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ALL DAY MENU

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MARKET SOUP OF THE DAY baked breads (v)	6
POACHED EGGS CALIFORNIA smashed avocado + grilled corn bread + chipotle mayo + cilantro (v)	8.5
FISH FINGER SANDWICH spiced cornmeal crusted haddock fritters + chipotle mayo + shredded iceberg	9.5
CAULIFLOWER & CORN BREAD FRITTERS ranch slaw, 'real' BBQ sauce (v)	7
OAK SMOKED SALMON BAGEL cream cheese + caper + scallions and dill + fries	9
FALAFEL & GRILLED HALLOUMI BEETROOT HOUMOUS pomegranate + molasses + toasted seeds (v)	14
1/4LB AMERICAN SMOKED BEEF HOT DOG cucumber kraut slaw + American mustard + fries	12.5
STEAK & EGGS 7oz bavette steak + fried hen's egg + fries	14.5
GRILLED CHICKEN & WEDGE SALAD CAESAR crispy cured ham + garlic corn bread	11.5
BAKED SALMON & WEDGE SALAD pomegranate + molasses + toasted seeds + garlic corn bread	11.5
BROOKLYN FISH & CHIPS spiced cornmeal crusted haddock fritters + chilli corn hominy + grilled lime + fries	15
BROOKLYN LUXE BURGER coarse beef pattie + beer bun + mature cheddar + maple bacon + house chipotle ketchup + ranch slaw + fries	15
BUTTERFLY GRILLED CHICKEN BREAST caponata + roast tomato dressing + rucola salad	16
PENNE PASTA cajun chicken + spinach + chorizo + cream sauce	9.5

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

SIDES

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

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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.

# Runyon's

DRAUGHT BEER & ALE	
	pint
CARLING LAGER 4%	3.8
ATLANTIC PALE ALE 4.2%	4.9
BROOKLYN LAGER 5.2%	5.5
COORS LIGHT 4%	4.9
BLUE MOON 5.4%	4
STAROPRAMEN 5%	4.7

BEER & CIDER, BOTTLES & CANS	
BROOKLYN LAGER 5.2%	4.75
PISTONHEAD 4.6%	4.5
BREWDOG PUNK IPA 5.6%	5.75
PERONI NASTRO AZZURRO 4.7%	5
ESTRELLA DAMM 4.6%	4.95
ANGRY ORCHARD CIDER 5%	5.5
GUINNESS SURGER 4.1%	5.1
FREE STAR VEGAN & GLUTEN FREE 0%	4.5

SPIRITS / TEQUILA / LIQUORS / SHOTS	from 3.5
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DRAUGHT SOFT DRINKS		
	1/2 pint	pint
Coca Cola / Diet Coke / Schweppes Lemonade / Fanta	1.8	3.5

COLD DRINKS	
FRANKLIN & SONS	2.3
Indian Tonic / Light Tonic / Lemon Tonic / Ginger Ale / Ginger Beer / Soda	
COCA COLA / DIET COKE / 7-UP FREE 33cl bottles	2.8
FRANKLIN & SONS	3
Rhubarb / Raspberry / Cherry & Plum / Dandelion & Burdock with star anise	
CAN-O-WATER still / sparkling 33cl	2.2
HARROGATE SPRING WATER still / sparkling 75cl bottle	3.5
JUICE orange / apple / pineapple / cranberry / tomato	2.5

COCKTAILS	
BROOKLYN RICKEY Manchester Raspberry Infused Gin, lime juice, soda	9
BLOODY RUNYON'S Smirnoff Red Label, Tabasco, Worcestershire Sauce, black pepper, Dow's Tawny Port, lemon, tomato juice, olive, celery, gherkin	9.5
BROOKLYN HEIGHTS Chambord, Sette Bello Prosecco	8.5
MARSHA P. JOHNSON Ciroc Red Berry, Aperol, Martini Rosso, cranberry juice, lime juice, Gomme	8.5
ELIXIR LYNX Smirnoff Vanilla, Passoa, passion fruit, orange juice, pineapple juice, Grenadine	9.5
APEROL SPRITZ Aperol apéritif, Sette Bello Prosecco, Franklin's & Son's Soda Water	9
WHISKEY SOUR Jack Daniels, lemon juice, lime juice, Gomme, Angostura Bitters, egg white	10
BROOKLYN BRIDGE SKYY Passion Fruit Vodka, Chambord, pineapple juice	9.5

