Spritz Specials

Lilet Rose Spritz 12.5 Aperol & Rhubarb spritz 12.5 Patron paloma 14

Ladbroke Arms

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

Bar Snacks

STARTERS

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

Chicken liver parfait, bitter orange chutney, brioche 10

Mortadella, artichokes, tagine oil, pistachio dukkah, sourdough 13

Hoisin mushroom spring roll, pickled cucumber, pink ginger 11 (vg)

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

MAINS

Roasted miso aubergine, whipped coconut feta, maple chilli, tempura broccoli 18 (vg) 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, caramelised onions, fries 23

Beef blue cheese pie, cavolo nero, mash, red wine jus 22

PREMIUM CUT FROM THE GRILL

(all served with watercress, pickled shallot & caper salad)
35 days dry aged Picanha (8oz) 30
35 days dry aged Flat Iron (8oz) 27
35 days dry aged Sirloin steak (8oz) 33
Iberico Pork Pluma Steak (8oz) 38

Dry aged bone-in Sirloin Basque (23oz, to share) - choice of 3 sides and 2 sauces 110 Dry aged Bone-in Ribeye Galician Blonde (23oz, to share) choice of 3 sides & 2 sauces 130

SAUCES

Chimichurri 3 (vg)
Pink peppercorn sauce 4
Red wine & shallot jus 4
Garlic butter (v) 4

SIDES

Fries/Chips 6 (vg)

Mac & cheese 6 (v)

Caesar salad 6 /Garden Salad 6 (vg)

Cavolo nero, aioli, crispy onion 6

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9
Chocolate fondant, almond soil, honeycomb ice cream 9
Apple crumble, vanilla custard 9
Selection of ice creams & sorbet 3.5 (per scoop)

CHEESE PLATE

Served with grapes, crackers and chilli jam 4 (per cheese slice)
Tunworth, Cashel Blue, Black Bomber



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.