

DINNER

SNACKS

Jalapeño popper gilda / 3.75 + mini martini / 7.5 E5 sourdough and butter (v) / 4
Hot bean devilled egg (v) / 4 ea Marinated olives (vg) / 4
Salt-fish beignets with green onion remoulade / 8 Smoked nuts (vg) / 4

STARTERS

St. Austell mussels with arbol and tequila butter / 16
Barbecued beef tartare with garlic, raw vegetables and lots of herbs / 15
Heritage pumpkin with habanero chile, sesame and sheep's cheese (v) / 14
Fine beans, peppers and walnuts with Creole gribiche and horseradish (v) / 12
Winter panzanella with Westcombe ricotta, fennel and tomatillo (v) / 12.5

MAINS

Barbecued gilt head bream with achiote, celery and brown shrimp / 29
Grilled Duroc pork with molasses and apple butter / 28
Breaded lamb with braised turnips and collard greens / 26
Sunchoke and shiitake lasagne (v) / 26
40 day aged rare breed rib eye with three-pepper-butter (to share) / *By weight*
Daily specials / *See board or ask your server*

French fries (vg) / 4

Flourish Farm salad (vg) / 6.5



At Rita's, our menus are guided by the seasons, working only with meat and fish raised and caught sustainably. Our meat comes from both HG Walter and Farmer Tom Jones in Herefordshire, and fish from the South Coast via Fin and Flounder. Our fresh produce is sourced from local organic farms surrounding London and the best markets in Europe.

Please inform us of any allergies. A 15% discretionary service charge will be added to your final bill.