The Ladbroke Arms

SUNDAY MENU

STARTERS

Lobster thermidor crumpet, pink grapefruit & herb salad 15

Burrata, caramelized onions, crispy chilli oil, sourdough 13.5 (v)

Chicken liver parfait, bitter orange chutney, brioche 10

Tempura soft shell crab, kimchi, avocado, sesame miso dressing 15

Roasted beetroot, walnut tarator, toast kasha, tarragon dressing 9/14 (vg)

MAINS

Tomato & basil dumplings, superstraccia, courgette, pine nuts 18 (vg)

Battered baby haddock, chips, minted pea puree, tartare sauce, gherkin ketchup 27

Dry aged double cheeseburger, American cheese, triple smoked bacon, signature sauce, caramelised onions, fries 23

ROASTS

All roasts are served with roast potatoes, maple roasted carrots, hispi cabbage, carrot puree, Yorkshire pudding & gravy

Lemon & thyme chicken, pigs in blanket, 25

Courgette & vegan feta wellington, pine nuts, cider cream sauce (vg) 22

Dry aged sirloin, horseradish cream, 28

Roast pork belly, apple sauce 24

Roast lamb, mint sauce 25

SIDES

Fries/Chips 6   Cauliflower cheese 6

Caesar salad 6   Garden salad, house dressing 5

Roast potatoes 6   Extra gravy 4

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9

Chocolate fondant, almond soil, honeycomb ice cream 9 (+15min)

Apple & rhubarb crumble, vanilla custard 9

Peach melba pavlova, crispy yoghurt 9

Selection of ice creams & sorbet 3.5 (per scoop)

CHEESE PLATE

Served with grapes, crackers and pear jelly 4 (per cheese slice)

Montgomery Cheddar, Cashel Blue, Tunworth, Brillat Savarin, Black Bomber