

HOUSE COCKTAILS

BEYOND THE GATES - 14

Bacardi, Discarded rum, lime, banana

THREE BRIDGES - 12

Vodka, dill, parsley, elderflower cordial, citrus

THE BLUDHAVEN - 13

Monkey Shoulder whisky, honey, toasted sesame seeds

THE PARK ROW MARTINI - 14

House Vermouth with gin or vodka

CHAMPAGNE BY THE GLASS

NV LAURENT-PERRIER « La Cuvée » Brut - 16

NV LAURENT-PERRIER Blanc de Blancs Brut Nature - 28

NV LAURENT-PERRIER Cuvée Rosé - 24

MV LAURENT-PERRIER Grand Siècle N° 24 - 52

AMUSEMENT MILE

NITRO POPCORN - 7

EDIBLE BALLOONS - 5

NITRO ICE-CREAM - 18
(for two minimum)

STARTERS

VEAL SWEETBREADS, GIROLLE MUSHROOM & SUMMER VEGETABLE FRICASSEE,

sherry vinegar gastrique - 17

CITRUS CURED LOCH FYNE SALMON,
avocado purée, pink grapefruit, breakfast radish, Aruga caviar - 15

USDA HAND-CUT STEAK TARTARE,
confit egg yolk, fried beef tendons, Berkswell cheese - 15

MULLIGATAWNY SOUP,
Bombay potatoes, date chutney, puffed wild rice (VG) - 8

GRILLED CARROT, GINGER & SWEET POTATO TARTARE,
pickled carrots, soy cured Cacklebean egg (V) - 12

SUMMER SALAD,
watermelon radishes, gem leaves, pine nut dressing (VG) - 9

HERITAGE BEETROOTS,
barrel aged feta, salted walnuts, yoghurt foam (V) - 10

TO SHARE

GOTHAM CITY HARBOR PLATTER - 78
Diver scallop ceviche, Dublin Bay prawns, king prawns,
Lindisfarne oysters, Shetland mussels, Cornish clams, spider crab,
octopus salad
Add half lobster - 28

GOOSNARGH TRUFFLE GLAZED WHOLE CHICKEN,
potato dauphinoise, Madeira jus - 68

550G PEPPERCORN CRUSTED 28 DAY USDA CHATEAUBRIAND - 90

OYSTERS

MORECAMBE BAY

Six - 21 / Dozen - 42

BAKED OYSTERS, CHAMPAGNE & CAVIAR SABAYON

Six - 24 / Dozen - 48

FRIED OYSTERS, CELERIAC REMOULADE, HONEY & BLACK TRUFFLE

Six - 24 / Dozen - 48

CAVIAR

SIBERIAN STURGEON

30g - 90
50g - 150

GOLDEN OSCIETRA

30g - 160
50g - 270

IMPERIAL

30g - 120
50g - 200

TASTE OF GOTHAM CITY HARBOR

10g of each - 140

SHELLFISH

CORNISH SPIDER CRAB OMELETTE,
Pecorino glaze - 18

LOCH FYNE HAND-DIVED SCALLOPS,
sweetcorn purée, crispy Parma ham, corn shoots - 18

SEAFOOD COCKTAIL,
Marie Rose, avocado, smoked paprika - 17

NATIVE LOBSTER THERMIDOR
Half - 36 / Whole - 69

MAINS

DOVER SOLE À LA GRENOBLOISE - 44

BEER BATTERED HADDOCK,
minted pea purée, homemade tartare, triple cooked chips - 19

ROASTED SEA TROUT, cauliflower, Shetland mussels, black trompette mushrooms - 28

BIG BELLY BURGER
Short rib, maple cured bacon, Applewood cheddar, house pickles, ranch dressing - 24

250G LAKE DISTRICT BLUE GREY RIBEYE STEAK, peppercorn sauce - 40

HERDWICK LAMB RACK,
whipped goat's curd, garden peas, & mint oil - 36

ORANGE BLOSSOM HONEY-GLAZED LANCASHIRE DUCK BREAST,
confit duck leg, frisée salad - 32

HAND-CUT TAGLIATELLE,
forest mushrooms, black summer truffles & Parmesan (V) - 24

WILD WATERCRESS RISOTTO, courgette flowers, corn flowers (VG) - 19

SIDES

Triple cooked chips - 6
French fries with truffle & Parmesan - 6
Tenderstem broccoli, chilli & garlic - 6

