



EST. 2017
LONDON

RED ROOSTER *Shoreditch*

SNACKS

CC'S DEVEILED EGGS 6
chicken skin aioli, duck jerky

CORNBREAD 6
honey butter, tomato jam

LUNCH

THE TENNER

BIRD OF THE DAY 10
with mash potato & gravy

THE MEAT DOG 10
meatball sub & chips

GREEN & Co.

SQUASH SOUP 7
mexican chocolate, chorizo

BIRD BROTH 7
chicken broth soup

RAITA BEAN SALAD 10
rocket, runner beans, cucumber

SOUTHERN HERITAGE 12
seared figs, heirloom tomato, burrata

CHICKEN BANG BANG 10
pulled chicken, peanut satay, mooli, sesame

ROASTED CAULIFLOWER 16
chilli, corn-kolo crumble

TUNA POKÉ 12
chat masala, crisp shallot, papadum shards

ON THE FLY

SOUP & SANDWICH 15
cuppa soup & fried chicken

HELGA'S MEATBALLS 9
potato dumplings, pickled gravy, lingonberries

ROTISSERIE CHICKEN SANDWICH 14
brioche bun, Rooster sauce, cheddar, chips

BRICK LANE FISH FRY 19
sea bass, puy lentil, bhaji, tandoori bisque

OL' MAN SHRIMP 'N' GRITS 15
stone ground grits, tomato, pork, wild garlic

THE LENOX SMASH BURGER 17
double beef, onion jam, cheddar, chilli aioli

STROZZAPRETI PASTA 12 / 18
wild mushroom velouté, enoki, parmesan

BIRD FEAST

SAMMY'S CHICKEN 'N' WAFFLE 16
Harlem-style fried chicken (est.1930), pickles, smoked maple syrup, Rooster sauce

FRIED YARD BIRD 19
yams, hot honey, collards, green beans

HALF ROTISSERIE CHICK 19
succotash, chips, mole rojo

VICTORY GARDEN

SIDES - ALL 6

SUCCOTASH
beans, courgette, tomato, corn

COLLARD GREENS
chilli vinegar

MAC & GREENS
cheddar, collards

BRAISED GEM LETTUCE
tandoori hollandaise, almonds

Culinary Director - Marcus Samuelsson

Executive Chef - Adrian Martin

Head Chef - Ishtiaq Mirza

**All prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.
If you have any allergies or intolerances please ask a member of staff for further information.*