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ALL DAY MENU

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MARKET SOUP OF THE DAY baked breads (v)	6.5
POACHED EGGS CALIFORNIA smashed avocado + grilled corn bread + chipotle mayo + cilantro (v)	9.5
FISH FINGER SANDWICH spiced cornmeal crusted haddock fritters + chipotle mayo + shredded iceberg	10.5
CAULIFLOWER & CORN BREAD FRITTERS ranch slaw, 'real' BBQ sauce (v)	8
OAK SMOKED SALMON BAGEL cream cheese + caper + scallions and dill + fries	10
FALAFEL & GRILLED HALLOUMI BEETROOT HOUMOUS pomegranate + molasses + toasted seeds (v)	15
1/4LB AMERICAN SMOKED BEEF HOT DOG cucumber kraut slaw + American mustard + fries	13.75
STEAK & EGGS 7oz bavette steak + fried hen's egg + fries	16
GRILLED CHICKEN & WEDGE SALAD CAESAR crispy cured ham + garlic corn bread	13
BAKED SALMON & WEDGE SALAD pomegranate + molasses + toasted seeds + garlic corn bread	13
BROOKLYN FISH & CHIPS spiced cornmeal crusted haddock fritters + chilli corn hominy + grilled lime + fries	16.5
BROOKLYN LUXE BURGER coarse beef pattie + beer bun + mature cheddar + maple bacon + house chipotle ketchup + ranch slaw + fries	16.5
BUTTERFLY GRILLED CHICKEN BREAST caponata + roast tomato dressing + rucola salad	17.5
PENNE PASTA cajun chicken + spinach + chorizo + cream sauce	11.5

BROOKLYN STEAKS

DRY AGED CASTERBRIDGE BEEF house pickles + garlic cornbread with a choice of: yeasted peppercorn butter / chimichurri / braised beef gravy / pastrami butter (+1.75)	
RIB EYE 10oz	28
NEW YORK STRIP 8oz	30
FILET MIGNON 8oz	32

SIDES

SKIN ON FRIES sea salt or Pastrami salt (v)	3.5
SWEET POTATO WEDGES Cajun spices + sour cream + pickled chilli (v)	4.5
COLLARD SPRING GREENS all spice butter (v)	4
WEDGE SALAD blue cheese + maple bacon / mojo verde + parmesan / pomegranate + molasses + toasted seeds (v), (vg)	4.5

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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%	4.5
ATLANTIC PALE ALE 4.2%	5.1
BROOKLYN LAGER 5.2%	5.7
COORS LIGHT 4%	4.95
BLUE MOON 5.4%	5
STAROPRAMEN 5%	5.2
MADRI LAGER 4.6%	5.1
GUINNESS 4.2%	5.2

BEER & CIDER, BOTTLES & CANS	
BROOKLYN LAGER 5.2%	5
PISTONHEAD 4.6%	4.95
BREWDOG PUNK IPA 5.6%	5.85
PERONI NASTRO AZZURRO 4.7%	5.6
ESTRELLA DAMM 4.6%	5.1
ANGRY ORCHARD CIDER 5%	5.7
FREE STAR VEGAN & GLUTEN FREE 0%	4.75

SPIRITS / TEQUILA / LIQUORS / SHOTS	
	from 3.95

DRAUGHT SOFT DRINKS		
	1/2 pint	pint
Coca Cola / Diet Coke / Schweppes Lemonade / Fanta	1.95	3.7

COLD DRINKS	
FRANKLIN & SONS	2.6
Indian Tonic / Light Tonic / Lemon Tonic / Ginger Ale / Ginger Beer / Soda	
COCA COLA / DIET COKE / 7-UP FREE 33cl bottles	3
FRANKLIN & SONS	3.1
Rhubarb / Raspberry / Cherry & Plum / Dandelion & Burdock with star anise	
CAN-O-WATER still / sparkling 33cl	2.5
HARROGATE SPRING WATER still / sparkling 75cl bottle	4.2
JUICE orange / apple / pineapple / cranberry / tomato	2.95

