



A LA CARTE

SNACKS TO SHARE

Marinated Nocellara olives	5
Harissa spiced nuts	4.5
Bread basket, whipped butter	4.5
Carlingford oyster, red wine shallots	pp3.5
Padron peppers, Maldon sea salt	6

SMALL PLATES

Tamarind spiced chicken wings, spring onions, coriander	10.50
Curried crab, fresh apple, rye bread	13.5
Aged beef tartare, St Ewes egg, grilled sourdough	12.5
Gin cured salmon, cucumber chutney, horseradish	11
Roasted beetroots, burrata, baby leeks, orange & dill	12

SIDES

Koffmann's Fries	6
<i>add truffle parmesan</i>	+2
Mash potato	6
Spiced carrots	5.75
Purple sprouting broccoli	6.25
Mixed leaf salad, pickled shallot	5.50

TO SHARE

Beef Wellington, creamy mash, red wine jus, for two	pp49.5
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LARGE PLATES

Chicken Caesar salad, St Ewes egg, pancetta, aged parmesan, anchovies	21
Monkfish ossobuco, saffron risotto, gremolata	32
Confit duck leg, cassoulet, cavolo nero, mustard & crème fraiche	25
Fish & Chips, tartare sauce, mushy peas, lemon	20
10oz rib eye, cherry tomatoes, grilled mushroom & watercress, peppercorn sauce	35
Roast celeriac, wild mushrooms, celeriace crisps, watercress	17.5
London House burger, tomato, lettuce Monterey Jack cheese, pickles, fries	19

DESSERTS

Hot chocolate "fondant" tart, salted caramel ice cream	9.5
Sticky toffee pudding, vanilla ice cream	8.5
Tiramisu (served tableside)	9.5
Poached rhubarb, lemon sorbet	7
Selection & of ice cream & sorbet (per scoop)	1.5

@londonhouse LondonHouseGordonRamsay @londonhousegordonramsay

A 15% discretionary service charge will be added to the final bill. All prices are inclusive of VAT.

If you have a food allergy, intolerance or sensitivity, please speak to your server
about ingredients in our dishes before you order your meal

Adults need around 2000 kcal a day