

# 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
Pig's head croquette, horseradish	8.9

Cucumber, frigitelli peppers, shiso	8.9
Vesuvio tomato, rose, manchego	12.9
Beef tartare, black garlic, red pepper	13.9
Trout, watermelon, szechuan pepper	13.9

Steak or Moules frites	19.5
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Fregola, tomato, burrata	22.9
Spätzle, wild nettle, mushroom, confit egg yolk	23.9
Pollock, courgette, red curry beurre blanc	25.9
Veal rump, cherry, speck	26.9

Mixed leaves	5.5
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Crispy potatoes, chicken skin, tarragon	5.5
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## Desserts

Lovage sorbet	4.9
Sun sweet melon, almond, absinthe	6.9
Virunga chocolate tart, coffee, cherry	8.9

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

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