



BAKED SOURDOUGH
whipped butter, sea salt
6

ST IVES MONKFISH SCAMPI
curry tartare
11

BRITISH CHARCUTERIE
chutney, toast, pickles
12

TO START

Spring pea soup, broad beans, mint, lemon v 8
Suffolk ham hock sausage roll, house piccalilli 9
Roasted beets, English goats curd, toasted hazelnuts, cress v* 9
Cured salmon, fennel, dill, horseradish, soda bread 10

CHARCOAL GRILL

British Wagyu burger, smoked cheddar, truffle, bacon, relish, skin on fries 22
Grilled Yellowfin tuna, kohlrabi, orange & fennel, lemon butter 24
Dexter Sirloin [or] Ribeye, portobello mushroom, thick-cut chips 32 / 35
Cote de boeuf for two, crispy layered potato 80
Complimentary steak sauces: Peppercorn / Béarnaise

MAINS

Winchester cheddar & chive dumplings, courgette, spring peas v* 18
Chicken salad, avocado, broad bean, tomato, radish, mustard dressing * 19
Brooke farm pork schnitzel, celeriac remoulade, lemon 19
Beer battered haddock, thick-cut chips, crushed peas, house tartare 20
Pan-seared halibut, chargrilled asparagus, lobster sauce 32

SIDES

Skin on fries v 6
Triple cooked chips, truffle aioli, Winchester v 8
Truffle mash v 7
Broccoli, almond & chilli pb 7
Land cress, rocket, mustard dressing pb 5
Tomato & pickled shallot salad pb 6

JOIN US AT THE WEEKEND FOR
SUNDAY ROAST. GOT A PARTY OR EVENT?
EVENTS@OPENHOUSELONDON.COM

PB = PLANT BASED
V = VEGETARIAN
* = PLANT BASED ON REQUEST

PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.