

Runyon's



STARTERS

CHICKEN & WAFFLES smooth chicken parfait + Riesling jelly + savoury granola (n)	8
BURRATA charred orange and fennel salad + green herb relish (v)	8.5
MANHATTAN CLAM CHOWDER crispy cured ham + pimento aioli	8
SEARED SCALLOPS mustard grits + Bury 'boudin' crumbs + apple vinaigrette	10.5
CAULIFLOWER & CORN BREAD FRITTERS ranch slaw + 'real' BBQ sauce (v)	7
PRESSED HAM KNUCKLE deli style kraut + cucumber relish	7.5
BITTER LEAF SALAD OF BALSAMIC ROASTED BEETS & AVOCADO caraway + toasted seed (v, vg, n)	6.5

MAINS

SMOKED PAPRIKA BRAISED LAMB charred corn and pickled grape salsa + creamed corn + lamb dripping + rosemary popcorn	17
SLOW BRAISED SHORT RIB OF BEEF smooth onion soubise + kohlrabi pickles	16
FALAFEL & GRILLED HALLOUMI beetroot houmous + pomegranate molasses + toasted seeds (v)	14
BUTTERFLY GRILLED CHICKEN BREAST caponata + roast tomato dressing + rucola salad	16
BAKED FILET OF SALMON walnut crumb + braised fennel sauce + mojo verde (n)	17.5
CHIPOTLE BAKED PUMPKIN & POLENTA CROQUETS fricassée of red wine mushrooms + wilted greens (v, vg)	14
BROOKLYN FISH & CHIPS spiced cornmeal crusted haddock fritter + chilli corn hominy + grilled lime + fries	15
BROOKLYN LUXE BURGER coarse beef pattie + Manchester bun + mature cheddar + maple bacon + house chipotle ketchup + ranch slaw + fries	15

BROOKLYN STEAKS

DRY AGED CASTERBRIDGE BEEF house pickles + garlic cornbread with a choice of: yeasted peppercorn butter / chimichurri / braised beef gravy / pastrami butter (+1.5)	
RIB EYE 10oz	25
NEW YORK STRIP 8oz	27
FILET MIGNON 8oz	29

SHARING STEAKS FOR TWO

All sharing steaks are served with:

Chef's Garni: duo of fries (potato or sweet potato or one of both: take your pick) + 6 of Macaroni's onion rings + 2 dollops of flavoured butter (garlic, pastrami, peppercorn: you choose) + double beef sauce servings (Red Wine Jus, Peppercorn, Diane: you decide)

CHATEAUBRIAND 18oz chef's best cut single-pounder	68
THE TOMAHAWK minimum 28oz short-bone Tomahawk	70
WING-BONE SIRLOIN CHOICE CUT 31oz minimum double pounder wing-bone steak	72

SIDES

SKIN ON FRIES sea salt or pastrami salt (v)	3
SWEET POTATO WEDGES Cajun spices + sour cream + pickled chilli (v)	4
COLLARD SPRING GREENS all spice butter (v)	3.5
ZUCCHINI FRITTERS parmesan	4
GRITS garlic butter (v)	3.5
WEDGE SALAD blue cheese + maple bacon / mojo verde + parmesan / pomegranate molasses + toasted seeds (v, vg)	4



DESSERTS

each 7 (9 inc shot of pudding wine or PX)

BOURBON STICKY TOFFEE PUDDING

Madagascan vanilla bean ice cream + muscovado sprinkles

FRIED APPLE PIE SANDWICH

Chantilly cream (v)

MELTING CHOCOLATE TART

sour cherry and porter ale syrup + mascarpone (v)

CEREAL MILK RICE PUDDING

brulée sugar + nutmeg ice cream (v)

PEANUT BUDINO

peanut and caramel pudding + salted caramel + rosemary biscotti (v, n)

BROOKLYN TRIFLE

Vimto jelly + pickled berries + shortcake crumble + basil sugar (v)

S'MORES ICE CREAM SANDWICH

cranberry and white choc cookies + ice cream + torched mallow

AFFOGATO

espresso + vanilla bean ice cream + Pedro Ximenez

THREE CHEESE PLATE

Eccles cake + soused grapes + oatcakes (+2)

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Please advise your server if you have any allergies, or require information on the ingredients used in our dishes.
All the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to the bill.