



Est. NY 1965

WE ARE PROUD TO SUPPORT THE STAGE AND THE THEATRICAL COMMUNITY BY SPONSORING THE JOE ALLEN BEST WEST END DEBUT AWARD

Winner: Aidan Turner for The Lieutenant of Inishmore at the Noel Coward Theatre



LIVE PIANO AT JOE'S EVERY EVENING AND EVERY WEEKEND BRUNCH

APERITIFS

Bitter Queen Beefeater, Dubonnet, Angostura bitters, Rose Lemonade, slice of orange 7.50

Headless Horseman Buffalo Trace, Martini Rosso, orange Curaçao, orange bitters 8.50

Peach Bellini White peach purée, Prosecco, peach bitters 6.50

FOR THE TABLE

Gordal picante olives 3.95
Sourdough, sea salt butter 4.50
Grilled garlic bread 3.95
Roquefort dip, soft pretzel 5.95

BRUNCH SELECTION

Breakfast bun scrambled eggs, smoked slab bacon, smoked sausage, melted cheese, toasted brioche bun 9.50

Waffles blackberry compote, whipped cream, maple syrup, cinnamon sugar 7.50

Blueberry pancakes whipped sweetened butter, maple syrup 6.95

Avocado & poached eggs toasted sourdough with lime & chilli 7.95

Grilled steak & eggs hash browns, tomatoes 14.95

Eggs Florentine or Benedict 6.00 / 12.00

Eggs Royale 7.00 / 14.00

One or two Cornish free range eggs poached on an English muffin, with either spinach, ham or smoked salmon, served with hollandaise

Eggs Joe Allen 6.00 / 12.00

STARTERS

Crispy fried squid spring onions, coriander & wasabi mayo 8.50

Small Caesar salad cos lettuce, croutons, parmesan crisp 7.25

Lobster bisque garlic croutons 8.95

Truffle mac n' cheese croquettes spiced tomato ketchup 6.50

Seasonal vegetable soup 6.50

Smoked salmon, horseradish cream, mustard cress, toast 9.95

Vegetable tempura lemon & mint yogurt 5.95

Steak tartare watercress, grilled sourdough 9.25

SALADS

Duck salad watercress, white radish, orange & soy dressing 7.25 / 13.50

Spiced roast cauliflower chickpeas, baby spinach, toasted almonds, hummus 6.95 / 12.95

FISH

Lobster brioche roll poached lobster, shredded lettuce, spicy mayonnaise, French fries 23.95

Joe's fishcake poached egg, sautéed baby spinach, hollandaise 15.95

Grilled tuna loin crushed new potatoes, cucumber, salsa verde 18.95

Pan fried seabass fillet rosemary roasted potatoes, spinach, lobster bisque 18.50

STEAKS

All our meat is free range, all steaks are cut from 28 day aged British herds

Steak frites 15.50 Rib eye 225g 22.95

Sirloin 190g 20.95

Sauces 2.25

Béarnaise / Peppercorn / BBQ

all steaks are cooked pink, brushed with garlic butter & served with French fries

we support Cardboard Citizens - helping the homeless through theatre - £1 donated for every dish

HOUSE SPECIALS

Slow-cooked glazed short rib of beef spring onion & pea champ 22.50

Chicken parmigiana tomato & basil ragout, buffalo mozzarella 15.95

Joe Allen hot dog smoked beef frankfurter, mustard pickles, French fries 14.95

Oak-smoked baby back ribs BBQ sauce, mustard slaw, French fries 18.50

MAINS

Mac and five cheeses crispy shallots, tomato & red onion salad 13.95 add smoked slab bacon 2.00

Flat iron chicken wilted spinach, salsa verde, French fries 15.95

Roast Rump of lamb roasted squash, rosemary pan juices 22.50

Oven-baked aubergine mozzarella, tomato & parmesan gratin 13.95

Three bean chilli garlic bread 13.95

SIDES

Mixed leaf salad, house dressing / Tomato & red onion salad, aged balsamic Petit pois & shallots / Green beans / Sautéed greens / Creamed spinach / French fries / Mash all at 3.95

vegetarian vegan

allergies & intolerances: please ask a member of staff about the composition of your meal when you place your order

2 Burleigh Street, WC2E 7PX || 326 W.46th Street, New York, NY 10036 a discretionary 12.5% gratuity will be added to your bill

