
STARTERS

Soup of the day 6.50

Smoked eel

caviar, cucumber, crème fraiche 11.50

Green asparagus

*wild mushroom & truffle mousse,
lemon butter, Quails eggs* 10.50

Jamón Ibérico

green olives, parmesan, sourdough 11.50

Guinea fowl

& smoked pancetta croquettes

roasted garlic & potato puree 11.50

King scallops

braised fennel, garlic & cauliflower puree 15.50

Mediterranean bean salad

gremolata, herb oil 8.50

CAVIAR

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

Sevrugga 30g 90.00 / **50g** 150.00

Served with traditional garnishes

Chilled Beluga vodka 100ml 20.00

MAINS

British saddle of lamb

aubergine, baby heritage carrot & coriander emulsion 28.50

Linguine with Canadian lobster

courgette & lobster reduction, tomato, spring onion 26.50

Baked cod

hazelnut crust, shrimp beurre noisette, celeriac cream 24.00

Ronnie's fishcake

salmon, smoked haddock, crayfish, haricot bean salsa 18.50

Pan fried corn-fed chicken

aubergine, raz el hanout, cous cous 22.50

Seasonal Carnaroli risotto

wild mushroom, truffle, garden herbs 19.50

Red wine braised pig cheeks

purple broccoli, horseradish creamed potato 22.50

Deep fried artichoke and lentil

butternut squash & almond milk puree 18.50

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.

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