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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

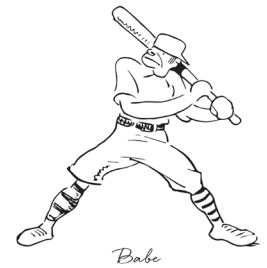
DRY AGED CASTERBRIDGE BEEF house pickles + garlic cornbread with a choice of: yeasted peppercorn butter / chimichurri / braised beef gravy / pastrami butter (+1.5)	
RIB EYE 10oz	25
NEW YORK STRIP 8oz	27
FILET MIGNON 8oz	29

SIDES

SKIN ON FRIES sea salt or Pastrami salt (v)	3
SWEET POTATO WEDGES Cajun spices + sour cream + pickled chilli (v)	4
COLLARD SPRING GREENS all spice butter (v)	3.5
WEDGE SALAD 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.



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PRE-SHOW 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