

What's on

Celebrate with us 20 years of
Magda at Ladbroke on May 24th,
for more info visit our socials

Enjoy our best Sunday roast,
with all the trimmings

Bar Snacks

Olives 5
Sausage Roll, HP sauce 7.5
Scotch Egg, mustard mayo 7.5

The Ladbroke Arms

STARTERS

Thai- spiced roasted red pepper soup, vegan yoghurt, toasted pumpkin seeds (vg) 8.5
Burrata, caramelized onions, crispy chilli oil, sourdough (v) 13
Tempura soft shell crab, Asian slaw, wasabi mayo 15
Cured salmon tartare, avocado, mango, salted giant corn 13

MAINS

Sticky glazed king oyster mushrooms, roast garlic polenta, carrot pesto 19.5 (vg)
Battered baby haddock, chips, minted pea puree, tartare sauce, gherkin ketchup 23
Rib & flank beef burger, marrow crumble, truffle mayo & Applewood cheddar, onion rings, chips 22
Dry aged rump cap Picanha, (10oz), chimichurri, skinny fries 26
Beef bourguignon pie, pommes puree, smoked pancetta 20

SIDES

Green beans, lemon dressing, toasted hazelnut 6
Chips/Fries 5 Cauliflower cheese 6 Asian slaw 6

DESSERTS

Vanilla beans panna cotta, Armagnac raisins, honeycomb 8.5
Chocolate fondant, almond soil, honeycomb ice cream 8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream 8.5
Selection of ice creams & sorbet 2.5 (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.

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