

### Spritz Specials

Lillet Rose Spritz 12.5  
Hugo Royale Spritz 12.5  
**Mulled Wine 10.2**

# The Ladbroke Arms

### Bar Snacks

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

## STARTERS

Creamy celeriac soup, chestnut crisps, mushroom crackling, rose harissa 9 (vg)  
Pastrami cured salmon , pickled daikon & dulse seaweed salad, buttermilk & dill dressing 13  
Chicken liver parfait, bitter orange chutney, brioche 10  
Burrata, caramelized onions, crispy chilli oil, sourdough 13.5 (v)  
Roast beetroot, vegan feta, white balsamic crackling, apple & elderflower 10 (vg)

## MAINS

Roasted delicata pumpkin, supperstraccia, ve-du-ya lentils, pumpkin seed pesto 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, caramelized onions, fries 23  
Chicken, bacon & leek pot pie, mash potato, hispi cabbage 23 **(Limited)**

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## PREMIUM CUT FROM THE GRILL

(all served with watercress, pickled shallot & caper salad)

35 days aged Flat Iron (8oz) 25

35 days aged Picanha (8oz) 27

Iberco Pork Pluma Steak (8oz) 38

Dry aged bone-in Sirloin Basque (23oz, to share) - choice of 3 sides and 2 sauces 110 **(Limited)**

Dry aged bone-in Ribeye Galician Blonde (23oz, to share) - choice of 3 sides & 2 sauces 130 **(Limited)**

## SIDES

### SAUCES

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

Fries/Chips 6 (vg)

Mac & cheese 6 (v)

Caesar salad 6 / Garden Salad 6 (vg)

Charred hispi cabbage, green goddess mayo, crispy onion 6 (vg)

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## DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9

Warm chocolate mousse, cocoa nibs, hazelnut ice cream 9

Caramelized white chocolate panna cotta, coffee syrup, biscoff crumb 9

Spiced Apple and Golden sultana crumble, Almond and coconut, vegan custard (vg) 9

Selection of ice creams & sorbet 3.5 **(per scoop)**

## CHEESE PLATE

Served with crackers and chilli jam 4 (per cheese slice)

Montgomery Cheddar, Tunworth, Brillat Savarine, Cashel Blue, Black Sticky 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.