

Why not try?
Orange & Ginger
Margarita 12
Aperol & Rhubarb spritz 11.5

The Ladbroke Arms

STARTERS

Roast Artichoke soup, bread, crispy artichoke 8.5 (vg)
Burrata, caramelized onions, crispy chilli oil, sourdough 13.5 (v)
Roasted beetroot, walnut tarator, toast kasha, tarragon dressing 9/14 (vg)
Tempura soft shell crab, kimchi, avocado, sesame miso dressing 15
Chicken liver parfait, bitter orange chutney, brioche 10
Lobster thermidor crumpet, pink grapefruit & herb salad 15

Bar Snacks
Olives 5.5
Sausage Roll, HP Sauce 8.5
Scotch Egg, mustard mayo 8.5
Shepherds pie croquettes,
whipped feta 9

MAINS

Tomato & Basil dumplings, creamed spinach, pine nuts 18 (vg)
Steak, marrow & guinness pie, hispi cabbage, mashed potatoes, gravy 25
Dry aged double Cheeseburger, american cheese, triple smoked bacon, signature sauce,
charred onions, fries 23
Battered baby pollock, chips, minted pea puree, tartare sauce, gherkin ketchup 30
Salmon Fishcake, creamy leeks, shellfish bisque, smoked herring caviar 24
Pan fried hake, crab doughnuts, creamy leeks, shellfish bisque 30

FROM THE GRILL

(served with fries)

35 days dry aged Picanha (8oz) 27
35 days dry aged Sirloin(8oz) 30
35 days dry aged flat iron (8oz) 25
35 days dry aged Cote de Boeuf (26oz, to share) choice of 2 sides & 2 sauces 100 (Limited)

SAUCES

Chimichurri 3
Red wine & shallot jus 4
Pink peppercorn sauce 4
Garlic butter 3

SIDES

Fries/Chips 6
Mac & cheese 6
Caesar salad 6
Garden salad, house dressing 5

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9
Chocolate fondant, almond soil, honeycomb ice cream 9 (+15min)
Apple & Peach crumble, vanilla custard 9
Plant based peanut butter & chocolate bomb, vegan cream, caramel sauce (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.