

ronnie scott's

JAZZ CLUB

STARTERS

Spiced Sweet Potato Soup 10
Coconut (pb)

Ham Hock Terrine 14
Parsley, Pickled Onions (MU/SU)

Buffalo Mozzarella 13
Hazelnut Pesto (MI/N/SU) (v)

Cured Atlantic Trout 15
Horseradish, Cucumber (F/MI/MU)

Chicory & Celery Waldorf 13
Apple, Grapes, Walnuts (MU/N/SU) (pb)

Tiger Prawns. 16
Garlic Butter, Pickled Chilli (CR/MU/SU)

MAINS

Smoked Aubergine 21
Sour Peppers, Sesame, Black Garlic (SE/SU) (pb)

Corn Fed Chicken Breast 26
*Dauphinoise, Spinach, Red Wine Jus
(MI/F/MU/E/G/SU)*

Lamb Rump 30
Fondant Potato, Baby Gem, Lamb Jus (MI/SU/C)

Dry Aged Beef Burger 22
*Raclette, Red Onion, Dijon Mayo, Lettuce,
Fried Gherkin & Fries (G/MI/MU/SU/SO)*

Truffled Risotto 25
Wild Mushrooms, Parmesan (G/E/MI) (v)

Salmon 26
*Pearl Couscous, Tomato, Olives
(F/G/MI/SU)*

Sea Bream 28
Samphire, Salsify, Fish Velouté (F/MO/SU)

'Beyond Meat' Burger 22
*Vegan Cheese, Red Onion, Dijon Mayo, Lettuce,
Fried Gherkin & Fries (G/SO/MU) (pb)*

GRILL

Dry Aged Ribeye 31
Watercress & Shallot Salad

Dry Aged Fillet 35
Watercress & Shallot Salad

SAUCES

all at 2

Bearnaise (E/SU)

Peppercorn (MI/SU)

Red Wine Jus (SU)

SIDES

all at 6

Fries

New Potatoes
Chive Butter (MI)

Green Beans & Mangetout
Confit Shallot

Cabbage & Bacon
(MI/SU)

Tomato & Red Onion Salad
(SU)

ALLERGEN CODES

Crustaceans: CR | Eggs: E | Fish: F | Peanuts: P | Soybeans: SO | Milk: MI | Nuts: N

Celery: C | Mustard: MU | Gluten: G | Sulphites: SU | Lupin: L | Molluscs: MO | Sesame: SE

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

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JAZZ CLUB

DESSERT MENU

Jam Roly Poly 10

Crème Anglaise (G/MI)

Pistachio Crème Brulée 10

(E/MI/N/SO) (v)

Sticky Toffee Pudding 10

Vanilla Ice Cream (MI/E) (v)

Dark Chocolate Tart 10

Raspberry Sorbet (SO) (pb)

Selection of Ice Creams or Sorbets 10

(MI/E) (v)

British & French Cheeses 15

Chutney, Crackers (MI/G) (v)

DESSERT WINE

	<i>Glass (100ml)</i>	<i>Bottle (375ml)</i>
Palazzina' Moscato Passito, Italy	7	20
Bordeaux, Classic Sauternes, France		28.5

SHERRY & PORT

Fernando de Castilla Classic Amontillado Sherry, Portugal 15%	8.5
Fernando de Castilla Classic Manzanilla Sherry, Spain 15%	8.25
Pedro Ximenez Classic Sweet Sherry, Spain 15%	8.25
Krohn Senador Tawny Port, Portugal 20%	8.25

ALLERGEN CODES

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JAZZ CLUB

SUNDAY LUNCH

STARTERS

Ham Hock Terrine 14

Parsley, Pickled Onions (MU/SU)

Buffalo Mozzarella 13

Hazel Nut Pesto (MI/N) (v)

Cured Atlantic Trout 15

Horseradish, Cucumber (F/MI/MU)

Chicory & Celery Waldorf 13

Apple, Grapes, Walnuts (N/SU) (pb)

MAINS

Roast Dry Aged Sirloin 27

Yorkshire Pudding, Trimmings, Red Wine Jus

(G/MI/E/SU)

Roasted Pork Belly 25

Yorkshire Pudding, Trimmings, Red Wine Jus

(G/MI/E/SU)

Salmon 26

Pearl Couscous, Tomato, Olives (F/MI)

Root Vegetable Wellington 24

Trimmings, Vegan Jus (G) (pb)

SIDES

all at 6

Roasted Root Vegetables

Roast Potatoes

Green Vegetables

DESSERTS

Jam Roly Poly 10

Crème Anglaise (G/MI)

Pistachio Crème Brulée 10

(E/MI/N/SO) (v)

Dark Chocolate Tart 10

Raspberry Sorbet (SO) (pb)

British & French Cheeses 15

Chutney, Crackers (MI/G) (v)

