

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£12
Right on Thyme; 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

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

FOR THE TABLE

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

STARTERS

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

SALADS (STARTER/MAIN)

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds	£9.4 / £14.8 vg/gf
chopped salad; 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

Margherita; fior di latte, basil, house sugo	£11.8 v	Picante; fior di latte, pepperoni, smoked streaky bacon, jalapeños, house sugo	£13.5	dips - £2.5: pesto mayo paprika aioli kimchi dip
Napoli; fior di latte, anchovies, olives, capers, chilli, house sugo	£13.5	Hot Honey; 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
Vegano; vegan 'nduja, courgette, superstraccia, crispy rocket, house sugo	£14.4 vg	Truffle; fior di latte, braised mushrooms, white truffle base	£16.5 v	

MAINS

grilled squash yellow curry, courgettes, kidney beans, bean sprouts, seeds, Thai basil, coconut rice + king prawns	£16.8 vg/gf £6
bone-in chicken schnitzel, creamed wild mushrooms	£19.5
minute sirloin, fried St. Ewe egg, salsa verde	£15.8 gf
roast lamb, sticky baked rice, yellow peppers	£26 gf
double smash burger; 2 x 70g smashed beef patties, smoked cheddar, pink pickled onion, jerk quince mayo, cream bun + smoked Dingley Dell bacon + avocado + St. Ewe egg	£13.8 £2

whole grilled miso sea bass, pickled cucumber, nuoc cham	£23.5 gf	rum-battered haddock & chips, 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

380g New York strip East Anglian, aged for 56 days	£36.5 gf	New York strip tagliata, 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

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

AFTER

honeycomb doughnuts, hot toffee	£6.8 v	milk chocolate cheesecake, orange cream	£7.8 v
suggested pairing: Valdespino Oloroso		suggested pairing: Tokaji Oremus	
mango & passion fruit eclair, oat & honey crumb	£7.7 v	black forest pavlova, 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