



The **LUXE** DINING ROOM  
(SPITALFIELDS)

### The LUXE BREADS

8 Grain & Rosemary Focaccia, Olive Oil, Balsamic Vinegar 2.00

### COLD

Roasted Beetroot, Buffalo Mozzarella, Pickled Anchovies 7.25  
 Pear, Walnut, Endive & Blue Cheese Salad (v) 6.50  
 Seared Tuna, Pickled Cucumber, Wasabi, Black Bean Dressing 8.50  
 Ham Hock Terrine, Celeriac Remoulade, Toasted Soda Bread 7.50  
 Gravlax, Capers, Shallot & Parsley Salad 8.75

### HOT

Roast Pumpkin Soup, Chili Popcorn (v) 5.75  
 Wild Mushrooms on Toasted Brioche, Crispy Soft Boil Egg (v) 7.75  
 Duck Spring Rolls, Plum Sauce 8.00  
 Salt & Pepper Squid, Roast Garlic with Chilli & Coriander 8.75  
 9.00

### MAINS

Roast Butternut Squash, Red Onion, Goats Cheese Pithivier (v) 15.00  
 Escalope of Rose Veal, Egg, Parmesan, Rocket, Anchovies & Lemon 17.50  
 Pan Fried Hake, Smoked Bacon, Braised Leek, Grain Mustard Sauce 17.00  
 Roast Pheasant, Braised Red Cabbage, Chestnut Croquette 16.75

### GRILLS & WOOD ROAST

Slow Roast Belly of Pork, Mash & Green Sauce 16.50  
 Daily Grilled Fish, Gremolata & Leaf Salad 16.00  
 'The LUXE' 8oz Burger, Mature Cheddar, Old Spot Bacon 13.75

### OUR FINE MEAT LIST

9oz / 255g Rib Steak 18.50  
 7oz / 200g Fillet Steak 26.50

### SHARE STEAKS

1¾lb / 800g Cote de Boeuf 52.00  
 1¼lb / 600g Chateaubriand 60.00

Choose from a choice of Béarnaise Sauce or The LUXE Steak Sauce

*All our beef is South Devon, Dry Aged for a minimum of 28 days and supplied by Steve Turton from Newton Abbott.*

### SIDES £3.50

Chips  
 Daily Greens  
 Mash  
 Leaf Salad, House Dressing

### SIDES £4.00

Garlic & Thyme Roast New Potatoes  
 Broccoli & Almond Salad, Blue Cheese Dressing  
 Rosemary Roasted Butternut Squash

**At The LUXE we endeavor to use organic or additive-free produce wherever possible.**

*All prices include VAT at current rate. A discretionary Service Charge of 12.5% will be added.*