

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
Pigs head croquette, horseradish	8.9

Cucumber, frigitelli peppers, shiso	8.9
Vesuvio tomato, rose, manchego	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
Cod, courgette, red curry	25.9
Veal rump, cherry, speck	26.9

Mixed leaves	5.5
Crispy potatoes, caesar dressing	5.5

Desserts

Lovage sorbet	4.9
Sun sweet melon, almond, absinthe	6.9
Yoghurt ice cream, yuzu, sablé	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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Vesuvio tomato, rose, manchego

Casa Balaguer-Vinessens, 2023 Tragolargo Blanco - Valencia, Spain

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Tagliolini, crab, chili

Tanca Els Ulls, 2023 Macabeu Brisat - Catalunya, Spain

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Veal rump, cherry, speck

Cataldo Calabretta, 2019 Ciro Rosso Superiore - Calabria, Italy

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Additional cheese course for 4.9 single/ 13.9 selection of three

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Sun sweet melon, almond, absinthe

Dessert cocktail pairing

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Petit four

Chef's Menu
59pp
Wine Pairing
39 pp