



STARTERS

Pumpkin Soup

crème fraiche & rosemary croutons 6.50

Juniper & pink pepper cured Salmon

avocado, pickled radish, pressed caviar, wasabi cracker 12.50

Salt baked beetroot with black truffle

driftwood goat's cheese, honey & hazelnut dressing 10.50

Smoked Goosnargh duck breast

duck liver parfait, spicy plum chutney 11.50

Seared king scallops

kalamata olive crust, wild rice, sweetcorn 15.50

Jamon Ibérico

grilled baby gem, sourdough 11.50

Mediterranean bean salad

gremolata, herb oil 8.50

CAVIAR

Oscietra 30g 80.00 / **50g** 140.00

Sevruga 30g 90.00 / **50g** 150.00

Served with traditional garnishes

Chilled Beluga vodka 100ml 20.00

MAINS

Calf's liver & smoked bacon

Hasselback potato, sauce diable 26.50

Bouillabaisse of lobster

sea bass, squid, crayfish, rouille 26.50

Gloucestershire pork belly

pig's cheek bon bon, cauliflower puree, apple cider & shallot jus 24.00

Wild mushroom tart

crème fraiche, black truffle, Manchego (V) 19.50

Ronnie's fishcake

salmon, smoked haddock, crayfish, haricot bean salsa 19.50

Chicken breast stuffed with forest mushroom

ricotta gnocchi, tomato essence 22.50

Aubergine roulade

spicy tomato salsa, cous cous, sumac & thyme crust (VG) 17.50

FROM THE GRILL

All steaks are served with Portobello mushroom, herb plum tomato and fries, and a choice of béarnaise, port sauce or bone marrow butter

Kent farm fillet steak, 55 day dry aged 200g

32.00

Hereford farm rib-eye 55 day dry aged 200g

29.50

Ronnie's burger

tomato, red onion, gherkins

(mature Cheddar cheese 1.50, smoked bacon 1.50) 16.50

Extra side dishes all at 3.50 - seasonal vegetables, new potatoes, fries, green salad

If you have any food allergies please ask for our allergen specific menu. An optional 12.5% service charge will be added to your bill.

Ronnie Scott's Jazz Club, 47 Frith Street, Soho, London W1D 4HT ronniescotts.co.uk Tel 0207 439 0747