

LEVAN

Aperitif

Kir white wine	7.5	Partizan Pale Ale (330ml)	6.4
Levan Negroni	10	Braybrooke Pilsner Lager (330ml)	6.4
Larry Bird	11	Small Beer Lager 2.5% (330ml)	6.4
Paper Plane	12	Lucky Saint 0.5% Lager (330ml)	6.4

Sourdough, whipped butter	3.9
Comté fries, saffron aioli	6.9
Pig's head croquette	7.9
Coppa	7.9

Cucumber, frigitelli peppers, shiso	10.9
Wild nettle borek, ricotta, mint	12.9
Roast beef, smoked plum, ponzu	13.9
Chalk stream trout tartare, rhubarb, chili	15.9

Moules frites	19.5
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Risotto, black olive, taleggio	22.9
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Gnudi, whey, pecorino	22.9
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Pork belly, heritage tomatoes, scotch bonnet	24.9
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Skate, nduja, mussels, sea broccoli	27.9
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Mixed leaves	5.5
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Crispy potatoes, caesar dressing, chives	5.5
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Desserts

Lovage sorbet	4.9
Pistachio éclair, fig leaf ice cream, strawberry	7.9
Mezcal baba, yoghurt ice cream, strawberries	8.9

Artisan cheese, single / selection of three	4.9 / 13.9
2015 Domaine de la Borde Vin Jaune - Jura, France (50ml)	16

Chef's Menu

Amuse bouche

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Friggitelli peppers, cucumber, shiso

Christina, 2022 Gruner Veltliner - Carnuntum, Austria

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Cuttlefish, mushroom dashi, lemon thyme

Domaine de la Luminaille, 2021 Luminaris, Clairette, Marsanne + - Rhone, France

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Pork, heritage tomatoes, Scotch Bonnet

Casot des Mailloles, 2022 Comax Ethylix, Syrah & Marsanne - Banyuls, France

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Additional cheese course for 4.9 single/ 13.9 selection of three

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Pistachio éclair, fig leaf ice cream, strawberry

Marco de Bartoli, 2018 Vigna la Miccia, Grillo - Marsala, Sicily

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Petit four

Chef's Menu

59pp

Wine Pairing

39 pp

Please let us know about any food allergies and dietary requirements.
A discretionary 12.5% service charge will be added to your bill