



BROADLEAF

BAR AND RESTAURANT



TABLE

London sourdough,
homemade salted butter 3.5
Nocellara olives 4

Smoked almonds 4
Hummus, Sardinian
flat bread 4.5

Sautéed Padrón peppers, smoked
paprika salt (v) (gf*) 4.5
Devilled whitebait, tartare sauce 7

STARTERS

Roast celeriac and chestnut soup 6
(v) (gf)

Chicory salad, Cashel Blue, croutons, 6.5
French vinaigrette (v)

Heritage beetroot, pickled apple, smoked
almonds, bitter leaves *(vegan) (gf)* 7.5

Pork, veal and pistachio terrine, spiced 8
cranberry, toasted sourdough

Croquettes *(three per portion)* 7
Shrimp and bacon / Black pudding / Mac and cheese (v)
Or try one of each!

Salt and pepper squid, sriracha mayonnaise 7.5

Salmon gravadlax, pickled fennel and 8.5
cucumber, crème fraîche *(gf)*

Queen scallops, 'Nduja butter, 12
apple fondants, samphire *(gf*)*

BURGERS

Served with French fries or salad

Have it skinny with salad, no bun

Add extras: avocado, bacon, egg 2

Spinach, chickpea and ricotta burger, 14
rocket, harissa yoghurt, French fries (v)

Buttermilk fried chicken burger, 15
melted Cheddar, corn salsa

Longhorn double cheeseburger, 16
melted Cheddar, tomato, onion, Club sauce

SALADS

Add chicken, halloumi, tuna, prawns 4

Classic Caesar: baby gem, crispy bacon, 12.5
aged Parmesan, croutons *(anchovies optional)*

Superfood: kale, black quinoa, avocado, 12.5
chickpeas, goji berries, almonds, pumpkin seeds,
soft herb dressing *(vegan) (gf*)*

Fragrant Asian: rainbow Asian salad, glass noodles, 12.5
sweet soy, toasted sesame *(vegan) (poached egg optional)*

Seared tuna Niçoise: green beans, potatoes, 16.5
hen's eggs, Nocellara olives *(gf*)*

MAINS

Chargrilled cauliflower, cannellini bean purée, 14.5
salsa verde, crispy shallots *(vegan)*

Grilled half corn-fed chicken, crushed potatoes, 16.5
spring onion, English runner beans, red wine jus

Braised Longhorn short rib of beef, creamed mashed 18
potatoes, spiced parsnips, watercress, truffle jus

Devon crab linguine, chilli, garlic 17.5

Herb crusted fillet of Peterhead cod, 19
crab mousseline, seashore vegetables

Salmon fishcake, poached egg, spinach, chive butter sauce... 15.5

NATIVE BREED STEAKS

Served with hand cut chips, watercress

Béarnaise or peppercorn sauce

8oz Flat Iron 18
10oz Sirloin 24

DESSERTS

Baked vanilla cheesecake, spiced winter fruits, 5
toasted almonds

Chocolate pannacotta, clementines, shortbread 5

Pineapple carpaccio, pomegranate, coconut sorbet *(vegan)* ... 6

Sticky toffee pudding, vanilla bean ice cream 6

A selection of homemade ice creams 6
and sorbets *(three scoops) (vegan available)*

Selection of British cheeses, quince jelly, oat cakes 12.5

SIDES ALL 3.5

Hand cut chips
French fries

Creamed mashed potatoes
Fried Brussels sprouts,
chilli caramel

Truffle mac and cheese
Braised red cabbage

Green leaf salad
Tomato and red onion salad



BROADLEAF
BAR AND RESTAURANT

FIRST FLOOR
SPORTS LOUNGE

3 SCREENS
2 SHUFFLEBOARDS



PRIVATE PARTIES

FROM 20 - 80 PEOPLE

Just contact:

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