

PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£13.5
Piña Picante; 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

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

FOR THE TABLE

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

STARTERS

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

BOWLS

wild rice & quinoa ; £14.2 spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf
courgette fritters ; £13.5 beet hummus, feta, corn, tempura herbs v
add skewers: + grilled halloumi, kale pesto v/gf £6.5 + Aleppo pepper king prawns gf £7.8 + lemon pepper chicken thigh gf £7.5



SOURDOUGH PIZZA

Margherita ; fior di latte, basil, house sugo v £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 vg £15.2	Truffle ; fior di latte, braised mushrooms, white truffle base v £16.5	

MAINS

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

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

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

SIDES

braised kale & edamame , chilli, sesame vg/gf £5.2	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 , sesame salt vg £5.8	avocado salsa vg/gf £5.5

AFTER

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

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



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