

ROBATA

- Marinated Basque beef..... 6
- Crispy pork belly ..... 4
- Garlic chicken ..... 4
- Japanese style glazed eel..... 7
- Baby octopus, confit lemon, chives..... 5
- Padron peppers, sea salt..... 4
- Grilled shiitake..... 3.5
- Skewer selection, one of each skewer .. 27.5

FRIED

- Squid, chilli & lime  
8
- Marinated scampi, beer batter, yuzu mayo  
8.5
- Oysters, cucumber & sweet corn relish  
8
- Crisp foie gras, pickled plums  
9

SEAFOOD

- Langoustine crab, prawns,  
salmon carpaccio, tuna tartare,  
sea bass ceviche .....38
- Lobster, langoustine, crab,  
yellowtail carpaccio, tuna tartare,  
scallop ceviche .....48

RAW

- Tuna tartare  
9.50
- King scallop ceviche  
12
- Cured fillet of beef, marinated  
peppers, Parmesan  
9
- Smoked yellowtail carpaccio,  
  
Celeriac & apple  
12
- Iberico tartare  
14

SALAD

- Burrata, cherry tomatoes, truffle dressing  
9.50
- BBQ Italian aubergine salad,  
sweet tomato & basil  
7.50
- Broccoli & artichoke salad,  
maple dressing  
6.50
- Quinoa salad, dried cranberries  
& hazelnut  
8

WARM

- Goat's cheese & onion  
tart with roquette  
6
- Grilled Queen Scallops,  
chorizo breadcrumbs  
12

MEAT

- Grilled lamb cutlets, rosemary & garlic ..... 24
- Iberico plumar, squash, Granny Smith..... 27
- Confit duck leg, lentils & Morteau sausage..... 16.5
- Garlic chicken, confit peppers & tarragon..... 18
- Galician fillet of beef 250g..... 28
- Galician Sirloin 300g..... 27
- Served with grilled mustard greens,  
charred shallots

FISH

- Black cod Provençale.....24
- Grilled lobster, citrus  
butter, almonds.....half: 18 / whole: 36
- Grilled Yellowfin tuna, caper relish.....23.5
- Halibut, clams, salsa verde .....23.5
- Pan fried salmon, baby sweetcorn,  
leeks, piquillos .....19

PASTA

- Casarrece, pesto, datterini & stratchiatelle ..... 16.5
- Fresh linguine with black truffle..... 22.5
- Malfadine a la chitarra, crab, squid & shrimps ..... 19

BIG DISHES

- Steamed gilt head bream, lemon,  
herbs, pak choi  
for two, 32
- Whole shoulder of suckling pig,  
grilled endive, orange  
for three to four, 42
- 750g Galician ribeye on the bone, grilled  
romaine, tarragon & mustard dressing  
for two to three, 65

SIDES

- Josper pommes purée 3.5
- Grilled broccoli 4
- Ratatouille 4
- French fries 3.5
- Mixed leaf salad 3.5
- Artichoke, green olive &  
almond salsa 8

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please contact your waiter if you require any information regarding allergies or intolerances.

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