






DRINKS TO BEGIN

	NEGRONI gin, campari and vermouth (bitter, herbal, strong)	12
	GIMLET gin, house made lime cordial (crisp, sweet, strong)	10
	APEROL SPRITZ aperol, prosecco and soda (light, bittersweet, citrus)	12
	FRENCH GARDEN SPRITZ gin, house mint and lime cordial, absinthe and soda (crisp, refreshing, aromatic)	13
	FRENCH 75 gin, lemon, sugar and fizz (bubbly, tart, refreshing)	11.5

BITES	IBERICO HAM CROQUETTES	8
	AIR DRIED PORK AND BEER STICKS	8
	GIANT MARINATED OLIVES <i>VG GF</i>	5
	SMOKED ALMONDS <i>GF</i>	5

BREAD BOARD TO SHARE *V*

SOURDOUGH BUN. GIANT MARINATED OLIVES. SUNDRIED TOMATOES. HUMMUS. CHUTNEY	12
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CURES AND CHEESES

TO SHARE FOR 2: <i>GF AVAILABLE</i> selection of three hams and three cheeses with pickles and sourdough bread	28
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TO SHARE FOR 4: <i>GF AVAILABLE</i> selection of four hams and four cheeses with pickles, olives, chutney and sourdough bread	45
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APPETISERS

GREEN SPLIT PEA SOUP <i>GF AVAILABLE</i> warm rustic breads	8
ELAINE'S SOUP OF THE DAY <i>GF AVAILABLE</i> please ask your server about today's choice	8
POTTED CHICKEN LIVER PÂTÉ <i>GF AVAILABLE</i> tomato and ale chutney, sweet pickles, Greenwich village crisps	9
GOAT CHEESE AND COURGETTE PANCAKE <i>V</i> sweet pomegranate molasses, mint salsa	8.5
WILD MUSHROOM AND TRUFFLE ARANCINI <i>V</i> garlic, basil and pine nut mayo	8.5
SEVERN AND WYE SMOKED SALMON <i>† GF AVAILABLE</i> capers, dark Greenwich rye bread, dill cream cheese	14
POTATO ROSTI <i>V GF AVAILABLE</i> whipped garlic and herb cheese mayo dip	6.5
CAPRESE SALAD <i>V GF AVAILABLE</i> Heritage tomato and buffalo mozzarella bocconcini, flatbread, pesto	12
PRAWN COCKTAIL <i>† GF AVAILABLE</i> potato sourdough bread, mustard cress, pickled cucumber	14

ELAINE'S REUBENS

half a pint of sea salt deli fries or salad

toasted light rye bread packed with a choice of fillings, sauerkraut, melted Swiss cheese, pickled gherkins and Russian dressing

- **ELAINE'S SALT BEEF**
- **NEW YORK INSPIRED PASTRAMI**
- **GRILLED MED VEG AND APPLEWOOD VEGAN CHEESE** *VG*

NEW YORK HOT DOGS AND BURGERS

served with half a pint of sea salt deli fries or salad

HARLEM HEAP <i>GF AVAILABLE</i> 28-day aged ground brisket burger, pastrami, sauerkraut, salad, American cheese, Harlem inspired burger sauce	19
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THE KÄSEKRAINER HOT DOG unique hot dog filled with Swiss cheese, sour sub with fried onions, sweet mustard, salt beef	18
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"NO MEAT" BURGER <i>VEGAN</i> moving mountains patty, smoked applewood cheese, mustard and sriracha mayonnaise	19
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STEAKS, CHOPS AND GRILLS

half a pint of sea salt deli fries or salad

TOMAHAWK (1Kg) <i>GF</i>	75
FILET MIGNON (225g) <i>GF</i>	45
NEW YORK STRIP (280g) <i>GF</i>	30
DOUBLE LAMB CHOP (200g) <i>GF</i>	28
MONKFISH TAIL AND PRAWNS <i>† GF</i> skewered with a sweet and snappy peri-peri glaze	30

SAUCES

GREEN PEPPERCORN. ROASTED GARLIC BUTTER <i>GF</i> . CREAMY BOURSIN <i>GF</i> . ELAINE'S GRAVY	3
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Dietary requirements: VG These dishes are not made with any animal products. GF Dishes are made from products which do not contain gluten as an ingredient. V These dishes are suitable for vegetarians. † Fish dishes may contain small bones. S Spicy. NS Not spicy available.

We have a dedicated preparation / cooking area for vegetarian, vegan and gluten free food. We follow good hygiene practices in our kitchen but, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. We advise you speak to a member of staff if you have any food allergies or intolerance.

MAINS

THE BROOKLYN COMFORT crispy duck leg, Irish gammon, cider gravy, creamed yellow split peas, Hispi cabbage	24
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HACKENSACK MEATBALLS Dutch inspired beef and pork meatballs, creamy mashed potato, marrowfat peas, veal gravy	22
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CROCKPOT SHORT RIB RAGOUT AND DUMPLINGS winter roots, red wine	25
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CHICKEN SCHNITZEL Kaiser potato and spinach salad, roasted vine tomato, lemon	18
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THE TASTES OF MANHATTAN (LITTLE ITALY)

THE HUDSON <i>† GF</i> salmon and bass fish pie, marinara sauce, topped with Grana Padano and potato mash	24
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TORTELLONI RICOTTA E SPINACI <i>V</i> creamed spinach, topped with shaved pecorino	18
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LAYERED SALADS

PANZANELLA WITH BURRATA <i>V GF</i> mixed leaf salad, Panzanella tomatoes, cucumber, grilled peppers, onion, Italian Burrata, salsa verde, olive oil soaked garlic croutons	16
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TABBOULEH AND PULLED CHICKEN <i>V OPTIONAL</i> crunchy leaf salad, bulgar wheat, heirloom tomato, blood onion, mint, olive oil, crispy breaded chicken	18
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PICKING BOWLS

served as sides

SWEET'N SOUR GHERKINS *VG GF*

GREEN SALAD *VG GF*

POTATO SALAD *V GF*

RAINBOW SLAW *V GF*

SEA SALT DELI FRIES *VG GF*

TOMATO SALAD *VG GF*

BALSAMIC BEETS *VG GF*

SAUTÉ MIXED GREENS *V GF*

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. We accept all major credit and debit cards. We welcome your feedback, please speak to a member of our Management team or email us at: manager@elaineslondon.com