



MARTINIS MANHATTANS & SOURS



Corn Bread 4.5

Love It Or Hate It 4.75

Plantain Crisps, Bittersweet Tomato Chutney 5

Rosemary Salted Cashew & Macadamia Nuts 6.5

Smoked Salmon, Melba Toast & Sour Cream 9



LIVE PIANO
EVERY EVENING
7.30-10.30PM

STARTERS

Creamed sweetcorn soup, crab,
tarragon 8.75

*available crustacean free**

Crispy duck & watermelon 12.5

salted cashews

Beetroot, orange &
dandelion salad* 9.75

with crumbled feta

Bashed garlic buttered
forest mushrooms* 10

sourdough toast

Truffle cheese toastie* 11

endive & walnut salad

Mr Allen's steak tartare 11.5

Plate of oak smoked salmon 12

sour cream, granary, lemon

MAINS

Crispy potato &
ricotta gnocchi* 17.5

*spinach, tomato & basil
formaggi*

Roasted Cod fillet 24

*shrimp gumbo, chorizo,
braised coco beans,
sherry, tomato*

Truffled winter squash
risotto* 19

parmesan & pine nuts

Baked red curried
stone bass 19.5

*fragrant coconut broth,
jasmine rice*

Cajun spiced rubbed chicken breast 19.5

*black eyed bean salsa
plantain crisps & chicken gravy*

Braised beef in Guinness 28

*girolle mushrooms,
soft herb mash*

New York strip steak 37.5

*fat chips, watercress,
Béarnaise sauce*

VEGETABLES

Crusted cheesy cauliflower* 6

French beans, bacon,
sweet onion butter 6

Bunched carrots, peas & shoots* 6

Charred hispi cabbage,
maple tahini dressing** 6

YES we have potatoes!* 5

SALADS

Burleigh Street Salad 9

Green salad** 6

Mixed salad** 6

JOE'S CLASSICS

'Joe's style' slow braised smoked

baby back ribs 21

salt lick raw slaw

Joe's chilli dog 17.5

brioche bun, chilli, crispy onion, thin cut chips

Poached eggs Hemingway 15

*Toasted muffin, sautéed potatoes,
smoked salmon, spinach, hollandaise sauce*

Caesar salad 11

*croûtons, Parmesan, anchovies
+ avocado 3 / + chicken 3*

'Big Apple' hot dog** 17.5

Joe's plant-based dog, fully loaded

FESTIVE SPECIALS TO SHARE BETWEEN 2

The perfect festive sharing dishes. Prices shown are per person.

Beef Wellington 39pp

*creamed spinach, goose fat potatoes,
truffled red wine sauce*

Vegetable Pithivier* 25pp

*vegan butter roasted potatoes, autumnal greens,
red wine sauce*

DESSERTS

Broken apple pie, Bakewell ice cream* 9

New York cheesecake, fresh raspberries* 9.5

Honey glazed pecan pie, caramel ice cream* 9

Chocolate panettone pudding* 9

Pumpkin crème brûlée* 9

Artisan cheeses, Eccles cake* 15

'Cup of Joe'* 11

Stolichnaya, Kahlúa, espresso

Peanut butter & jelly

ice cream sandwich, peanut brittle* 9.5

Northern Bloc plant based

ice creams** 2.5/scoop

* VEGETARIAN // ** VEGAN

Allergies & intolerances: please ask a member of staff about the composition of your meal when you place your order. A discretionary 12.5% gratuity will be added to your bill

2 Burleigh Street, WC2E 7PX || 326 W.46th Street, New York, NY 10036



CHAMPAGNES

	125ml	bottle
Prosecco DOC Rosé Millesimato, Frassinelli, ITALY, 2020	-	35
Prosecco Superiore Conegliano Valdobbiadene DOCG Extra Dry, Frassinelli, ITALY, NV	8	35
Cuvée Réserve Brut, Champagne Gallimard Père et Fils, FRANCE, NV	11.5	60
Champagne Blanc de Blancs 1er Cru, Veuve Fourny et Fils, FRANCE, NV	-	80

WHITE WINES

	125ml	250ml	500ml	bottle
Les Vignes d'Oc Blanc, FRANCE, 2020	6	10	19	23
Grillo, Cantine Paolini, ITALY, 2020	7	11	21	27
Pinot Grigio, Laboratory Label, Cantine Paolini, ITALY, 2019	-	-	-	28
Viognier, Villa des Croix, FRANCE, 2020	-	-	-	31
Sauvignon Blanc, Mont d'Hortes, FRANCE, 2019/20	8	14	27	33
Muscadet sur Lie, Domaine Hauts Pémions, FRANCE, 2020	-	-	-	35
Picpoul de Pinet, Domaine Font-Mars, FRANCE, 2020	9	16	31	38
Gavi di Gavi, Bric Sassi, Roberto Sarotto, ITALY, 2020	9	16	31	38
Staete Landt "Pure" Sauvignon Blanc, NEW ZEALAND, 2020	-	-	-	41
Verdejo, Cantalapiedra, SPAIN, 2020	10	19	37	45
Petit Chablis, Jean Durup Père & Fils, FRANCE, 2019	-	-	-	49
Sancerre Blanc, André Dezat & Fils, FRANCE, 2020	-	-	-	59
Montagny 1er Cru, Les Grappes d'Or, Domaine Feuillat-Juillot, FRANCE, 2019	-	-	-	70
Pouilly-Fuisse, Vieilles Vignes, Vincent Girardin, FRANCE, 2017	-	-	-	80

RED WINES

	125ml	250ml	500ml	bottle
Les Vignes d'Oc Rouge, FRANCE, 2020	6	10	19	23
Nero d'Avola, Cantine Paolini, ITALY, 2020	7	11	21	27
Mono Tempranillo, Barreda, SPAIN, 2020	-	-	-	28
Cabernet Sauvignon, Mont d'Hortes, FRANCE, 2020	-	-	-	31
Pinot Noir, Villa des Croix, FRANCE, 2019	8	14	27	33
Dolcetto d'Alba, Roberto Sarotto, ITALY, 2020	-	-	-	37
Malbec, Agujón de Abeja, ARGENTINA, 2018	9	16	31	38
Lyrarakis Kotsifali, CRETE, 2018	9	16	31	38
Barbera d'Asti Blina, Agostino Pavia e Figli, ITALY, 2017	10	19	37	45
Reuilly Rouge (Pinot Noir), Domaine Cordaillat, FRANCE, 2019	-	-	-	47
Château Noaillac, Médoc Cru Bourgeois, FRANCE, 2016	-	-	-	49
Vacqueyras, Domaine de l'Espigouette, FRANCE, 2018	-	-	-	59
Vino Nobile di Montepulciano, Riserva, Canneto, ITALY, 2015	-	-	-	70
Mercurey, Vieilles Vignes, Domaine François Raquillet, FRANCE, 2019	-	-	-	80

ROSÉ & DESSERT WINES

	125ml	250ml	500ml	bottle
Rosato Conte di Matàrocco, Terre Siciliane IGP, ITALY, 2020	7	11	21	27
Coteaux d'Aix-en-Provence Rosé, Domaine Tour Campanets, FRANCE, 2020	-	-	-	45
Château Briatte, Sauternes - 37.5cl, FRANCE, 2014	-	-	-	39
Paolini Zibibbo Passito Baronazzo Amafi Terre Siciliane IGP - 50cl, ITALY, 2016/18	100ml glass	9	37	