

Be part of making a difference
by scanning the QR code to
support our Macmillan Charity.



The Ladbroke Arms

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

STARTERS

- Baked Camembert, roasted garlic, hot honey, chargrilled rosemary sourdough (v) to share 21(+20min)
Olives 5.5 (vg)
Scotch egg, mustard mayo 9(Limited)
Burrata, caramelized onions, crispy chilli oil, sourdough 13.5 (v)
Roast beetroot, whipped vegan feta, white balsamic crackling, apple & elderflower dressing 10 (vg)
Dorset crab, green mango, papaya, daikon, avocado, nuoc cham 15
Sea bream tartare, San Marzano tomatoes, ponzu dressing, wasabi, tempura shiso 15
Buttermilk fried chicken, Korean BBQ sauce 13

MAINS

- Pea & shallot Tortelloni, saffron crematta, green asparagus, lemon velouté (vg) 22
King prawn linguine, chilli, tomato, lemon, parsley 24
Battered baby haddock, chips, minted pea puree, tartare sauce, gherkin ketchup 27
Dry aged double cheeseburger, American cheese, triple smoked bacon, signature sauce,
caramelized onions, fries 24

PREMIUM CUT FROM THE GRILL

- 35 days dry-aged flat iron steak (8oz) 26
35 days dry-aged bavette steak (8oz) 22
35 days dry-aged Côte de Boeuf (24oz, to share) - choice of 2 sides & 2 sauces 100 (+40min) (Limited)
Dry-aged Bone-in Ribeye Galician Blonde (22oz, to share) - choice of 2 sides & 2 sauces 130 (Limited)
(+40min)

SIDES

- | SAUCES | |
|-------------------------|--|
| Pink peppercorn sauce 4 | Fries/Chips 7 (vg) |
| Garlic Butter 3 (v) | Garden Salad 6 (vg) |
| Chimichurri 3 (vg) | Charred tenderstem broccoli, radicchio & ricotta, orange, smoked almonds (v) 12 |
| | Roasted heritage carrots, coconut yoghurt, rose harissa, toasted pistachio (vg) 10 |

DESSERTS

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9
Chocolate fondant, chocolate soil, honeycomb ice cream 9 (+15min)
Apple & blueberry crumble, almond and coconut (vg)
choice of vanilla custard (v) or plant based vanilla custard (vg) 9
Tonka bean panna cotta, Prosecco strawberries. 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.