



MAINS

Choose one

SAMMY'S CHICKEN 'N' WAFFLE

*Harlem-style fried chicken (est.1930) pickles,
hot honey, Rooster sauce*



SWEET POTATO STEAK

mushrooms, spring vegetables, basil-garlic tofu, almonds



OL'MAN SHRIMP 'N' GRITS

stone-ground grits, papa Ed's gumbo

DESSERT

Choose one

DRUNKEN DOUGHNUTS



CITRUS CREAM, LEMON CURD, MERINGUE, ZEST



COCONUT PANNA COTTA, CARAMELISED PINEAPPLE, PASSION FRUIT SORBET

Culinary Director, Marcus Samuelsson

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.

COCKTAILS

ROOSTER BLOODY MARY 10

*Grey Goose, with berbere spiced
passata, Frank's Hot Sauce, fresh
lemon, Rooster seasoning*

MORNINGSIDE MIMOSA 10

*pineapple, sweet ancho,
prosecco*

UPTOWN 10

*Hennessey VS, St-Germain,
pisco, lemon, egg white*

TELL MY HORSE 10

*Bacardi Ocho Años,
Appleton VX, jerk syrup,
lime, ginger beer*

RIVERSIDE DRIVE 6

*Sencha green tea,
strawberry sherbet, tonic*



CHAMPAGNE & SPARKLING

VEUVE CLICQUOT

Champagne, France
125ml 13
Bottle 750ml 75

VEUVE CLICQUOT ROSÉ

Champagne, France
125ml 15
Bottle 750ml 95

PROSECCO MALIBRÀ RUIO

Italy 125ml 8
Bottle 750ml 45



WHITE WINE

MAISON FOLLY, BOURGOGNE CHARDONNAY

Burgundy, France 2016
125ml 8.5 Bottle 750ml 55

VIÑA MAR SAUVIGNON BLANC

Casablanca, Chile 2018
125ml 7 Bottle 750ml 32

RED WINE

CANTINE VOLPI MONTEPULCIANO D'ABRUZZO

Montepulciano d'Abruzzo, Italy 2017
125ml 7 Bottle 750ml 32

ARMAS DE GUERRA TINTO MENCIA

Bierzo, Spain 2016
125ml 5.5 Bottle 750ml 26



BEER

BROOKLYN 6

Lager 5.2%