
STARTERS

Soup of the day 6.50

Cornish crab, smoked mackerel mousse

dill & horseradish emulsion 9.50

Atlantic salt cod croquettes

smoked pancetta, black garlic 10.50

Roasted violet artichoke

chili oil, pickled baby onion 9.50

Mediterranean bean salad

roasted courgettes, pea shoots, gremolata 8.50

Guinea fowl and ham hock terrine

with fig jelly 10.50

Pan fried king scallops

cucumber, roasted pepper chutney 15.50

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

Pan fried sea bream

*roasted salsify, new potato,
lobster vinaigrette* 22.50

Breast of Goosnargh chicken

*artichoke purée, Moroccan spiced oil,
cous cous, pomegranate* 19.50

Fishcakes

*lobster, brown shrimp, salmon,
smoked haddock, haricot bean salsa* 18.50

Wild mushroom & lentil roulade

celeriac, almond cream 17.50

Pork belly, chorizo croquette

cauliflower puree, chermoula 21.50

Herb crusted saddle of Herford lamb

*grilled sweet corn, polenta,
lamb jus* 26.50

Slow cooked duck leg

*honey glazed breast, fennel seed,
heritage carrot* 26.50

Buffalo mozzarella

*balsamic, heritage tomato,
shallot, rocket salad* 15.50

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