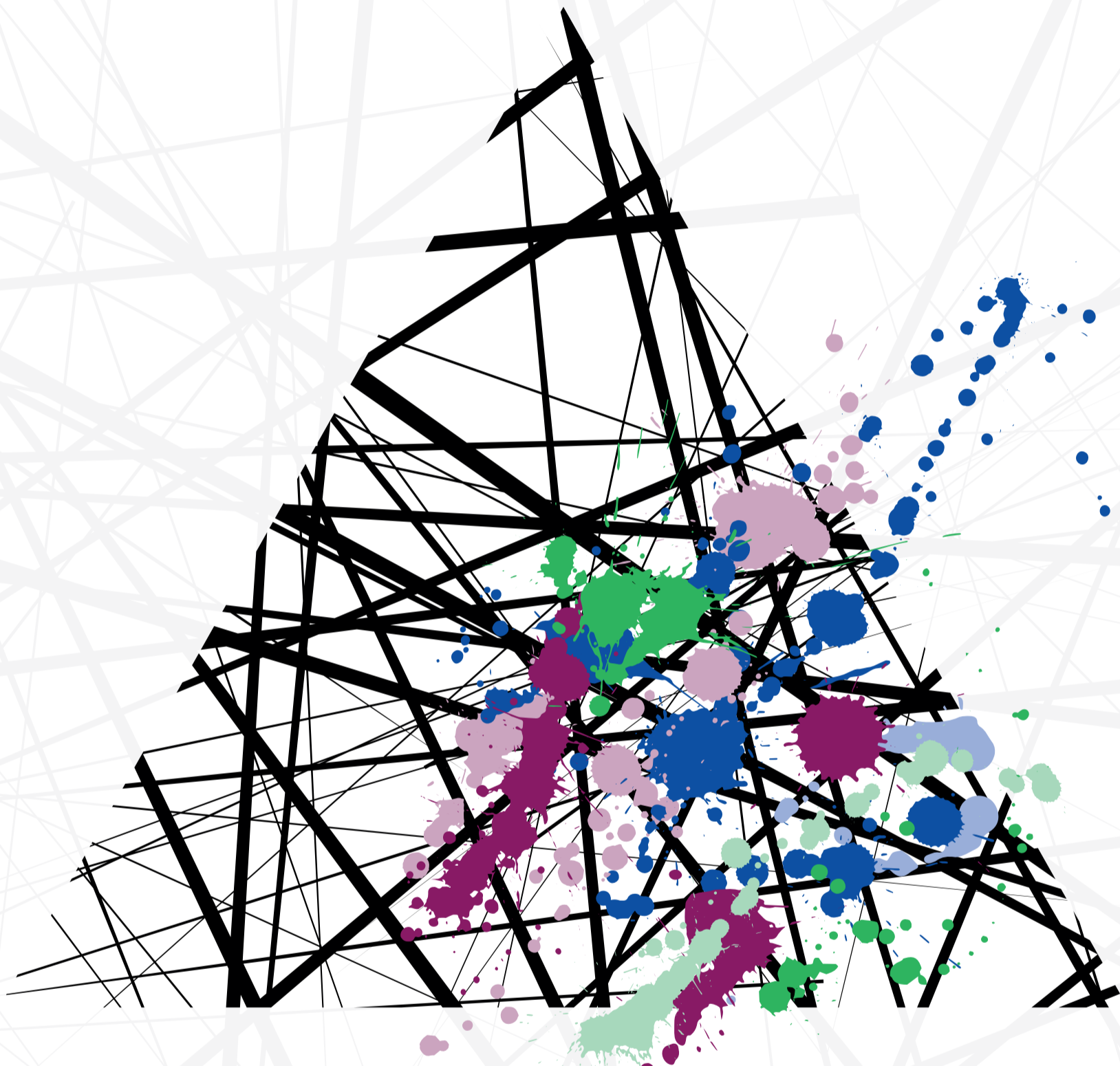
Sautéed chestnut mushrooms, garlic butter - 6
Marinated heritage tomato & chive salad - 6
Truffle mac & cheese - 8

Potato croquettes, herb crème fraîche,
Native lobster, Aruga caviar - 19
Selection of warm house breads,
black truffle cultured butter - 5

(V) Vegetarian (VG) VEGAN

PLEASE ASK TO SEE OUR DESSERT MENU

The majority of our dishes can be made gluten free and dairy free upon request. Please always inform your server of any allergies or special dietary needs before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen information is available upon request. A discretionary 12.5% service charge will be added to your bill. All gratuities managed independently. Vaping is not permitted.



ROGUES GALLERY