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# The Ladbroke Arms

## Bar Snacks

Olives 5.5 (vg)

Scotch egg, mustard mayo 9

## STARTERS

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

Creamy celeriac soup, mushroom crackling, rose harissa 9 (vg)

Mushroom parfait, pickled shiitake, brioche 12 (v)

Smoked haddock rarebit crumpet, poached burford egg, nori straw potatoes, watercress 13.5

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

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

Buttermilk fried chicken, korean BBQ sauce 12

## MAINS

Roasted delica pumpkin & chick pea salad, 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

Braised beef, bacon, blue cheese & pot pie, mash potatoes, cabbage 24 (**Limited**)

## PREMIUM CUT FROM THE GRILL

Honey-glazed butterflied spatchcock poussin, marinated figs, pine nuts (500g) 28

35 days aged Flat Iron (8oz) 25

35 days dry aged Sirloin Steak (9oz) 35

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

## SAUCES

Pink peppercorn sauce 4

Red wine & shallot jus 4

Garlic butter 3 (v)

Chimichurri 3

## SIDES

Fries/Chips 6 (vg)

Macaroni cheese 6 (v)

Caesar salad 6 / Garden Salad 6 (vg)

## DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 9

Warm chocolate mousse, cocoa nibs, hazelnut ice cream 9

Pistacchio Tiramisu 10 (**Limited**)

Spiced Apple and Golden sultana crumble, Almond and coconut, plant based vanilla custard (vg) 9

Selection of ice creams & sorbet 3.5 (per scoop)

British cheese plate, served with crackers and chilli jam 16(v)

Montgomery Cheddar, Black Bomber, Tunworth, Brillat-Savarin.



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.