

POLLINI

BRUNCH

SPRITZ 12 <i>Chandon Spritz, Suze, Berto Bitter, Cucumber, Watermelon soda</i>	BLOODY MARY 14 <i>Belvedere, Tomato juice, Tabasco, Worcestershire sauce, Lemon juice</i>	KIR KIR ROYALE .. 14 19 <i>Crème de cassis, House white R de Ruinart</i>	R DE RUINART 19 <i>Champagne (125ml)</i>
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DOLCE

CROISSANT 4.5
ACAI BOWL 14 <i>Frozen acai bowl with strawberries and granola (pb)</i>
PAIN PERDU 16 <i>French toast, served with soaked warm prunes and chantilly cream</i>
PANCAKES 16 <i>Buttermilk pancakes, forest fruit and maple syrup</i>

SAVOURY

CARLINGFORD ROCK OYSTERS each 4.5 half-dozen 25 <i>Wasabi mignonette</i>
BREAD BASKET 6 <i>House-made escarole focaccia and grissini (v)</i>
MARINATED OLIVES 6 <i>Cynar and orange (pb)</i>
AVOCADO ON TOAST 12 <i>Sourdough, crushed avocado, sunflower seeds (pb)</i>
+ Poached eggs 6
+ Bacon 7
+ Burrata DOP 8
+ Smoked salmon 11
SUPER FOOD SALAD 12 <i>Red & white quinoa, baby gem lettuce, avocado, broccoli, pumpkin & sunflower seeds (pb)</i>
+ Burrata DOP 8
CROISSANT ALLA BOSCAIOLA 16 <i>Truffled scrambled eggs, prosciutto cotto, taleggio, woodland mushrooms</i>
GRAZIELLA'S SALAD 16 <i>Seasonal market vegetables, winter tomatoes, avocado, cucumber and radish (v)</i>
+ Burrata DOP 8
BAKED EGGS 18 <i>Tuscan kale, Brussels sprouts, Romano pepper, taleggio and sourdough</i>
PROSCIUTTO CRUDO NEBRODOK 24 <i>24-month aged ham from Sicilian, wild roaming black pigs</i>
CRAB OMELETTE 28 <i>Devon crab omelette, grilled heritage courgette and lamb's lettuce</i>

MINESTRONE 14 <i>Heritage vegetables, cannellini beans and preserved lemon (pb)</i>
ZUCCHINE AL FORNO 22 <i>Stuffed round courgettes, vegetable ragù (pb)</i>
TAGLIATELLE ALL' ANATRA 26 <i>Handmade tagliatelle, Muscovy duck ragù</i>
PREGIATO BLACK TRUFFLE PIZZETTA 30 <i>Provolone di Recco, scamorza, Pregiato black truffle (v)</i>
SPIGOLA ALL' ACQUA PAZZA 38 <i>Wild sea bass, palourde clams, datterini tomatoes, bay leaf, chilli, Sorrento lemon, poached in Gavi di Gavi</i>
CHAR-GRILLED RIBEYE <i>35-day dry-aged ribeye on the bone, served with a red wine sauce</i>
600g 65
1000g 115

SUNDAY ROAST
Roast potatoes, glazed carrots, courgette and cauliflower gratin

POLLO ARROSTO 30 <i>Half chicken from the Fosse Meadows farm</i>
ROAST LAMB 30 <i>Roast Cornish lamb shoulder</i>
ROAST BEEF 36 <i>300g char-grilled Hereford ribeye off the bone</i>

Please speak to our team if you would like a vegan roast.

SIDES

HOUSE SALAD 8 <i>Seasonal leaves and lettuces, shallots and chardonnay dressing (v)</i>
GREEN BEANS 8 <i>Tomato sauce, chilli and garlic (pb)</i>
ESCAROLE ALLA ROMANA 9 <i>Braised escarole, taggiasca olives and chilli (pb)</i>



Please advise us of any allergies, (v) denotes vegetarian, (pb) denotes plant-based. An optional service charge of 13.5% will be added to the bill.
Tuesday – Friday, lunch & dinner: 12pm – 2:45pm | 6pm – 10:45pm. Saturday, brunch & dinner: 10am – 2:45pm | 6pm – 10:45pm. Sunday, brunch & lunch: 10am – 4:45pm.

WINES

CHAMPAGNE	125ml	Bottle
R DE RUINART NV	19	114
RUINART 'BLANC DE BLANCS', NV	23	135
RUINART ROSÉ, NV	24	145

WHITE	175ml	Bottle
PECORINO, Jasci Marchesani, Abruzzo, 2023	14	55
GRILLO, Feudo Montoni, Sicily, 2022	16	60
FIANO DI AVELLINO Ciro Picariello, Campania, 2020	18	75
SANCERRE, Domaine Georges Millérioux, Loire, 2022	20	80
BOURGOGNE, Domaine du Vieux Collège, 2021 ..	22	95

ROSÉ		
PARADEAUX ROSÉ, Languedoc, 2022	12.5	50
CHÂTEAU MINUTY, 'Cuvée Prestige', Provence, 2023	15	65
ROCK ANGEL, Château d'Esclans, Provence, 2022 ..	20	85

ICES AND FRAPPÉS

Iced Latte	5
Espresso Tonic	5
Caffè Shakerato	5

FRESH FRUIT SMOOTHIES

TROPICAL	8
<i>Orange, Pineapple, Lemon, Mango, Ginger</i>	
ACAI	8
<i>Acai, Strawberries, Mixed berries, Banana, Oat milk, Peanut butter</i>	
GREEN	8
<i>Celery, Green apple, Cucumber, Avocado, Agave</i>	

COLD PRESS *Natoora*

Fennel, Kale, Apple and Ginger	8
Beetroot, Apple and Ginger	8
Carrot, Apple, Ginger and Lemon	8

FRESHLY SQUEEZED JUICES

Apple	7
Orange	7

SOFTS

WATER	Glass	Bottle
Ladbroke Hall Filtered Still	1.5	4
Ladbroke Hall Filtered Sparkling	1.5	4

SOFT DRINKS

Ginger Ale (200ml)	3.5
Ginger Beer (200ml)	3.5
Soda Water (200ml)	3.5
Lemonade (200ml)	3.5
Skinny Tonic (200ml)	3.5
Cucumber & Watermelon (200ml)	3.5
Pink Grapefruit (200ml)	3.5
Pomegranate & Basil (200ml)	3.5
Diet Coke (330ml)	4.5
Coke (330ml)	4.5

PERCHÉ NO?

NON-ALCOHOLIC

G & C SPRITZ	9
<i>French Bloom, Ginger, Chilli, Apple juice</i>	

LADBROKE HALL COCKTAILS

SPRITZ	12
<i>Chandon Spritz, Suze, Berto Bitter, Cucumber, Watermelon soda</i>	
BLOODY MARY	14
<i>Belvedere, Tomato juice, Tabasco, Worcestershire sauce, Lemon juice</i>	
AVIATION	14
<i>MarGin, Luxardo Maraschino, Crème de Violette</i>	
ESPRESSO MARTINI	14
<i>Belvedere, Fair coffee, Espresso</i>	
KIR KIR ROYALE	14 19
<i>Crème de cassis, House white R de Ruinart</i>	

