

LEVAN

Aperitif

Kir white wine	7.5	Partizan Pale Ale (330ml)	6.4
Levan Negroni	10	Braybrooke Pilsner Lager (330ml)	6.7
Aperol Collins	11	Small Beer Lager 2.5% (330ml)	6.4
Peckham Paloma	12	Lucky Saint 0.5% Lager (330ml)	6.4

Sourdough, whipped butter	3.9
Comté fries, saffron aioli	6.9
Speck	7.9
Cuttlefish tempura, tarragon	8.9

Cucumber, frigitelli peppers, shiso	8.9
Wild nettle borek, labneh, mint	12.9
Potato flatbread, lardo, escargots	13.9
Sea bream crudo, fig leaf, elderflower	14.9

Fregola, artichoke, burrata	22.9
Gnudi, whey, pecorino	22.9
Pork loin, heritage tomatoes, scotch bonnet	24.9
Grey mullet, trotter, scallop	28.9

Mixed leaves	5.5
Crispy potatoes, caesar dressing	5.5

Desserts

Lovage sorbet	4.9
Yoghurt ice cream, yuzu, sablé	7.9
Pistachio éclair, fig leaf ice cream, strawberries	7.9

Artisan cheese, single / selection of three	4.9 / 13.9
2016 Domaine Amelie Guillot Vin Jaune - Jura, France (50ml)	15

Chef's Menu

Amuse bouche

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Friggitelli peppers, cucumber, shiso

Christina, 2022 Gruner Veltliner - Carnuntum, Austria

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Cuttlefish, lemon thyme, mushroom dashi

Domaine de la Luminaille, 2021 Luminaris, Clairette, Marsanne - Rhône, France

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Pork loin, 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, miso 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