






DRINKS TO BEGIN

	NEGRONI gin, campari and vermouth (bitter, herbal, strong)	12
	GIMLET gin, house made lime cordial (crisp, sweet, strong)	10
	APEROL SPRITZ aperol, prosecco and soda (light, bittersweet, citrus)	12
	FRENCH GARDEN SPRITZ gin, house mint and lime cordial, absinthe and soda (crisp, refreshing, aromatic)	13
	FRENCH 75 gin, lemon, sugar and fizz (bubbly, tart, refreshing)	11.5

BITES

MAC AND CHEESE CROQUETTES <i>v</i>	8
THE KASEKRAINER SAUSAGE AND MUSTARD <i>GF</i>	8
PADRON PEPPERS <i>VG GF</i>	5
GIANT MARINATED OLIVES <i>VG GF</i>	5
SMOKED ALMONDS <i>VG GF</i>	5

DELI BREAD BASKET *v*

SELECTION OF OUR DAILY BREADS,
BUTTER, EXTRA VIRGIN OLIVE OIL

CURES AND CHEESES

CHARCUTERIE BOARD: <i>GF</i> selection of three cured meats with pickles	12
CHEESE BOARD: <i>GF</i> selection of three cheeses with Ale chutney	12

APPETISERS

ELAINE'S SOUP OF THE DAY <i>VG (GF AVAILABLE)</i> please ask your server about today's choice	8
ELAINE'S TRUFFLE MAC AND CHEESE <i>v</i> cream cheese, cheddar, mozzarella, American cheese, panko breadcrumbs (without truffle available) ADD CRISPY PANCETTA 2 ADD PRAWNS 3	8.5
GOAT CHEESE AND COURGETTE PANCAKE <i>v</i> sweet pomegranate molasses, mint salsa	8.5
WILD MUSHROOM AND TRUFFLE ARANCINI <i>v</i> basil mayo	8.5
GRILLED SPICED SAUSAGE <i>GF AVAILABLE</i> San Francisco Sourdough bread, chimichurri sauce	9
SEVERN AND WYE SMOKED SALMON <i>† GF AVAILABLE</i> capers, dill cream cheese, San Francisco Sourdough bread	14
PRAWNSCOCKTAIL <i>† GF</i> avocado, Mary Rose sauce, pickled cucumbers	16

ELAINE'S REUBENS

served with half a pint of sea salt deli fries or salad

*Toasted light rye bread packed with sauerkraut, Swiss cheese,
pickled cucumbers and Russian Dressing*

- **ELAINE'S SALT BEEF**
- **NEW YORK INSPIRED PASTRAMI**

NEW YORK HOT DOGS AND BURGERS

served with half a pint of sea salt deli fries or salad

HARLEM HEAP <i>GF AVAILABLE</i> 28-day aged ground brisket burger, sauerkraut, salad, American cheese, Harlem inspired burger sauce ADD PASTRAMI 3	16
--	----

THE KÄSEKRAINER HOT DOG unique hot dog filled with Swiss cheese, sour sub with fried onions, sweet mustard, salt beef	14
--	----

"NO MEAT" BURGER <i>VEGAN</i> moving mountains patty, smoked applewood cheese, mustard and sriracha mayonnaise	16
---	----

STEAKS FROM THE GRILL

served with half a pint of sea salt deli fries or salad

TOMAHAWK (1Kg) <i>GF</i>	75
NEW YORK STRIP (280g) <i>GF</i>	28
PICANHA - RUMP CAP (250) <i>GF</i>	25

SAUCES *GF*

GREEN PEPPERCORN	3
CHIMICHURRI	
ROASTED GARLIC BUTTER	
AMERICAN CHEESE SAUCE	
ELAINE'S GRAVY	

Dietary requirements: VG These dishes are not made with any animal products. GF Dishes are made from products which do not contain gluten as an ingredient. V These dishes are suitable for vegetarians. † Fish dishes may contain small bones. S Spicy. NS Not spicy available.

We have a dedicated preparation / cooking area for vegetarian, vegan and gluten free food. We follow good hygiene practices in our kitchen but, due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. We advise you speak to a member of staff if you have any food allergies or intolerance.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. We accept all major credit and debit cards. We welcome your feedback, please speak to a member of our Management team or email us at: manager@elaineslondon.com

MAINS

THE BROOKLYN COMFORT <i>GF</i> duck breast, Irish gammon, cider gravy, creamed yellow split peas, Hispi cabbage	24
HACKENSACK MEATBALLS Dutch inspired beef and pork meatballs, crushed mashed potato, marrowfat peas, veal gravy	20
CHICKEN SCHNITZEL crushed mashed potato, confit glazed tomato	18
PAN-FRIED MONKFISH <i>† GF</i> beurre blanc and mixed greens	30
VEGETABLE TERRINE <i>VG GF</i> slow roasted vegetables layered with tomato and basil sauce and fresh herbs	16

THE TASTES OF MANHATTAN (LITTLE ITALY)

THE HUDSON <i>† GF</i> salmon and bass fish pie, marinara sauce, topped with Grana mash	24
TORTELLONI RICOTTA E SPINACI <i>v</i> spinach puree, shaved parmesan, ricotta cheese ADD CRISPY PANCETTA 3	18

LAYERED SALADS

BURRATA BLISS <i>v GF</i> 250g Burrata, Heritage Tomato, house dressing, black olive crumble, basil oil	16
GOAT CHEESE & GRAPES SALAD <i>GF OPTIONAL</i> grilled goat cheese on crouton, watercress and lamb lettuce, agave mustard, house dressing	18

PICKING BOWLS

served as sides

SWEET `N` SOUR PICKLED CUCUMBERS <i>VG GF</i>	
GREEN SALAD <i>VG GF</i>	
CRUSHED MASHED POTATO <i>v GF</i>	
SEA SALT DELI FRIES <i>VG GF</i>	
TOMATO SALAD <i>VG GF</i>	
SAUTÉED WILD MIXED MUSHROOMS <i>VG GF</i>	
SAUERKRAUT <i>VG GF</i>	

4.5