

CORTON-CHARLEMAGNE GRAND CRU,  
HENRI DE VILLAMONT BURGUNDY,  
FRANCE 2010

## Red

ORGANIC CHÂTEAUNEUF DU PAPE,  
DOMAINE DE BEAURENARD RHÔNE,  
FRANCE 2012

BAROLO, PRUNOTTO PIEDMONT, ITALY  
2012

RIOJA INSPIRACION EDICION LIMITADA  
RIOJA, SPAIN 2008

GEVREY-CHAMBERTIN, DOM. LUCIEN  
BOILLOT BURGUNDY, FRANCE 2014

CASA REAL CABERNET SAUVIGNON,  
SANTA RITA MAIPO, CHILE 2012

AMARONE CLASSICO, ACINATICO DOC,  
ACCORDINI VENETO, ITALY 2013

CHÂTEAU GRAND PUY DUCASSE, 5ÈME  
CRU CLASSÉ PAUILLAC, BORDEAUX,  
FRANCE 2008

CHÂTEAU TALBOT 4ÈME CRU CLASSÉ  
SAINT-JULIEN, BORDEAUX, FRANCE  
2011

## Dessert



ROASTED WHITE  
CHOCOLATE AND CEP  
MUSHROOM CUSTARD AND  
TARRAGON CREAM CHEESE

COCONUT SORBET,  
TOASTED RICE MOUSSE AND  
COFFEE

PEANUT BUTTER CHEESECAKE AND  
CRACKED COCOA BEAN

AMARETTO

POACHED PEAR, MARZIPAN SORBET  
AND BLACKCURRANT

COCONUT SORBET, TOASTED RICE  
MOUSSE AND COFFEE\*

GIANDUJA CHOCOLATE BROWNIE AND  
ROASTED HAZELNUT ICE CREAM

SWEETCORN PARFAIT, MISO  
BUTTERSCOTCH AND PEANUT BUTTER  
COOKIE

LIQUORICE PANNA COTTA, BERGAMOT  
CURD AND CORIANDER\*

PEANUT BUTTER CHEESECAKE AND  
CRACKED COCOA BEAN\*

SORBET

## Uncategorized

CHILLED CARROT SOUP, PASSIONFRUIT  
AND DILL OIL

ICED AND CHARRED AVOCADO WITH  
OLIVE CRUMB

SMOKEY AUBERGINE, FLATBREAD AND  
GREEN HARISSA\*

HOMEMADE LEMON RICOTTA AND  
SALTED MANDARIN

CUCUMBER, STICKY RICE AND GINGER  
PURÉE\*

FRIED PORRIDGE, WILD GARLIC AND  
BROAD BEANS\*

# Vanilla Black Menu

FRIED SHIITAKE, PINE NUT PURÉE AND CRISPY COUS COUS\*

CAULIFLOWER DUMPLINGS, PARSLEY AND WALNUT CRUMB

BAKED HIGH CROSS AND CHARRED SPRING ONIONS

TOMATO SHORTBREAD, SHEEP'S MILK AND BROCCOLI

SMOKED EGG, BLACK SESAME AND FRIED GRAM FLOUR\*

WHITE CHOCOLATE AND LAVENDER

***Dishes are also prepared with these ingredients***

COCONUT



MEAT

BANANA

RICE

CUCUMBER

CHEESE

MILK

GARLIC

BUTTER

BLUE CHEESE

POTATOES

ONIONS

VEGETABLES

APPLE





# *Vanilla Black Menu*



## *Vanilla Black*

17- 18 Tooks Court London,  
EC4A 1LB, United Kingdom

### **Opening Hours:**

Monday 12:00-14:30 18:00-22:00  
Tuesday 12:00-14:30 18:00-22:00  
Wednesday 12:00-14:30 18:00-  
22:00  
Thursday 12:00-14:30 18:00-22:00  
Friday 12:00-14:30 18:00-22:00  
Saturday 12:00-14:30 18:00-22:00

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