



Welcome to OURS

We have 4 sections on our menu: Land, Garden, Seaside and Fire.

All our food is designed to be shared and we recommend 4/5 dishes per person.

Please ask a member of our team who can assist you in creating your ideal selection.

Jarad McCarroll

LAND

Crudités	12
Foie gras mousse, brioche, apple	11
Burrata, smoked tomato, dukkha	12
Steak tartare	12
Chicken Caesar salad	14
Homemade bread, cultured butter	5
Rabbit, sauce gribiche	9
Bacon chicken ravioli, cauliflower	12
Pea risotto, mint, sourdough	19
Truffle tagliatelle	21

GARDEN

Mixed leaves salad	5
Avocado, crème fraiche, caviar	14
Tomato salad, vanilla, basil	12
Beetroot, berries, horseradish	9
Honey-glazed carrots	5
Asparagus, mint, butter	10
Chips, foie gras, pecorino	8
Truffle skinny chips	8
Artichoke, pea, mint	12
Courgette, stilton, pine nut	13
Mushrooms, wild garlic, sourdough	13

SEASIDE

Oyster, mignonette	3.5
Salmon tartare	9
Crab, apple, lemongrass	12
Scallop, crème fraiche, caviar	14
Tuna tartare	13
Roasted scallop, gremolata	12
Salmon, lemon, dill, cucumber	23
Clam, mussel tagliatelle, chili, tomato	24

FIRE

Lamb chips, spicy tomato	9
Tiger prawns, garlic, butter	18
Octopus, garlic, bacon jam	18
Chicken breast, courgette, parmesan	18
Short rib, apple	35
Lamb rack, thyme milk, mustard jus	36
Grilled dover sole	38
Hereford sirloin/fillet, beetroot, rye	34/39

*Some of our food contains allergens, please speak to a member of staff for more information.

All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to the bill.

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www.restaurant-ours.com

  restaurant_ours #WhatsOursIsYours