

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£12
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

FOR THE TABLE

rosemary focaccia, olive oil vg	£3.5
72-hour sourdough, Netherend butter v	£3.5
nocellara olives vg/gf	£4.8
artichoke & parmesan dip, flame-grilled sourdough v	£8.8

£6 our small plates are perfect for sharing **£7 1/2** ask the team for their recommendations **£9+**

tempura broccoli, sesame glaze vg
merguez filo roll, smoked cheddar, sriracha dip
cherry tomatoes, sourdough, whipped feta, green olive v

crab cake, lemongrass butter sauce
aged gouda croquettes, honey mustard v
wild rice & quinoa, spinach, squash, apple, feta, seeds v/gf + halloumi / king prawns / merguez £6

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo £9
smoked brisket, pink pickled onions, Bajan pepper sauce gf £9.8
burrata, fennel, truffle & artichoke pesto gf £11

WEEKDAY LUNCH SPECIALS

three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	£9.8
roast beef sandwich; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£13.5

Margherita; fior di latte, basil, house sugo v	£11.8
Napoli; fior di latte, anchovies, olives, capers, chilli, house sugo	£13.5
Bismarck; fior di latte, prosciutto di Parma, St. Ewe egg, house sugo	£14.4

SOURDOUGH PIZZA

Picante; fior di latte, pepperoni, smoked streaky bacon, jalapeños, house sugo	£13.5
Hot Honey; fior di latte, pepperoni, 'nduja, honey, buffalo ricotta, house sugo	£14.8
Truffle; fior di latte, braised mushrooms, white truffle base v	£16.5

dips - £2.5:
pesto mayo
paprika aioli
kimchi dip

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

CLASSICS

pearl cous cous, smoked tofu, roast onion, spinach, date molasses, sesame vg	£15
suggested wine pairing: Chardonnay - Trinity Hill	
grilled squash yellow curry, courgettes, kidney beans, bean sprouts, seeds, Thai basil, coconut rice vg/gf + king prawns £6	£16.8
suggested wine pairing: Alvarinho - Quinta da Lixa	
Atlantic plaice, pumpkin seed romesco, grilled beetroot, golden raisins gf	£19.7
suggested wine pairing: Chardonnay - Trinity Hill	
bone-in chicken schnitzel, creamed wild mushrooms	£19.5
suggested wine pairing: Zweigelt - Funkstille	
minute sirloin, fried St. Ewe egg, salsa verde gf	£15.8
suggested wine pairing: Cabernet Sauvignon - Morandé	
8-hour Bluefaced Leicester lamb ragu, gnocchi, rocket, truffle oil	£18.5
suggested wine pairing: Pinot Noir - La La Land	
double smash burger; 2 x 70g smashed beef patties, smoked cheddar, pink pickled onion, jerk quince mayo, cream bun + smoked Dingley Dell bacon £2	£13.8

whole grilled sea bass,
nuoc cham **gf**
£22.7
suggested wine pairing:
Grüner Veltliner - Funkstille

whole deep-fried jerk red snapper,
miso mayo, pickled ginger
£6.7/100g (600-900g)
suggested wine pairing:
Sauvignon Blanc - Holdaway Estate

+ king prawns **£6**

whole corn-fed spatchcock poussin,
Asian slaw **gf**
£19.8
suggested wine pairing:
Provence rosé - Grand Bauquière

400g native breed rib eye **gf**
East Anglian, aged for 45+ days
£38.5
suggested wine pairing:
Côtes-du-Rhône - Ferraton

+ salsa verde / peppercorn / Bajan pepper sauce **£2.8**

SIDES

new season peas, mint v/gf	£4.2	grilled sweet potato, horseradish cream, cabbage v/gf	£6.8
truffle mac & cheese, crispy rocket & capers, shallot rings v	£9.5	mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.5	coconut rice vg/gf	£4.2

AFTER

lemon doughnuts, cold saffron custard v	£6.8
suggested pairing: Oloroso - Valdespino	
piña colada tart, mango cream, passion fruit v	£7.6
suggested pairing: Viognier - Indomita	

white chocolate cheesecake, blueberries v	£7.8
suggested pairing: PX - Valdespino	
rose & raspberry pavlova, coconut cream vg/gf	£7.5
suggested pairing: Sauternes - Delmond	

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



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