

PRE-DRINKS

<b>Masako Martini;</b> sake, lychee, lemon, rose, mint	£13.5
<b>Piña Picante;</b> pineapple & chilli-infused Cazcabel tequila, lime, agave	£14

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

<b>smashed avocado</b> , sourdough, dill salsa, chilli, coriander, seed dukkah <b>vg</b>	£10.5
<b>English breakfast</b> ; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, toast	£12.8
<b>full &amp; proper breakfast</b> ; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, roast tomato & field mushroom, St. Ewe egg, BBQ beans, toast	£16.5
<b>malTED waffles &amp; maple syrup</b> ; berries, clotted cream <b>v</b>	£15.5
smoked streaky Dingley Dell bacon, blueberry compote, sour cream	£14.2
<b>three cheese sandwich</b> ; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough <b>v</b>	£11.8
<b>roast beef sandwich</b> ; dry-aged beef loin, caramelised onions, Emmental, horseradish mayo, watercress, radish, sourdough	£14.5

FOR THE TABLE

<b>rosemary focaccia</b> , £3.8 olive oil <b>vg</b>
<b>72-hour sourdough</b> , £3.5 Netherend farm butter <b>v</b>
<b>nocellara olives</b> <b>vg/gf</b> £5.5
<b>hot artichoke</b> £9 & <b>parmesan dip</b> , flame-grilled sourdough <b>v</b>

STARTERS

<b>tempura broccoli</b> , £8 sesame glaze <b>vg</b>
<b>aged gouda croquettes</b> , £10 honey mustard <b>v</b>
<b>devilled whitebait</b> , £8 miso mayo
<b>salt &amp; szechuan pepper squid</b> , £12.8 chilli, ginger, garlic, miso mayo
<b>crispy pork belly</b> , £12 XO sauce <b>gf</b>

BOWLS

<b>wild rice &amp; quinoa</b> ; £14.2 spinach, roast squash, broccoli, apple, feta, pomegranate, seeds <b>v/gf</b>
<b>rigatoni</b> ; £13.8 kale pesto, asparagus, courgette, parmesan, chilli <b>v</b>
add skewers:
+ grilled halloumi, kale pesto <b>v/gf</b> £6.5
+ Aleppo pepper king prawns <b>gf</b> £7.8
+ lemon pepper chicken thigh <b>gf</b> £7.5



SOURDOUGH PIZZA

<b>Margherita</b> ; fior di latte, basil, house sugo <b>v</b>	£12.8	<b>Picante</b> ; fior di latte, pepperoni, smoked streaky bacon, jalapeños, house sugo	£14.5	dips - £2.5: pesto mayo paprika aioli kimchi dip
<b>Napoli</b> ; fior di latte, anchovies, olives, capers, chilli, house sugo	£13.7	<b>Hot Honey</b> ; 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
<b>Vegano</b> ; vegan 'nduja, courgette, superstraccia, crispy rocket, house sugo <b>vg</b>	£15.2	<b>Truffle</b> ; fior di latte, braised mushrooms, white truffle base <b>v</b>	£16.5	

MAINS

<b>grilled coconut cauliflower</b> , red lentil dhal, broccoli, spinach, herb pita <b>vg</b> + Aleppo pepper king prawns <b>gf</b> £6 suggested wine pairing: Grüner Veltliner - Funkstille	£16.5
<b>cod loin</b> , summer pea velouté, crispy bacon <b>gf</b> suggested wine pairing: Chardonnay - Indómita	£19.8
<b>bone-in chicken schnitzel</b> , creamed corn, sauce vierge suggested wine pairing: Zweigelt - Funkstille	£21.5
<b>dry-aged Longhorn minute sirloin</b> , fried St. Ewe egg, salsa verde <b>gf</b> suggested wine pairing: Cabernet Sauvignon - Morandé	£16.8
<b>double smash burger</b> ; 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 suggested wine pairing: Merlot - Chateau Minvielle	£13.8

<b>whole grilled miso sea bass</b> , pickled cucumber, nuoc cham <b>gf</b> £24.5 suggested wine pairing: Grüner Veltliner - Funkstille	<b>rum-battered haddock &amp; chips</b> , bean salad, bone broth curry, bacon tartare £22.8 suggested wine pairing: Sauvignon Blanc - Holdaway Estate
+ Aleppo pepper king prawns £6	

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

SIDES

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

AFTER

<b>cinnamon brioche doughnuts</b> , hot toffee <b>v</b> suggested pairing: Valdespino Oloroso	£7.5	<b>baked mango cheesecake</b> , passion fruit <b>v/gf</b> suggested pairing: Tokaji Oremus	£9.5
<b>iced banana parfait</b> , dark chocolate <b>v/gf</b> suggested pairing: Valdespino PX	£8.7	<b>lemon curd pavlova</b> , coconut cream, berries <b>vg/gf</b> suggested pairing: Maculan Dindarello	£9.2

ANY ALLERGIES?  
SCAN THE QR &  
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. 1152205



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