## PRE-DRINKS

Masako Martini; £13 sake, lychee, lemon, rose, mint

£12.5

Right on Thyme; Champagne, thyme-infused Lillet Blanc, coconut, lemon

> 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 ½ pints large: 3 ½ pints

### **APERITIVO HOUR**

5-7pm every day

barrel-aged cocktails, guest beers & wines

### BRUNCH UNTIL 3PM ·····

smashed avocado, sourdough, £9.8 dill salsa, chilli, coriander, seed dukkah vg

English breakfast; smoked streaky £11.2 Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, toast

full & proper breakfast; £16.2 smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, roast tomato & field mushroom, St. Ewe egg, BBQ beans, toast

malted waffles & maple syrup;

berries, clotted cream v £13.8 smoked streaky Dingley Dell bacon, £13.9 blueberry compote, sour cream

three cheese sandwich; £10.8 applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v

roast beef sandwich; £14.5 dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough

### FOR THE TABLE

rosemary focaccia, £3.5 olive oil vg

**72-hour sourdough,** £3.5 Netherend farm butter v

nocellara olives vg/gf £4.8

hot artichoke £9 & parmesan dip, flame-grilled sourdough v

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## **STARTERS**

tempura broccoli, £8 sesame glaze vg

devilled whitebait, £8 miso mayo

salt & szechuan pepper squid, £11.8 chilli, ginger, garlic, miso mayo

buttermilk chicken wings, £12 mezcal BBQ

confit duck, £13.9 olive, tomato & parsley relish gf

#### BOWLS (STARTER/MAIN)

wild rice & quinoa; £9.5 / £15 spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf

> rigatoni; £9.5 / £15 kale pesto, asparagus, courgette, parmesan, chilli v

#### add skewers:

+ grilled halloumi, kale pesto v/gf £5.5

+ Aleppo pepper king prawns gf £7.8

+ lemon pepper chicken thigh gf £7.2

## SOURDOUGH PIZZA ·····

Margherita; fior di latte, basil, house sugo v

**Napoli;** fior di latte, anchovies, olives, capers, chilli, house sugo

**Vegano;** vegan 'nduja, courgette, superstraccia, crispy rocket, house sugo vg

£16.5

£12.8 **Picante;** fior di latte, pepperoni, smoked streaky bacon, jalapeños, house sugo

Hot Honey; fior di latte, pepperoni, £15.8 'nduja, honey, buffalo ricotta, house sugo

**Truffle;** fior di latte, £16.5 braised mushrooms, white truffle base v

dips - £2.5: pesto mayo paprika aioli kimchi dip

extra toppings - £1.5: pepperoni / bacon / anchovies / St. Ewe egg / olives / spinach / mushrooms / jalapeños

## **MAINS**

grilled coconut cauliflower, red lentil dhal, broccoli, spinach, herb pita vg

+ Aleppo pepper king prawns gf £6
suggested wine pairing: Grüner Veltliner - Funkstille

Hampshire rainbow trout, clams, peas, crème fraîche, caviar gf
suggested wine pairing: Chardonnay - Trinity Hill

bone-in chicken schnitzel, sauce vierge
suggested wine pairing: Zweigelt - Funkstille

minute sirloin, fried St. Ewe egg, salsa verde gf
suggested wine pairing: Cabernet Sauvignon - Morandé

double smash burger; 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

whole grilled miso sea bass, pickled cucumber, nuoc cham gf £23.5

£13.7

£15.2

rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare f22.8

suggested wine pairing: suggested wine pairing: Grüner Veltliner - Funkstille Sauvignon Blanc - Holdaway Estate

+ Aleppo pepper king prawns £6

**380g New York strip** gf East Anglian, aged for 56 days £36.5 suggested wine pairing: Côtes-du-Rhône - Ferraton

New York strip tagliata, rocket, parmesan, herb dressing gf £37.8 suggested wine pairing: Salice Salentino Riserva - Ducale

+ salsa verde / peppercorn / Bajan pepper sauce £2.8

## **SIDES**

braised kale & edamame, £5.2 grilled sweet potato, £6.8 horseradish cream, cabbage v/gf chilli, sesame vg/gf truffle mac & cheese, £9.5 mixed leaves, £5.5 crispy rocket & capers, shallot rings v honey vinaigrette, parmesan gf chips, porcini salt vg £5.8 avocado salsa vg/gf £5.5

## **AFTER**

cinnamon brioche doughnuts, baked mango cheesecake, £8.8 £6.8 hot toffee v passion fruit v/gf suggested pairing: Valdespino Oloroso suggested pairing: Tokaji Oremus iced banana parfait, £8.7 lemon curd pavlova, £8.5 dark chocolate v/gf coconut cream, berries vg/gf suggested pairing: Valdespino PX suggested pairing: Maculan Dindarello

ANY ALLERGIES? SCANTHE QR & LET US KNOW.



suggested wine pairing: Merlot - Chateau Minvielle

### **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