

# **ALLERGEN-SPECIFIC MENU**

#### ALLERGEN CODES

Crustaceans:  $\mathbf{CR} \mid \mathsf{Eggs} : \mathbf{E} \mid \mathsf{Fish} : \mathbf{F} \mid \mathsf{Peanuts} : \mathbf{P} \mid \mathsf{Soybeans} : \mathbf{SO} \mid \mathsf{Milk} : \mathbf{MI} \mid \mathsf{Nuts} : \mathbf{N}$  Celery:  $\mathbf{C} \mid \mathsf{Mustard} : \mathbf{MU} \mid \mathsf{Gluten} : \mathbf{G} \mid \mathsf{Sulphites} : \mathbf{SU} \mid \mathsf{Lupin} : \mathbf{L} \mid \mathsf{Molluscs} : \mathbf{MO} \mid \mathsf{Sesame} : \mathbf{SE}$ 

#### STARTERS -

### Soup of the day

This dish changes daily, please ask your server for allergen information 7.00

Cured salmon tartare (F/MU/MI/G)

lumpfish caviar, crème fraiche, pea shoots, crostini 13.50

Pan fried king scallops (F/MI/MO)

anchovy essence, cauliflower puree 16.50

Eggplant & pepper tian (SU/N)

vegan green pesto, tomato and piquillo pepper sauce 11.00

Whipped goat's cheese (MI/G)

deep fried baby courgette flower, truffled honey dressing 11.50

Smoked duck breast salad (N/SU)

pomegranate molasses, walnuts, caramelised red onion 13.00

#### **MAINS**

**Wild mushroom tart** (MI/G/SU/E/C) crème fraiche, black truffle, Manchego 18.00 (VG)

Corn fed chicken with wild mushrooms [E/MI/G/SU/C]

baby leeks, gnocchi, smoked tomato sauce 22.00

**Grilled stone bass** (F/MU/MI/G/C) saffron potato, mustard & tarragon velouté 28.50

**Puy lentils & spinach en croûte** (G/C) heritage carrots, cannellini bean puree 22.50 (VG)

Braised pork cheeks (SU/G/C/MU/MI)

mustard mashed potato, purple sprouting broccoli, port jus 26.50

**Herb crusted rack of Lamb** (G/MU/SU/MI) beetroot chutney, fondant potato, lamb jus 29.50

Ronnie's fish pie (F/G/MI/CR)

Salmon, cod, smoked haddock, prawns 24.50

## FROM THE GRILL

All steaks are served with portobello mushroom, tomato and fries,

and a choice of bearnaise (MI/SU/E), port sauce (SU/C) or bone marrow butter (MI)

Whilst our steaks and fries contain no allergens, the meat is finished with butter. Please ask you server if you would like no butter on your dish

Hereford farm rib eye steak 200g 55 day aged 29.50

Hereford farm fillet steak 200g 55 day aged 32.50

Ronnie's burger (MU/F/E/MI/SE/SU/G) tomato, red onion, gherkins (SU), ketchup (C), mayonnaise (E) (mature cheddar cheese 1.50 (MI), smoked bacon 1.50) 17.50

Ronnie's veggie burger (C/G/SE/SU/SO) (Suitable for Vegans) tomato, red onion, gherkins (SU), ketchup (C), vegan mayo, vegan cheese 17.50

**Side dishes** all at 5.00

green beans (MI), steamed broccoli (MI), fries, new potatoes (MI), green salad (MU/SU) Whilst our fries contain no allergens they are served with ketchup (C) and mayonnaise (E)

**Side dishes** all at 7.00

gratin dauphinois (MI), truffled macaroni cheese (G/MI), creamed spinach (MI), grilled tofu & broccoli and miso vinaigrette (SO/SU) (VG)

An optional 12.5% service charge will be added to your bill.

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IF YOU HAVE AN ALLERGY THAT IS NOT LISTED ABOVE OR A LIFE-THREATENING ALLERGY PLEASE CONTACT US AND WE WILL ADVISE YOU OF THE FULL INGREDIENTS