

# LEVAN

## Aperitif

Kir white wine	7.5	Partizan Pale Ale (330ml)	6.4
Levan Negroni	10.5	Braybrooke Helles 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
Guinea fowl terrine	7.9
Potato flatbread, lardo, fermented chili	7.9

Turnips, radish, ercolini pear	12.9
Smoked Russet apples, comté, coriander seed, chamomile	12.9
Short rib tortellini, pumpkin, shiso	13.9
Sea bass, celeriac, marjoram	14.9

Gnocchi, wild mushroom, black garlic	22.9
Roscoff onion, Autumn truffle, aged parmesan	22.9
Venison, bread pudding, red cabbage	26.9
Monkfish coulibiac, verjus	32.9

Mixed Leaves	5.5
Duchess potatoes, cabbage	5.5

## Desserts

Lovage and yuzu sorbet	4.9
Caramel frangipane tart, braised figs, crème fraîche	7.9
Tarte tartin, vanilla ice cream (for 2)	12
Artisan cheese, single / selection of three	4.9 / 13.9
2016 Domaine Amelie Guillot Vin Jaune - Jura, France (50ml)	15

## Chef's Menu

Jambon persillé

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Smoked Russet apples, comté, coriander seed, chamomile

*Xavi & Andreu Padro, LaRural, Macabeu 2022 - Catalunya, Spain*

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Pheasant terrine, sauce suprême, wild mushroom

*Cantine Rallo, Maremossa, Catarratto 2022. - Sicily, Italy*

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Venison, haggis, red cabbage

*Bodegas Pigar, Cuvée de Susana, Bobal 2021 - Valencia, Spain*

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*Additional cheese course for 4.9 single/ 13.9 selection of three*

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Caramel tart, figs, crème fraîche

*Somerset Pomona NV - Burrow Hill, Somerset, U.K*

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Hazelnut praline

**Chef's Menu**

65pp

**Wine Pairing**

39 pp