ALLERGEN CODES

Crustaceans: CR | Eggs: E | Fish: F | Peanuts: P | Soybeans: SO | Milk: MI | Nuts: N
Celery: C | Mustard: MU | Gluten: G | Sulphites: SU | Lupin: L | Molluscs: MO | Sesame: SE

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JAZZ CLUB

BRUNCH COCKTAILS

Moët Mimosa 14.25

*Moët & Chandon champagne topped
with freshly squeezed orange juice*

Ronnie's Bloody Mary 13.25

*Ramsbury Single Estate Vodka with spiced
tomato juice and all the garnishes*

Ronnie's Remedy 6.75

*(non-alcoholic)
Apple juice, ginger, lemon, mint*

Amarico Spritz 9.50

*(non-alcoholic)
Amarico Aperitivo & Amarico Rosso
topped with F&S soda and a
freshly cut orange slice*

French 75 15

*An elegant classic champagne cocktail
made with Sipsmith London Dry gin,
lemon, sugar and topped with
Moët & Chandon Brut Impérial*

Moët & Chandon Brut Impérial NV 16.50 (Glass) 90.00 (75cl)

Prosecco Di Valdobbiadene 48.00 (75cl)

BRUNCH

Smashed Avocado 14

*Poached Eggs, Sourdough
(G/E)*

Honey Granola 9

*Greek Yoghurt
(G/MI)*

Smoked Salmon 16

*Scrambled Eggs
(F/E)*

Buttermilk Pancake Stack 12

*Mixed Berries
(MI/G/E)*

Full Breakfast 19

*Thick Cut Bacon, Cumberland Sausage, Baked
Beans, Mushroom, Tomato, Scrambled Eggs
(G/E/MI)*

Plant Breakfast 18

*Scrambled Tofu, Sausage, Baked Beans, Mush-
room, Tomato, Avocado (pb)
(SO/G)*

Sirloin Steak 22

*Scrambled Eggs, Chimichurri
(E/MI)*

Waffles 16

*Fried Chicken, WhistlePig Maple Syrup, Chilli
(MI/G/SU)*

SIDES

Hash Browns 4 Cumberland Sausages 5 Thick Cut Bacon 5 Smashed Avocado 5
(MI/E) (G)

ALLERGEN CODES

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JAZZ CLUB

LATE LATE MENU

SNACKS

all at 4

Marinated Olives (SU) Mixed Nuts (P/N) Chilli Rice Crackers (SO/G)

MAINS

Cajun Fried Chicken 9
Sriracha Mayo (G/SO/E/MU)

Mushroom Arancini 9
Truffle Mayo (G/E/MI/MU) (v)

Mozzarella Sticks 8
Tomato Sauce (G/MI/E) (v)

Padron Peppers 7
Sour Cream (MI) (v)

Haggis Sausage Roll 8
Tomato Chutney (G/E/MI)

BURGERS

Dry Aged Beef Burger 22
*Raclette, Red Onion, Dijon Mayo, Lettuce
Fried Gherkin & Fries (G/MI/MU)*

'Beyond Meat' Burger 22
*Vegan Cheese, Red Onion, Dijon Mayo,
Lettuce, Fried Gherkin & Fries (G/SO/MU) (pb)*

SIDES

Fries 6 **Tomato & Red Onion Salad** 6
(SU)

ALLERGEN CODES

Crustaceans: CR | Eggs: E | Fish: F | Peanuts: P | Soybeans: SO | Milk: MI | Nuts: N
Celery: C | Mustard: MU | Gluten: G | Sulphites: SU | Lupin: L | Molluscs: MO | Sesame: SE

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JAZZ CLUB

CHRISTMAS A LA CARTE LUNCH

STARTERS

Celeriac, Hazelnut & Black Truffle Soup (pb) 10
(N/C)

Smoked Salmon 14
Horseradish, Sourdough (F/MU/G/SU)

Chicken & Herb Terrine 14
Apple & Pear Chutney (MU/SU/G)

Chicory & Celery Waldorf Salad (pb) 13
Walnuts, Apple, Grapes (MU/N)

MAINS

All are served with Chateaux Potatoes, Roasted Vegetables

Roasted Suffolk Turkey 26
Traditional Garnishes, Red Wine Jus (SU/C)

Roasted Pork Loin 24
Red Cabbage, Apple Puree, Red Wine Jus (SU/C)

Grilled Sea Bream 25
Cavolo Nero, Fish Velouté (F/SU/MI)

Roasted Nut & Seeds Loaf (pb) 24
Vegan Jus (N)

DESSERTS

Christmas Pudding 10
Brandy Custard (G/N/MI/E)

Dark Chocolate Tart (pb) 10
Crème Chantilly

Baked Baileys Cheesecake 10
(MI/G/E)

British & French Cheese Plate 15
(MI/G)

ALLERGEN CODES

Crustaceans: CR | Eggs: E | Fish: F | Peanuts: P | Soybeans: SO | Milk: MI | Nuts: N
Celery: C | Mustard: MU | Gluten: G | Sulphites: SU | Lupin: L | Molluscs: MO | Sesame: SE

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