

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 (vg)

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

Scotch egg, mustard mayo 9

Pastrami & cream cheese croquettes, aioli, pickles 12

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

Mushroom parfait, pickled shiitake, brioche 13 (v)

Roast beetroot, whipped vegan feta, white balsamic crackling, apple & elderflower dressing 10 (vg)

Argentinian king prawns, chilli & garlic butter sauce 15

Sea bream tartare, San Marzano tomatoes, ponzu dressing, wasabi, nori crisp 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

Braised beef, onion & gruyère pot pie, mash potato 24

PREMIUM CUT FROM THE GRILL

35 days aged Flat Iron (8oz) 26

Dry aged rack of lamb, charred artichokes & onion, goat's curd, zhoug 35

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

Dry aged Bone-in Ribeye Galician Blonde (22oz, to share) - choice of 2 sides & 2 sauces 130 (Limited)
(+40min)

SIDES

Fries/Chips 7 (vg) Macaroni cheese 7 (v)

Garden Salad 6 (vg)

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

Roasted heritage carrots, coconut yoghurt, rose harissa, toasted pistachio (vg) 10

Smoked chicken ceasar salad, crispy chicken skin & bacon 12

SAUCES

Pink peppercorn sauce 4

Garlic Butter 3 (v)

Chimichurri 3 (vg)

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9

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

Apple and rhubarb 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)

Tonka bean panna cotta, Prosecco strawberries, crispy yoghurt.9



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.