

Specials

Yuzu Spritz 14
Spicy Tabasco Bloody Mary 13

The Ladbroke Arms Sunday Menu

During busy periods, food
may take a little longer
than usual.
Thank you for
understanding

STARTERS

Olives 5.5 (vg)

Baked Camembert, roasted garlic, hot honey, chargrilled rosemary sourdough (v) to share 21(+20min) (Limited)

Scotch egg, mustard mayo 9 (Limited)

Sundried tomato arancini, basil mayonnaise 10

Roast beetroot, whipped vegan feta, white balsamic crackling, apple & elderflower dressing (vg) 10

Dorset crab, green mango, papaya, daikon, avocado, nuoc cham 15

Sea bream tartare, San Marzano tomatoes, ponzu dressing, wasabi, tempura shiso 15

Chicken liver profiteroles, bitter orange compote, hazelnuts & chicken crackling 13

Buttermilk fried chicken, Korean BBQ sauce 13

MAINS

Pea & shallot Tortelloni, saffron crematta, green asparagus, lemon velouté (vg) 22

Dry aged double cheeseburger, American cheese, triple smoked bacon, signature sauce,
caramelised onions, fries 24

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

ROASTS

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

35 days dry aged Beef Sirloin, horseradish cream 33

Roast pork belly, apple sauce 24

Vegan haggis potatoes pie, mushroom gravy, no yorkie 22 (vg)

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

35 days dry aged Côte de Boeuf (24oz) for two (to share) 100 (+40min) (Limited)

SIDES

Fries/ Chips 7 Cauliflower cheese 7 Roast potatoes 6

Extra gravy 4 Garden Salad 6 (vg) /

Pigs in blanket, grain mustard, honey glaze 8

Smoked chicken caesar salad, crispy chicken skin & bacon 12

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9

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

Tonka bean panna cotta, Prosecco strawberries 9

Apple crumble, almond and coconut,

choice of vanilla custard (v) or plant based vanilla custard (vg) 9

Selection of ice creams & sorbet 3.5 (per scoop)



All our food is prepared in an environment where gluten is handled, for full allergen information, please ask a manager for more details.
Some dishes may contain nuts or traces of nuts. Scan the QR for allergen and kcal info, or ask a member of the team for a calorie menu

A 12.5% service charge will be added to your bill and distributed to the staff.