



A LA CARTE MENU

- Marinated Nocellara olives (v) 5
- Harissa spiced nuts (v) 3.5
- Sourdough focaccia, olive oil & aged balsamic (v) 4.5
- Pea & avocado guacamole, tortilla chips (ve)(gf) 5

STARTERS

- Chicken Caesar salad, anchovies, croutons 12/17.5
- Asparagus, smoked emulsion, soy pumpkin seeds (v)(gf) 9.5
- Burrata, heirloom tomato, basil & toasted sourdough (v) 10.5
- “JFC” sauce chicken wings, sesame & pickles 8
- Hiramasa kingfish crudo, avocado, chili & ginger dressing (gf) 12.5

MAINS

- Harissa roasted cauliflower, warm chickpea salad, chimichurri (ve)(gf) 17
- Grilled sea bream, green sauce, tomato & olive (gf) 18.5
- Parsley & basil chicken Kiev, creamed potatoes, salsa verde 16
- Steak frites, roasted beef tomato, watercress (gf) 21
- LH burger, smoked cheddar, pickles, ‘come back’ sauce 15

SIDES

- French fries 5.5
- Triple cooked chips 5.5
- Heirloom tomato & basil salad (gf) 5.5
- Seasonal greens, sage dressing (gf) 5.5
- Creamed potato, garlic butter (gf) 5.5

SWEETS

- Chocolate brownie, dulce de leche, caramel sundae (v) 9
- Cinnamon doughnuts, passion fruit curd (v) 7
- Selection of ice cream & sorbet (v)(gf) 7

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

An optional 15% service charge will be added to your bill. All prices are inclusive of VAT.

@londonhouse LondonHouseGordonRamsay @ondonhousegordonramsay