COCKTAILS	
BROOKLYN RICKEY Manchester Raspberry Infused Gin, lime juice, soda	10
BLOODY RUNYON'S Smirnoff Red Label, Tabasco, Worcestershire Sauce, black pepper, Dow's Tawny Port, lemon, tomato juice, olive, celery, gherkin	10.5
BROOKLYN HEIGHTS Chambord, Sette Bello Prosecco	9.5
MARSHA P. JOHNSON Ciroc Red Berry, Aperol, Martini Rosso, cranberry juice, lime juice, Gomme	10.5
ELIXIR LYNX Smirnoff Vanilla, Passoa, passion fruit, orange juice, pineapple juice, Grenadine	10.5
APEROL SPRITZ Aperol apéritif, Sette Bello Prosecco, Franklin's & Son's Soda Water	10
WHISKEY SOUR Jack Daniels, lemon juice, lime juice, Gomme, Angostura Bitters, egg white	11.5
BROOKLYN BRIDGE SKYY Passion Fruit Vodka, Chambord, pineapple juice	10.5

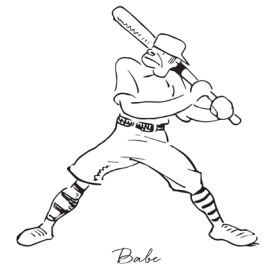
WINE, CHAMPAGNE & SPARKLING			
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WHITE WINE			
	175ml	250ml	bottle
CASTILLO DE MUREVA ORGANIC VERDEJO Spain	5.8	7.6	22
J BRADER LIEBFRAU MILCH, RHEINHESSEN Germany	6.1	7.95	23.5
CORTE VIGNA PINOT GRIGIO DELLE VENEZIE Italy	6.4	8.45	24.35
DRIFTING CHARDONNAY, LODI USA	8.4	10.55	29.9
SOUTHERN RIVERS SAUVIGNON BLANC, MARLBOROUGH New Zealand	8.6	11.45	32.5
DOMAINE DU SEUIL ORGANIC, BORDEAUX BLANC France			35.95
WEINGUT WINTER RIESLING TROCKEN, RHEINHESSEN Germany			38.95
BOURGOGNE CHARDONNAY SEPTEMBRE, EDOUARD DELAUNAY France			39.9
DR. KONSTANTIN FRANK DRY RIESLING, FINGER LAKES USA	12	16.3	46
CHABLIS CELLIER DE LA SABLIERE, LOUIS JADOT France	12.1	16.3	49.95
CHATEAU DU SEUIL ORGANIC, GRAVES BLANC France			49.35

RED WINE			
	175ml	250ml	bottle
CASTILLO DE MUREVA ORGANIC TEMPRANILLO	5.8	7.6	22
LE BEAU SUD GRENACHE NOIR, PAYS D'OC France			25
DRIFTING OLD VINE ZINFANDEL, LODI USA	7.9	10.6	29.95
FLAGSTONE LONGITUDE SHIRAZ-CABERNET SAUVIGNON-MALBEC, WESTERN CAPE South Africa	7.9	10.6	30
SEPTEMBER HILL CABERNET SAUVIGNON, CALIFORNIA USA	8.3	11.2	35
LES HIPSTER BARBE, COTES DU BOURG France	9.1	12.2	36
BOURGOGNE PINOT NOIR SEPTEMBRE, EDOUARD DELAUNAY France			45
COTE DE BEAUNE-VILLAGES RESERVE DES JACOBINS, LOUIS JADOT France	12.3	16.8	50
CHATEAU DU SEUIL ORGANIC, GRAVES ROUGE France			50
DR. KONSTANTIN FRANK CABERNET FRANC, FINGER LAKES USA	12.8	18.1	55

ROSE WINE			
	175ml	250ml	bottle
MARCHESI ERVANI PINOT GRIGIO ROSATO, PAVIA Italy	5.8	7.6	22
WHISPERING HILLS WHITE ZINFANDEL, CALIFORNIA USA	7	9.1	24.5
CAP DE COSTE ROSE IGP, PAYS D'OC France			28.7

CHAMPAGNE & SPARKLING			
		125ml	bottle
SETTE BELLO PROSECCO Italy		8.5	40
TAITTINGER BRUT RESERVE NV France MOET &			80
CHANDON BRUT IMPERIAL NV France			90
VEUVE CLICQUOT YELLOW LABEL NV France			95



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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