Specials

Patron paloma 14 Hugo Royale Spritz 12.5 Bloody Mary 10.65/17.05 Mulled wine 10.2

The Ladbroke Arms SUNDAY MENU

Bar Snacks

Olives 5.5 Sausage Roll, HP Sauce 9 Scotch Egg, mustard mayo 9

STARTERS

Creamy celeriac soup, chestnut crisps, mushroom crackling, rose harissa 9 (vg)

Pastrami cured salmon, pickled daikon & dulse seaweed salad, buttermilk & dill dressing 13

Chicken liver parfait, bitter orange chutney, brioche 10

Roast beetroot, Vegan feta, white balsamic crackling, Apple elderflower 10 (vg)

MAINS

Roasted Delica pumpkin & chick pea salad, stracciatella, ve-du-ya lentils, pumpkin seed pesto 18 (vg)

Dry aged double cheeseburger, American cheese, triple smoked bacon, signature sauce,

caramelised onions, fries 23

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

ROASTS

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

Mushroom haggs potatoes pie, mushroom gravy, no yorki 22 (vg)

Lemon & thyme chicken breast, confit leg, pigs in blanket 26

Dry aged rump of beef, horseradish cream 28

Roast pork belly, apple sauce 24

SIDES

Fries/Chips 6 Cauliflower cheese 6 Roast potatoes 6 Extra gravy 4 Garden Salad 6 (vg)

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9
Warm chocolate mousse, cocoa nibs, hazelnut ice cream 9
Caramelized white chocolate panna cotta, coffee syrup, biscoff crumb 9
Apple crumble, vegan vanilla custard 9 (vg)
Selection of ice creams & sorbet 3.5 (per scoop)

CHEESE PLATE

Served with orange chutney, crackers, grapes, chilli jam 4 (per cheese slice) Montgomery Cheddar, Tunworth, Cashel Blue, Black Bomber

