



Est. NY 1965

APERITIFS

Passion Fruit Daiquiri

Passion fruit purée, lime, sugar syrup, white rum 8.50

Grandma's Apple Pie

Calvados, lemon juice, homemade cinnamon syrup, Karamel vodka, bitters, apple juice, egg white 11.50

Raspberry Cooler

Raspberry shrub, lime juice, sugar syrup, soda, raspberries, mint 4.95

A LITTLE SOMETHING

House olives, herbs, chilli 3.95 *✓✓*

Smoked almonds 4.50 *✓✓*

Baguette, sea salt, butter 3.75 *✓*

Guacamole, lime, chilli, corn chips 6.95 *✓✓*

Roquefort dip, soft pretzel 5.95 *✓*



LIVE PIANO

EVERY EVENING

• & WEEKEND •

PIANO BRUNCH

STARTERS

Black bean soup

sour cream, cumin & red chilli 6.95 *✓*

Crispy fried squid

spring onions, coriander & wasabi mayo 8.95

Oak smoked baby back ribs

BBQ pork ribs, salt lick slaw 7.95

Cheese croquettes

truffle mayo 6.95 *✓*

Seared tuna

avocado, wasabi, sesame seeds, lime, soy 9.95

Vegetable tempura

ponzu dipping sauce 6.95 *✓✓*

Mackerel pâté

toasted sourdough 7.95

Caesar salad

anchovy & garlic mayo, baby gem, croutons, Parmesan 7.95

MAINS

Grilled free range chicken

wilted spinach, salsa verde, watercress salad 17.95

We support WOW by donating a £1 for every chicken ordered. thewowfoundation.com is a global movement celebrating women and girls and taking a frank look at the obstacles they face

Joe Allen hot dog

smoked beef frankfurter, mustard pickles, French fries 15.95

Oak smoked baby back ribs

Asian slaw, sweet potato fries 19.95

Grilled calf's liver

caramelised onions, buttery mash, red wine gravy, crispy bacon 19.95

Braised beef in Chianti

with carrots, mash, grated horseradish 20.50

Chicken Milanese

rocket & Parmesan salad 16.95

FISH

Roast Atlantic cod

Parsley sauce, champ 21.95

Joe's fishcake

poached egg, baby spinach, beurre blanc 18.95

Crayfish roll

brioche bun, garlic butter, spicy mayo 21.95

Our beef is selected from UK and Irish farms.

All our beef is the prime age for marbled taste and tender meat.

The steak is matured for a minimum of 21 days

STEAKS

Bar steak, French fries, rosemary brushed garlic butter 16.95

Sirloin, French fries, peppercorn sauce, watercress & shallot salad 23.95

Ribeye, potato cake, béarnaise, watercress & shallot salad 26.50

SOMETHING GREEN

Woodland tart

puff pastry, portobello mushroom, aubergine caviar, pickled red onions & dandelion salad 14.95 *✓✓*

Chilli sin carne

tomato, avocado, chargrilled red pepper, corn chips 14.95 *✓✓*

Add sour cream and grated mature Cheddar 2.50 *✓*

Eggs Joe Allen

poached eggs, potato cake, spinach, hollandaise 15.50 *✓*

SIDES

Creamed spinach *✓* / Green beans *✓✓* / Tenderstem broccoli *✓✓*

Creamy mash *✓✓* / French fries *✓✓* 3.95

Sweet potato fries *✓✓* / Mac'n cheese *✓* 4.75

House salad *✓* / Rocket & Parmesan salad 4.50

✓ vegetarian *✓✓* plant based

allergies & intolerances: please ask a member of staff about the composition of your meal when you place your order

a discretionary 12.5% gratuity will be added to your bill

WE ARE PROUD TO SUPPORT THE STAGE AND THE THEATRICAL COMMUNITY
BY SPONSORING THE JOE ALLEN BEST WEST END DEBUT AWARD

Winner: *Jac Yarrow for Joseph & the Amazing Technicolour Dreamcoat
at the London Palladium*

