

LUNCH

SNACKS

E5 sourdough and butter (v) / 4

Marinated olives (vg) / 4

Smoked nuts (vg) / 4

Daily Juice - *please ask*

Palomito - salted grapefruit soda / 5.5

Mini Martini - Gin, vermouth, lemon oil / 7.5 + Jalapeño popper gilda / 3.5 ea

Yola Diabla - Yola mezcal, ginger ale and beetroot juice / 14

Please see drinks menu for full list of wines, cocktails, beers and softs

STARTERS

Winter panzanella with Westcombe ricotta, fennel and tomatillo (v) / 12.5

Fine beans, peppers and walnuts with Creole gribiche and horseradish (v) / 12

Heritage pumpkin with habanero chile, sesame and sheep's cheese (v) / 14

Caesar salad / 12.5 *add fried chicken +6.5*

MAINS

Breaded lamb with braised turnips and collard greens / 26

Barbecued gilt head bream with achiote, celery and brown shrimp / 29

Sunchoke and shiitake lasagne (v) / 26

Grilled skirt steak, miso poivre and beef fat onions / 27

Fried chicken roll / 14

Daily specials / *See board or ask your server*

French fries (vg) / 4

Flourish Farm salad (vg) / 6.5

SWEET

Maple beer cake with pecans and Northiam Dairy crème fraiche / 10

Champurrado sorbet with olive oil and sea salt (vg) / 8.5

St. Jude with crackers and quince / 11



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.