Why not try?
Orange & Ginger
Margarita 13
Bloody Mary 10.45 / 16.75
Cuba Libre 13.5

Ladbroke Arms

SUNDAY MENU

Olives 5.5 Sausage Roll, HP Sauce 8.5 Scotch Egg, mustard mayo 8.5

Bar Snacks

STARTERS

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

MAINS

Tomato & basil dumplings, superstraccia, courgette, pine nuts 18 (vg)
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

ROASTS

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

Lemon & thyme chicken breast confit 26

Courgette & vegan feta wellington, pine nuts, cider cream sauce (vg) 22

Dry aged rump cap, horseradish cream, 28

Roast pork belly, apple sauce 24

Roast lamb leg, mint sauce 25

SIDES

Fries/Chips 6 Cauliflower cheese 6
Caesar salad 6
Roast potatoes 6 Extra gravy 4

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9 Chocolate fondant, almond soil, banana ice cream 9 (+15min) Apple & rhubarb crumble, vanilla custard 9 Peach melba pavlova, crispy yoghurt 9 Selection of ice creams & sorbet 3.5 (per scoop)

CHEESE PLATE

Served with grapes, crackers and quince jelly 4 (per cheese slice) Montgomery Cheddar, Cashel Blue, Tunworth, Brillat Savarin, 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.