COCKTAILS & DRINKS

BOTTLED BEER

Joe Allen Pilsner	5.75
Samuel Adams Boston Lager	5.75
Huber Premium	6.00
Blue Moon Wheat Beer	6.00
Red Star Ale	6.00

GIN

Beefeater	6.50
Tanqueray	7.50
Aviation	9.00
Sipsmith	9.25
Hendricks	9.25
Gin Mare	10.50
Monkey 47	10.75

VODKA

Stolichnaya	6.50
Ketel 1	7.50
Ketel Citron	7.75
Tito's	8.50
Belvedere	10.00
Koniks Tail	10.75

BOURBON

Buffalo Trace	7.50
Makers Mark	8.00
Wild Turkey 81	9.00
Bulleit 95	9.50
1792	10.50
Woodford Reserve	11.00

WHISKY

Blended Malts

Famous Grouse	7.50
J. W. Black Label	8.50
Naked Grouse	9.00
Jameson	8.50

Single Malts

Laphroaig 10	9.50
Glenfiddich 12	9.50
Auchentoshan 12	11.00
Macallan Gold	11.00
Lagavulin 16	14.50

CHAMPAGNE CLASSIC

Courvoisier VS, Angostura bitters, sugar, Champagne 11.95

DEAR PRUDENCE

Sipsmith gin, Apricot brandy, lemon juice & homemade Earl Grey syrup (contains egg white) 9.95

THE CHITA RIVERA

Havana Club 7 rum, lemongrass infused Martini Bianco, mint syrup, grapefruit bitters 10.50

OH DARLING!

Buffalo Trace bourbon, Crème de Cassis, lime juice, homemade raspberry & lime shrub 9.95

ROAD TO EL DORADO

El Dorado rum, lime Juice, Demerara sugar syrup 10.50

LA BELLE

Orange marmalade shaken with Stolichnaya vodka, Triple Sec, lemon juice, orange bitters 9.95

HENDRICK'S MOJITO

Hendrick's gin, lime juice, cucumber, splash of tonic 9.00

PURPLE REIGN

Aviation gin, Crème de Violette, Maraschino Liqueur, lemon 11.50

NEW YORK WASP

Monte Alban Mezcal, Galliano, orange & lime juice, orange bitters with a salt and paprika rim 9.95

DARK SAZERAC

Bulleit 95, Absinthe, Peychaud and Angostura bitters, Demerara sugar, orange peel 12.50

BOTTOM OF THE BARREL

Sailor Jerry & Havana Club 7 rum, pineapple & lime juice, Angostura bitters, pomegranate molasses 9.95

BLACKJACK

Courvoisier V.S. Cognac, Martini Bianco, Frangelico, orange & grapefruit bitters, lemon spray 10.95

SOURS from 10.95

MARTINIS & MANHATTANS from 11.95

Sours contain egg white

RUM

Havana Club 3	6.50
Sailor Jerry	7.50
Havana Club 7	8.00
El Dorado 12	9.00
Pyrat XO	9.50
Ron Zacapa 23	14.00

TEQUILA & PISCO

Aquariva Reposado	8.00
Monte Alban Mezcal	8.50
Pisco Alba	9.00
Patron XO	9.50

ALCOHOL FREE SPIRIT

Seedlip Spice	5.00
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SOFT

Fentiman's 4.00 ginger beer / Rose lemonade	Mississippi Cooler 5.50 cranberry, peach, ginger ale, mint	Over The Hedge 5.00 elderflower, mint, lime, cucumber, tonic	Green Juice 5.00 (Cold Pressed) apple, spinach, celery, ginger & lime	Dominion Root Beer 4.50	Peroni Libera 4.50 0% ABV
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Please make your server aware of any allergies or intolerances

ALL SPIRITS ARE AVAILABLE IN 25ML MEASURES