REFORM SOCIAL & GRILL

MARYLEBONE, LONDON

(V) Vegetarian; (VG) Vegan;
(GF) Gluten Free; (DF) Dairy Free

STARTERS —

SOUP OF THE DAY – 7.5
Served with bread and butter

SWEET POTATO, CARROT AND KALE CAKE (V) – 7.5
Hint of cumin, red pepper chermoula and lemon crème fraîche

CHICKEN SHUMAI (DF) – 9.5
Steamed chicken and vegetable dumplings served with Asian dipping sauce

CHARGRILLED AUBERGINE AND QUINOA SALAD ROLL (V) (GF) – 7.5
Harissa-spiced hummus and whipped ricotta

PROTEIN-RICH FOX NUT AND SOYA BEAN SALAD (V) (GF) – 8.5
Roasted fox nuts, carrot and cucumber ribbons, baby gem lettuce, cherry tomatoes, sliced red onion, fresh chopped mint, coriander and pomegranate. Finished at the table with lemon and honey dressing, crumbled feta and toasted pumpkin seeds.

SMOKED SALMON TARTARE AND AVOCADO (DF) (GF) – 9.5
Capers, gherkins, red onion and lime on crispy potato cake

PAN-SEARED SCALLOPS – 14
Celeriac purée and pearl barley risotto

STRAW POTATO RÖSTI, POACHED EGG AND CHORIZO (DF) (GF) – 9
Served with romesco sauce

CLASSIC CAESAR SALAD – 7.5
Boiled egg, anchovies, croutons and shaved Parmesan
Add chicken, prawns or avocado – 4.5

SHARING PLATTERS

SIGNATURE PLATTER FOR TWO – 14
Crab cakes with lemon crème fraîche, garlic butter prawns, chicken tikka with mint chutney, Yorkshire pudding with beef and thick-cut chips

VEGETARIAN PLATTER FOR TWO (V) –14
Pearl barley arancini, grilled halloumi skewers, mini tart with ratatouille, mini Yorkshire pudding with warm brie and thick-cut chips

CHARCUTERIE BOARD FOR TWO – 16
Sliced Parma ham, sliced chorizo, sliced salami, Red Leicester cheese and sliced brie. Served with cocktail gherkins, olives, focaccia and crackers

MAINS —

TAGLIATELLE PASTA WITH PORCINI MUSHROOM (V) – 16
Simmered in basil cream sauce, herb oil and shaved Parmesan

PEARL BARLEY RISOTTO WITH CHARGRILLED VEGETABLES (V) – 13
Sun-dried tomato, green and yellow zucchini, coloured peppers and Parmesan
Add chicken, prawns or wild mushrooms – 4.5 / 4.5 / 3.5

THYME-SCENTED CHICKEN BALLOTINE WITH CELERIAC FONDANT (GF)– 19
Wilted spinach, corn purée and thyme jus

SEABASS ROULADE WITH GRILLED PRAWNS (GF) – 27
Stuffed seabass mousse, creamy mash, pea velouté and herb oil

GRILLED DARNE OF SALMON – 25
Pea purée, pearl barley risotto and sun-dried tomato concassé

SHEPHERD'S PIE (GF) – 18
Succulent lamb mince, carrot and fluffy mashed potato

CREAMY VEGETABLE PIE (V) (GF) – 16
Fluffy mashed potato, gratinated with cheese

SLOW-COOKED NEW ZEALAND LAMB SHANK (GF) – 28
Creamy mash, diced heritage carrots, pickled fennel and lamb jus

ROSEMARY-SCENTED RACK OF LAMB (2 PIECES) (GF) (DF) – 26
Parmentier potatoes, shallots, peas, and chimichurri

MANDEVILLE TRUFFLE BURGER (V) – 14.5
Plant-based patty, brioche burger bun, flat mushroom, burger relish, tomato, baby gem lettuce, crispy onion ring and chunky chips

MANDEVILLE CHEESE BURGER – 15.5
Minced beef patty, sliced cheddar, burger relish, beef tomato, gherkins, baby gem lettuce, crispy onion ring and chunky chips

FISH AND CHIPS – 16
Beer-battered baby haddock fillet, thick-cut chips, mushy peas, lemon and tartar sauce

RIBEYE STEAK (227 G) OR SIRLOIN STEAK (283 G) – 27
Served with house salad and choice of one side
(Béarnaise sauce, peppercorn sauce or red wine jus)

SIDES —

Buttered mash – 4
Tenderstem broccoli – 6
French green beans – 4
Seasonal vegetables – 4
Thick-cut chips – 4
Sweet potato chips – 4
Sautéed spinach – 4
House salad – 4

Please inform your server if you have any allergies. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.