

Menu – August 2018



To Start

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| House made scotch egg, celeriac remoulade | 7.5 |
| Gin cured salmon, horseradish cream | 8 |
| Tomato & red onion salad with mozzarella (v) | 7.5 |
| Shaved baby & globe artichokes with candied beetroot & zesty lemon croutons (v) | 7.5 |
| French onion soup, Gruyere crouton | 7.5 |

Mains

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| Roast chicken, bubble & squeak, baby leeks | 13.5 |
| Seabass, pea puree, sauce vierge | 16 |
| Steak frites, sauce au poivre | 16 |
| Moule-frites | 15.5 |
| Beetroot gnocchi, roast beetroot, pesto (v) | 13.5 |

To finish

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|-----------------------------------|-----|
| Eton Mess | 7.5 |
| Peach Melba | 7.5 |
| Chocolate and salted caramel tart | 7.5 |
| Tarte tatin, vanilla ice cream | 7.5 |
| Crème brûlée | 7.5 |

3 courses £26.95



Back by popular demand, one of London's most sought after caterers, the-recipe, will be taking up residency in our kitchen once more this summer!

The restaurant will be open Tuesday through to Sunday from 5pm, until late. Contact us on 0207 434 2969, 0207 424 8451 or email RBC@roundhouse.org.uk with your preferred time and number of guests. Walk-ins are also welcome, but we cannot guarantee space!

About the-recipe

An obsession for food, a passion for seamless service and a demand for attention to detail has led the-recipe to establish itself as one of London's most sought after caterers, serving exclusive private parties and weddings, luxury brand launches and fashion shows, star studded film premiers and both charitable and corporate events in London's most iconic venues.