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

Olives 5.5

Scotch egg, mustard mayo 9

Creamy celeriac soup, crispy oyster mushrooms, rose harissa, sourdough (vg) 9

Roast beetroot, whipped celeriac & vegan feta, white balsamic crackling, hazelnut vinaigrette (vg)10

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

Baked camembert, roasted garlic, hot honey, rosemary sourdough (v) to share 21(+20min)

Soy & honey cured salmon, truffled ponzu, wasabi, keta caviar, pickled carrots & crispy leeks 13

Buttermilk fried chicken, korean BBQ sauce 13

MAINS

Pea & shallot tortelloni, green asparagus, courgettes & basil puree, saffron crematta (vg) 22

Battered baby haddock, chips, minted pea puree, tartare sauce, gherkin ketchup 27

Pan-fried Cod, garlic potato doughnut, creamy leeks, spinach & shellfish bisque 30

Dry aged double cheeseburger, American cheese, triple smoked bacon, signature sauce, caramelized onions, fries 24

Braised beef, bacon, parmesan pot pie & mashed potatoes 25

PREMIUM CUT FROM THE GRILL

35 days dry aged flat iron (8oz) 26

35 days dry aged picanha (8oz) 30 (Limited)

35 days dry-aged Côte de Boeuf (24oz, to share) - choice of 2 sides & 2 sauces 100 (+40min)

35 days dry-aged Bone-in Ribeye Galician blonde (24oz, to share) choice of 2 sides & 2 sauces 130 (+40min) (Limited)

SAUCES

Pink peppercorn 4

Garlic Butter 3 (v)

Chimichurri 3 (vg)

Béarnaise sauce 4 (v)

SIDES

Fries/Chips 7 (vg) / Garden Salad 6 (vg)

Charred tenderstem broccoli, radicchio & ricotta, orange, smoked almonds (v) 12

Harissa roasted heritage carrots, coconut yoghurt, toasted pistachio (vg) 10

Smoked chicken Ceasar salad, crispy chicken skin & bacon 12

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9

Chocolate fondant, chocolate soil, stracciatella ice cream 9(+15min)

Pears & plums crumble, almond and coconut (vg)
choice of vanilla custard (v) or plant based vanilla custard (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.