

LASDUN

MARCH 2026

ON STAGE Summerfolk / Man and Boy

OPENERS

Tomatotini 14
Audemus Umami Gin, Cazottes
tomato, Picante Olive jus

Lasdun Martini 12.5
East London Liquor Company Gin or Vodka, Cocchi Americano,
Dolin Chambéry Dry

Champagne Cocktail 18
Veuve Clicquot Yellow Label, Hennessy V.S.O.P,
Angostura bitters, sugar cube

The Pathfinder Negroni (0.0%) 10
The Pathfinder botanical spirit, Roots Divino
Bianco, Galipette 0.0%

**Montgomery and truffle
fritters**
15
(please allow 15 minutes)

**Black treacle sourdough,
cultured butter**
4.5

Green olives
5

Pickles
5

START

Jersey rock oysters
(half-dozen) 29

Brown shrimps
globe artichoke, hen's egg 19

Pressed potato
Cantabrian anchovies, green sauce 15

Rabbit and Tamworth terrine
pickled carrots and mustard 15

Norfolk asparagus
brown butter hollandaise, tarragon 14

MAINS

Potato dumplings
spinach, Baron Bigod cream 23

Smoked haddock and cod fishcake
tartare sauce 23

Poached sea trout ♦
chard, butter sauce 28

Chargrilled Duroc pork chop ♦
brown butter and sage 32

Whole Dover sole ♦
deviled butter 80

SET MENU

Available 12pm - 2pm, 4:30pm - 6:30pm
2 courses 32 / add dessert 6

START

Peas, cow's curd, lovage

Cornish fish soup
toast

Crumbed pig's head
fennel, caper and parsley mayonnaise

Smoked sea trout 5 supplement
cucumber relish, seaweed creme fraiche

MAIN

Caramelised fennel tart
Spewood sauce

**Smoked haddock and cod
fishcake**
tartare sauce

Braised ox cheek
celeriac puree, parsley crumb and
horseradish

DESSERT

Salt caramel soft serve
almond wafer

Buttermilk set cream
poached rhubarb and shortbread

Lincolnshire poacher
quince jelly, oat biscuits

TO SHARE

Chicken and wild leek pie 55 ♦

50-day aged bone-in ribeye ♦
roast tomato, anchovy, chips (for two)
115

SIDES

All 6.50

**Chips / Hispi Cabbage /
New potatoes, chives / Creamed
spinach / Gem, buttermilk and
tarragon dressing**

♦ These dishes take a little longer to prepare. Please allow at least 25 minutes.

PRIVATE DINING & EXCLUSIVE HIRE

Enjoy the intimacy of our private dining room (up to 12 guests) or enquire about full restaurant hire



Please inform us of any allergies. Whilst we will do our best to accommodate, all of our dishes and drinks may still contain traces. A discretionary service charge of 12.5% will be added to your bill. We accept card payments only.