



**£6.66**  
Includes all champagne cocktails



# THE EARLSFIELD

## SNACKS

|                                                       |                                                                           |                                                                  |
|-------------------------------------------------------|---------------------------------------------------------------------------|------------------------------------------------------------------|
| <b>Olives</b><br>Castelvetrano giganti (ve)<br>4      | <b>Smoked almonds</b><br>Hickory smoked (ve)<br>4                         | <b>Peanuts</b><br>Dry roasted / salted(ve)<br>3                  |
| <b>Iberico Croquettes</b><br>Cured ham, tarragon<br>7 | <b>Focaccia</b><br>Sea salt homemade focaccia & smoked butter (ve)<br>4.5 | <b>Pimentos de Padron</b><br>Sea salt & smoked almonds (ve)<br>8 |
|                                                       |                                                                           | <b>Kromeski</b><br>Braised beef nuggets & rose harissa mayo<br>8 |

## SMALL PLATES

|                                                                                      |                                                                                                |                                                                                     |
|--------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| <b>Pork Belly</b><br>Harissa caramel<br>sesame seeds & citrus aioli<br>8             | <b>Lamb Merguez</b><br>Brown lentils, hung yoghurt,<br>preserve lemon & soft herbs<br>12       | <b>Baked Camembert</b><br>& sourdough (v)<br>14.5                                   |
| <b>Chicken Wings</b><br>6 buffalo wings & blue cheese<br>9                           | <b>Gyoza</b><br>Sesame & soy<br>Prawn or Veggie (v)<br>7.5                                     | <b>BBQ Ribs</b><br>Sesame, chillies, coriander<br>12                                |
| <b>Burrata</b><br>Heritage beetroots, pickled walnuts<br>& orange dressing (v)<br>11 | <b>Smoked Aubergine</b><br>Crushed tomatoes, hung yoghurt,<br>basil & Kalamata olives (v)<br>9 | <b>Burnt Sprouts</b><br>Labneh, rose harissa, sumac<br>& toasted pine nuts (v)<br>8 |
|                                                                                      |                                                                                                | <b>Beetroot Hummus</b><br>Chermoula, hazelnut dukkah<br>& flatbread (ve)<br>7       |

## GRILL

|                                                          |                                                                                          |                                                                                               |
|----------------------------------------------------------|------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| <b>BBQ Ribs</b><br>Half or full rack<br>& chips<br>14/22 | <b>AA Ribeye</b><br>12oz dry aged & extra matured,<br>chimichurri & hand cut chips<br>28 | <b>Charcoal Lamb</b><br>Labneh, smoked aubergine<br>rose harrissa, fresh herbs on pitta<br>16 |
|                                                          |                                                                                          | <b>Cheese Burger</b><br>Beef / Plant based<br>& chips (vo)<br>15/16<br>add bacon 3            |
|                                                          |                                                                                          | <b>Chicken Burger</b><br>Nduja, buratta<br>& chips<br>16.5                                    |

## MAINS

|                                                                                                 |                                                                                                            |                                                                                              |
|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|
| <b>Roasted Cod</b><br>Spiced chickpeas, burnt sprouts,<br>rose harissa hollandaise<br>18        | <b>Shepherds Pie</b><br>Braised lamb shank, n'duja<br>& smoked mash potato<br>17                           | <b>Saffron Risotto</b><br>Hazelnut burnt butter,<br>parmesan cream (v)<br>15<br>add Oxtail 5 |
| <b>Salmon Schnitzel</b><br>Watercress & fennel salad,<br>preserve lemon & Caesar dressing<br>19 | <b>Celeriac Carbonara</b><br>Grey chanterelles, pecorino,<br>confit egg yolk & sourdough crumble (v)<br>16 |                                                                                              |

## DESSERTS

|                                                                 |                                                                   |                                                                    |                                              |
|-----------------------------------------------------------------|-------------------------------------------------------------------|--------------------------------------------------------------------|----------------------------------------------|
| <b>Chocolate Fondant</b><br>Salted caramel ice cream (v)<br>7.5 | <b>Sticky Toffee Pudding</b><br>with vanilla ice cream (v)<br>7.5 | <b>Salted Caramel Custard Tart</b><br>chocolate ice cream (v)<br>7 | <b>Pecan Pie</b><br>Creme fraiche (v)<br>7.5 |
|-----------------------------------------------------------------|-------------------------------------------------------------------|--------------------------------------------------------------------|----------------------------------------------|

## WING WEDNESDAY

Every Wednesday 12pm-10pm

**X6 Buffalo Wings**  
with blue cheese sauce  
6

**X12 Buffalo Wings**  
with blue cheese sauce  
10

**X18 Buffalo Wings**  
with blue cheese sauce  
13

## SIDES & SAUCES

|                                |     |
|--------------------------------|-----|
| <b>Chips</b> (ve)              | 4   |
| <b>Sweet potato fries</b> (ve) | 4.5 |
| <b>House Slaw</b> (v)          | 4   |
| <b>Cauliflower gratin</b> (v)  | 5.5 |
| <b>Oxtail Mac &amp; Cheese</b> | 8.5 |
| <b>Garden salad</b> (ve)       | 4.5 |
| <b>Chimmichuri</b> (ve)        | 2   |
| <b>Bone marrow gravy</b>       | 2   |

## KIDS MENU £8.5

Includes ice cream

Sausages, mash & gravy  
Beef / Chicken burger & chips  
Mac & cheese & green beans (v)

PLEASE MAKE STAFF AWARE OF ANY ALLERGENS  
OR DIETARY REQUIREMENTS  
(v)vegetarian (ve)gan (vo)vegan option available

KITCHEN CLOSES 10pm, 8pm Sundays

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
100% GOES TO THE STAFF