WINE, CHAMPAGNE & SPARKLING			
WHITE WINE			

	175ml	250ml	bottle
CASTILLO DE MUREVA ORGANIC VERDEJO Spain	5.5	7.25	19.5
J BRADER LIEBFRAU MILCH, RHEINHESSEN Germany	5.5	7.25	19.5
CORTE VIGNA PINOT GRIGIO DELLE VENEZIE Italy	5.95	7.95	21
DRIFTING CHARDONNAY, LODI USA	7.25	9.95	26.95
SOUTHERN RIVERS SAUVIGNON BLANC, MARLBOROUGH New Zealand	7.5	10.95	29.5
DOMAINE DU SEUIL ORGANIC, BORDEAUX BLANC France			33.5
WEINGUT WINTER RIESLING TROCKEN, RHEINHESSEN Germany			35
BOURGOGNE CHARDONNAY SEPTEMBRE, EDOUARD DELAUNAY France			37
DR. KONSTANTIN FRANK DRY RIESLING, FINGER LAKES USA	11	14.95	42
CHABLIS CELLIER DE LA SABLIERE, LOUIS JADOT France	11.25	15.95	45
CHATEAU DU SEUIL ORGANIC, GRAVES BLANC France			45

RED WINE			
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	175ml	250ml	bottle
CASTILLO DE MUREVA ORGANIC TEMPRANILLO	5.5	7.25	19.5
LE BEAU SUD GRENACHE NOIR, PAYS D'OC France			22.95
DRIFTING OLD VINE ZINFANDEL, LODI USA	7.25	9.95	26.95
FLAGSTONE LONGITUDE SHIRAZ-CABERNET SAUVIGNON-MALBEC, WESTERN CAPE South Africa	7.25	9.95	27.5
SEPTEMBER HILL CABERNET SAUVIGNON, CALIFORNIA USA	7.95	10.95	29.95
LES HIPSTER BARBE, COTES DU BOURG France	8.25	11.95	32.5
BOURGOGNE PINOT NOIR SEPTEMBRE, EDOUARD DELAUNAY France			39.95
COTE DE BEAUNE-VILLAGES RESERVE DES JACOBINS, LOUIS JADOT France	11.25	15.95	45
CHATEAU DU SEUIL ORGANIC, GRAVES ROUGE France			45
DR. KONSTANTIN FRANK CABERNET FRANC, FINGER LAKES USA	12.5	17.95	50

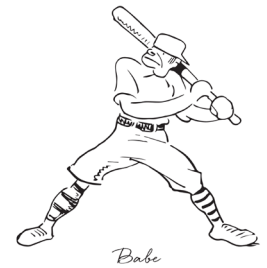
ROSE WINE			
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	175ml	250ml	bottle
MARCHESI ERVANI PINOT GRIGIO ROSATO, PAVIA Italy	5.5	7.25	19.5
WHISPERING HILLS WHITE ZINFANDEL, CALIFORNIA USA	6.5	8.95	23.5
CAP DE COSTE ROSE IGP, PAYS D'OC France			27.95

CHAMPAGNE & SPARKLING			
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	125ml	bottle
SETTE BELLO PROSECCO Italy	7	35
ANGEL & FOUR BRUT England	8	40
TAITTINGER BRUT RESERVE NV France		70
MOET & CHANDON BRUT IMPERIAL NV France		80
VEUVE CLICQUOT YELLOW LABEL NV France		90

# Runyon's



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## PRIX FIX MENU

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£20 for 2 or £25 for 3 course

### STARTERS

- CHEFS SOUP OF THE DAY toasted croute + butter (v)  
CHICKEN & WAFFLES smooth chicken pate + riesling jelly + savoury granola (n)  
BITTER LEAF SALAD balsamic beets + avocado + caraway + toasted seeds (n, v, vg)  
CAULIFLOWER & CORN BREAD FRITTERS ranch slaw + BBQ sauce

### MAINS

- BROOKLYN LUXE BURGER course beef pate + Manchester bun  
+ mature cheddar + maple bacon + house chipotle ketchup + ranch slaw + fries  
FALAFEL BURGER falafel pate + beetroot hummus + pomegranate molasses + fries (v,vg)  
BUTTERFLY GRILLED CHICKEN BREAST caponata + roast tomato dressing + mojo verde  
BROOKLYN BATTERED FISH & CHIPS battered haddock + chilli corn hominy + grilled lime + fries  
STEAK & EGG 7oz hanger steak + fried hens' egg + cassoulet beans + fries (£2.00 supplement)

### DESSERTS

- BROOKLYN TRIFFLE Vimto jelly + pickled berries + shortcake crumb + basil sugar  
CHOCOLATE BROWNIE chocolate sauce + vanilla bean ice cream  
FRIED APPLE SANDWICH chantilly cream + toffee sauce  
CEREAL RICE PUDDING Brulee sugar + nutmeg ice cream

