

To begin

Dolce Vita Spritz 11
Patron Picante 12.5
Le Grand Fizz 11
Orchard Spritz 8.5
Plymouth Gin Martini 12.5



What's on

Enjoy Holland Park's best Sunday
roast, with all the trimmings

Live Music every second
Thursday from 7PM

Quiz Night @ The Mitre
Every Wednesday 7:30PM

Starters

Warm sourdough, nori butter & smoked salt 5.5
Grilled king scallops, Stornoway black pudding, cauliflower purée, samphire 14
Chicken liver parfait, spiced orange chutney, brioche 12
Beetroot cured salmon, fennel & apple, smoked crème fraîche, salted cracker 11.5
Sticky Char siu pork crumpet, Enoki mushrooms, chilli, ginger 11
Vegan mozzarella, grilled artichokes, smoked tomatoes, almond pistou (VG) 10.5

Mains

Braised rabbit & truffle pappardelle, wild mushrooms, aged parmesan 20
Barnsley lamb chop, baby potatoes, peas a la Francaise & salsa Verde 25
Miso grilled king oyster mushroom, soy pearl barley risotto, bok choy, sesame (VG) 19.5
Venison burger, maple bacon, Worcestershire onions, smoked cheese, gem, jalapeno mayo, fries 18.5
IPA battered haddock, minted mushy peas, caper & lemon remoulade, nori salt chips 19
Roast cod, herb crust, leeks, crab fritter & shellfish veloute 21

Robata Grilled

'Robata' is short for 'robatayaki', which translates as 'fireside cooking' in Japanese cuisine.

Scottish 10oz 35 day dry-aged rump steak 27
Scottish 10oz 35 day dry-aged Sirloin steak 38
Scottish 9oz 35 day dry-aged Rib-eye steak 38.5

All Robata dishes are served with watercress, shallot & caper salad
Add: Peppercorn sauce 3.5 Garlic & herb butter 3.5 Béarnaise 3.5 Chimichurri butter 3.5

Sides

Green beans, shallots & lemon dressing 7
Baby potatoes, chive butter 5.5
Truffled mac & cheese 7
Skin-on fries 5.5
Tenderstem® broccoli, miso & sesame seeds 7
Garden salad, mustard honey vinaigrette 5.5
Truffled mixed mushrooms 7
Chunky chips 5.5



Scan the QR code
for allergen & local info,
or ask a member of the team