
STARTERS

Soup of the day 7.00

Pan fried king scallops

pea & mint puree, crispy parmesan 16.50

Ham hock rilette

roasted pistachio, honey dressing, sourdough 13.50

Smoked mackerel & crab

spring onion, horseradish cream 14.00

Eggplant & pepper tian

vegan green pesto, smoked tomato sauce 11.00

Heritage tomato & burrata

hibiscus, red onion, crisp bread 12.50

CAVIAR

Oscietra

30g 75.00 / **50g** 110.00

Served with traditional garnishes

MAINS

Confit Duck breast

gratin dauphinois, orange & star anis braised chicory, prune sauce 26.50

Corn fed chicken with wild mushrooms

baby leeks, gnocchi, smoked tomato sauce 22.00

Ronnie's Fishcake

green beans, parsley sauce 23.50

Pan fried fillet of cod

lemon buttered brown shrimps, celeriac, saffron potato 26.00

Cauliflower steak

cannellini bean puree, dukkha, grilled tofu 21.50

Wild mushroom tart

crème fraiche, black truffle, Manchego 18.00

FROM THE GRILL

All steaks are served with portobello mushroom, tomato and fries,
and a choice of bearnaise, port sauce or bone marrow butter

Hereford farm rib eye steak 200g 55 day aged 29.50

Hereford farm fillet steak 200g 55 day aged 32.50

Veal chop 250g 32.50

Ronnie's burger

tomato, red onion, gherkins, mayo, ketchup

(mature cheddar cheese 1.50, smoked bacon 1.50) 17.50

Ronnie's veggie burger

tomato, red onion, gherkins (SU), ketchup. vegan mayo, vegan cheese 17.50

Extra side dishes all at 5.00 - green beans, steamed broccoli, fries, new potatoes, green salad

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

IF YOU HAVE ANY FOOD ALLERGIES PLEASE ASK FOR OUR ALLERGEN SPECIFIC MENU