

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£13
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 3PM

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	
three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough	£10.8	v
roast beef sandwich; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£14.5	

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	£9	v



STARTERS

tempura broccoli, sesame glaze	£8	vg
devilled whitebait, miso mayo	£8	
salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo	£11.8	
butter milk chicken wings, mezcal BBQ	£12	
confit duck, olive, tomato & parsley relish	£13.9	gf

BOWLS (STARTER / MAIN)

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds	£9.5 / £15	v/gf
rigatoni; kale pesto, asparagus, courgette, parmesan	£9.5 / £15	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	£12.8		Picante; fior di latte, pepperoni, smoked streaky bacon, jalapeños, house sugo	£14.5	dips - £2.5: pesto mayo paprika aioli kimchi dip
Napoli; fior di latte, anchovies, olives, capers, chilli, house sugo	£13.7		Hot Honey; fior di latte, pepperoni, 'nduja, honey, buffalo ricotta, house sugo	£15.8	extra toppings - £1.5: pepperoni / bacon / anchovies / St. Ewe egg / olives / spinach / mushrooms / jalapeños
Vegano; vegan 'nduja, courgette, superstraccia, crispy rocket, house sugo	£15.2	vg	Truffle; fior di latte, braised mushrooms, white truffle base	£16.5	v

MAINS

grilled coconut cauliflower, red lentil dhal, broccoli, spinach, herb pita + Aleppo pepper king prawns	£16.5	vg	£6
suggested wine pairing: Grüner Veltliner - Funkstille			
Hampshire rainbow trout, clams, peas, crème fraîche, caviar	£19.8	gf	
suggested wine pairing: Chardonnay - Trinity Hill			
bone-in chicken schnitzel, sauce vierge	£20.5		
suggested wine pairing: Zweigelt - Funkstille			
minute sirloin, fried St. Ewe egg, salsa verde	£15.8	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	£13.8		
suggested wine pairing: Merlot - Chateau Minvielle			

whole grilled miso sea bass, pickled cucumber, nuoc cham	rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare
£23.5	£22.8
suggested wine pairing: Grüner Veltliner - Funkstille	suggested wine pairing: Sauvignon Blanc - Holdaway Estate
+ Aleppo pepper king prawns	
£6	

380g New York strip <i>gf</i>	New York strip tagliata,
East Anglian, aged for 56 days	rocket, parmesan, herb dressing <i>gf</i>
£36.5	£37.8
suggested wine pairing:	suggested wine pairing:
Côtes-du-Rhône - Ferraton	Salice Salentino Riserva - Ducale
+ salsa verde / peppercorn / Bajan pepper sauce £2.8	

SIDES

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

AFTER

hot honeycomb brioche doughnuts	£6.8	v
suggested pairing: Valdespino Oloroso		
chocolate & banana cake, vanilla ice cream	£8.7	v
suggested pairing: Valdespino PX		
orange & saffron cheesecake, orange sauce	£8.8	v/gf
suggested pairing: Tokaji Oremus		
mango & passion fruit pavlova, chilli, coconut cream	£8.5	vg/gf
suggested pairing: Maculan Dindarello		

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

Charity No. 115205



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