



BAKED SOURDOUGH
whipped butter, sea salt
6

SALT MARSH LAMB SCOTCH EGG
Suffolk chorizo ketchup
9.5

SUFFOLK CHARCUTERIE
chutney, walnut toast
11

TO START

Butternut squash soup, toasted seeds, sour cream & chilli v* 7
British burrata, blood orange, toasted hazelnuts v 10
Cured salmon, fennel, dill, horseradish cream, soda bread 11
St Ives monkfish scampi, curry tartare 11

CHARCOAL GRILL

Dexter beef burger, smoked cheddar, bacon, relish, fries 19
Tuna loin, shaved courgette & fennel salad, citrus dressing 26
Dexter Sirloin [or] Ribeye, portobello mushroom, steak butter, chips 29 / 34
Cote de boeuf for two, crispy layered potato, béarnaise 45pp
Complimentary steak sauces: Peppercorn / Béarnaise

MAINS

Beer battered haddock, triple cooked chips, crushed peas, house tartare 18
Plant burger, spiced yogurt, pickled cabbage, smoked cheddar, fries v* 18
Braised sweet potato & chickpeas, poached egg v* 18
Chicken salad, avocado, broad bean, tomato, radish, mustard dressing * 19
Brooke farm pork schnitzel, celeriac remoulade, lemon 21
Classic shepherd's pie, herb crust, tenderstem broccoli 22

SIDES

Skin on fries v 5
Triple cooked chips, truffle aioli, Berkswell 7
Truffled mash v 6
Broccoli, almond & chilli pb 6
Land cress, rocket, mustard dressing v 5
Tomato & pickled shallot salad pb 6

JOIN US AT THE WEEKEND FOR
SUNDAY ROAST. GOT A PARTY OR EVENT?
EVENTS@OPENHOUSELONDON.COM

PB = PLANT BASED
V = VEGETARIAN
* = PLANT BASED ON REQUEST

PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.