



Opened in London in 1977 by New York restaurateur Joe Allen and business partner Richard Polo “Joe’s” as we are affectionately known quickly became the place for American and British stage performers to hang out. It remains the first port of call for cast and crew given a break from their shows.

The restaurant quickly became a home from home for so many stars – from Elizabeth Taylor to Rock Hudson, Joan Collins to Kenneth Williams through music idols like the Sex Pistols, Brian May and Amy Winehouse. Joe’s maintained its discreet appeal by never telling any secrets even becoming a haven for royalty hiding from paparazzi. 2017 bought a change of address as we carefully recreated the look and feel of the restaurant so many held dear, bringing everything from bricks to posters, light fixtures to bar fittings.

We’re proud the heart and soul of Joe’s made the move too – from our dear regulars to new customers chancing upon us.

Welcome all, welcome to Joe’s!



Milk bread & butter, to share vg 8.50

Colchester Rock oysters, half shell, shallot vinaigrette gf
trio 15 / half dozen 27.50

Joe's shrimp cocktail, tempura shrimp, brandy mayo 18
Tuscan chicken liver crostini, crispy capers, horseradish, truffle oil 11.50
Twice baked parmesan & cheddar soufflé, mascarpone, chives vg 11
Orange & fennel salad, oregano gf/ve 11
Grilled tiger prawns, lime chilli butter gf 18

Rigatoni, tomato vodka ve Sml 10/Lrg 15
Cacio e pepe, linguine, pecorino, black pepper vg Sml 11/Lrg 16

Joe's bacon double cheeseburger, caramelised onions, house relish, fries 23.50
Classic chicken Caesar salad, buttermilk dressing, anchovies, focaccia croutons 22
Spring chicken Milanese, tomato, mozzarella, parmesan 25
Grilled lemon sole, clarified butter, parsley, capers gf 42
Joe's meatballs al forno, pork, beef, chilli, ricotta 19.50

Fish of the Day...see blackboard (market price)

*All our steaks are sourced from grass-fed Aberdeen Angus and Hereford cattle, dry aged for a minimum of 28 days
Served with a choice of peppercorn sauce or garlic butter*

Rump steak gf
200g
26

Rib-eye on the bone
see blackboard for weights and sizes gf
12 / 100gr

Sirloin gf
260g
38

SIDES

Truffle & parmesan fries gf 8
Fries ve/gf 7
Green leaf salad, French vinaigrette ve/gf 7
Fine beans, olive oil ve/gf 7

Baked vanilla cheesecake vg/gf 11
New Yorker's bourbon pecan tart, whipped cream vg 12
Chocolate brownie, vanilla ice cream vg 11
Bowl of fresh chilled cherries ve/gf 9.50
Ice cream & sorbets vg/ve 3.5

GF GLUTEN FREE
VE PLANT BASED
VG VEGETARIAN

Allergies & Intolerances:
Please INFORM a member of staff about any
dietary requirements



Follow us on Instagram!

A discretionary 14% gratuity will be added to your bill, 100% of which goes to our staff