

## PRE-DRINKS

<b>Masako Martini;</b> sake, lychee, lemon, rose, mint	£12
<b>Right on Thyme;</b> Champagne, thyme-infused Lillet Blanc, coconut, lemon	£12.5

100% OF OUR DISCRETIONARY  
SERVICE CHARGE GOES TO THE TEAM.  
ALWAYS HAS, ALWAYS WILL.



## THE COURTYARD

'moonlit' private dining room complete with lazy susan  
for private parties or meetings of up to 11 guests

## DRAUGHT BEER GROWLERS

all draught beers are available in growlers

small: 1 2/3 pints  
large: 3 1/3 pints

## APERITIVO HOUR

5-7pm every day  
barrel-aged cocktails,  
guest beers & wines

## BRUNCH UNTIL 3.30PM

<b>smashed avocado,</b> sourdough, dill salsa, chilli, coriander, seed dukkah	£9.8 vg
<b>English breakfast;</b> smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, toast	£11.2
<b>full &amp; proper breakfast;</b> smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, roast tomato & field mushroom, St. Ewe egg, BBQ beans, toast	£16.2
<b>malted waffles &amp; maple syrup;</b> berries, clotted cream	£13.8 v
smoked streaky Dingley Dell bacon, blueberry compote, sour cream	£13.9
<b>three cheese sandwich;</b> applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough	£9.8 v
<b>roast beef sandwich;</b> dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£13.5

## FOR THE TABLE

<b>rosemary focaccia,</b> olive oil	£3.5 vg
<b>72-hour sourdough,</b> Netherend butter	£3.5 v
<b>nocellara olives</b>	vg/gf £4.8
<b>artichoke dip,</b> parmesan crust, flame-grilled sourdough	£8.8 v

## STARTERS

<b>autumn broad &amp; runner beans,</b> peas, tahini labneh, sourdough	£9.2 vg
<b>tempura broccoli,</b> sesame glaze	£6.5 vg
<b>crab cake,</b> lemongrass butter sauce	£12.5
<b>salt &amp; szechuan pepper squid,</b> chilli, ginger, garlic, miso mayo	£12.8
<b>beef shin empanadas,</b> manchego	£8

## SALADS (STARTER/MAIN)

<b>wild rice &amp; quinoa;</b> spinach, roast squash, broccoli, apple, feta, pomegranate, seeds	£9.4 / £14.8 vg/gf
<b>chopped salad;</b> avocado, palm hearts, corn, peas, red onion, croutons	£9.2 / £14.5 vg
add skewers:	
+ grilled halloumi, kale pesto	£5.5
+ Aleppo pepper king prawns	£7.8
+ lemon pepper chicken thigh	£7.2



## SOURDOUGH PIZZA

<b>Margherita;</b> fior di latte, basil, house sugo	£11.8 v	<b>Picante;</b> fior di latte, pepperoni, smoked streaky bacon, jalapeños, house sugo	£13.5	dips - £2.5: pesto mayo paprika aioli kimchi dip
<b>Napoli;</b> fior di latte, anchovies, olives, capers, chilli, house sugo	£13.5	<b>Hot Honey;</b> fior di latte, pepperoni, 'nduja, honey, buffalo ricotta, house sugo	£14.8	extra toppings - £1.5: pepperoni / bacon / anchovies / St. Ewe egg / olives / spinach / mushrooms / jalapeños
<b>Vegano;</b> vegan 'nduja, courgette, superstraccia, crispy rocket, house sugo	£14.4 vg	<b>Truffle;</b> fior di latte, braised mushrooms, white truffle base	£16.5 v	

## MAINS

<b>grilled squash yellow curry,</b> courgettes, kidney beans, bean sprouts, seeds, Thai basil, coconut rice + king prawns	£16.8 vg/gf £6
suggested wine pairing: Alvarinho - Quinta da Lixa	
<b>bone-in chicken schnitzel,</b> creamed wild mushrooms	£19.5
suggested wine pairing: Zweigelt - Funkstille	
<b>minute sirloin,</b> fried St. Ewe egg, salsa verde	£15.8 gf
suggested wine pairing: Cabernet Sauvignon - Morandé	
<b>8-hour Bluefaced Leicester lamb ragu,</b> gnocchi, rocket, truffle oil	£18.5
suggested wine pairing: Pinot Noir - La La Land	
<b>double smash burger;</b> 2 x 70g smashed beef patties, smoked cheddar, pink pickled onion, jerk quince mayo, cream bun + smoked Dingley Dell bacon £2 / + avocado salsa £2 / + St. Ewe egg £2	£13.8
suggested wine pairing: Merlot - Chateau Minvielle	

<b>whole grilled miso sea bass,</b> pickled cucumber, nuoc cham	£23.5 gf	<b>rum-battered haddock &amp; chips,</b> bean salad, bone broth curry, bacon tartare	£22.8
suggested wine pairing: Grüner Veltliner - Funkstille		suggested wine pairing: Sauvignon Blanc - Holdaway Estate	

+ Aleppo pepper king prawns £6

<b>380g New York strip</b> East Anglian, aged for 56 days	£36.5 gf	<b>New York strip tagliata,</b> rocket, parmesan, herb dressing	£37.8 gf
suggested wine pairing: Côtes-du-Rhône - Ferraton		suggested wine pairing: Salice Salentino Riserva - Ducale	

+ salsa verde / peppercorn / Bajan pepper sauce £2.8

## SIDES

<b>pak choi,</b> edamame, chilli, sesame	£4.2 vg/gf	<b>grilled sweet potato,</b> horseradish cream, cabbage	£6.8 vg/gf
<b>truffle mac &amp; cheese,</b> crispy rocket & capers, shallot rings	£9.5 v	<b>mixed leaves,</b> honey vinaigrette, parmesan	£5.5 gf
<b>chips,</b> porcini salt	£5.5 vg	<b>coconut rice</b>	£4.2 vg/gf

## AFTER

<b>honeycomb doughnuts,</b> hot toffee	£6.8 v	<b>milk chocolate cheesecake,</b> orange cream	£7.8 v
suggested pairing: Valdespino Oloroso		suggested pairing: Tokaji Oremus	
<b>mango &amp; passion fruit eclair,</b> oat & honey crumb	£7.7 v	<b>black forest pavlova,</b> coconut cream	£7.5 vg/gf
suggested pairing: Maculan Dindarello		suggested pairing: Valdespino PX	

ANY ALLERGIES OR  
INTOLERANCES?  
PLEASE LET US KNOW.

## OUR SISTER RESTAURANTS

Riding House Fitzrovia - 43-51 Great Titchfield Street, W1W 7PQ  
Rail House Victoria - 8 Sir Simon Milton Square, SW1E 5DJ



we are proud to be supporting Spread a Smile in their  
mission of bringing joy to children in hospitals - a  
discretionary 25p donation will be added to your bill