

# LEVAN

Welcome to Levan. We've been calling Peckham home for the last 6 years, feeding the people of London our take on modern European cuisine. Our menu is a love letter to the wonderful city of Paris and it's amazingly diverse food scene. We use seasonal produce and work with the best suppliers in the UK to source our ingredients.

## Chef's Menu

Pomme soufflé, chicken liver

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Homemade Sourdough, whipped butter, nori

Mushroom Broth, lemon thyme oil

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Smoked ChalkStream trout, ponzu, coffee

La Vinyeta, 2023 Heuss Blanc, Xarel-lo, - Catalunya, Spain

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Risotto, lardo, Sarawak pepper (\*£10 supplement course)

Vini Rabasco, 2023 Cancelli Rosato, Montepulciano - Abruzzo, Italy (\*£9 Supplement)

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Chicken, chou farci, bramata

Les Foes, 2020 Les Foes, Garnaxta, - Valencia, Spain

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

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Tonka bean, mille feuille, poached pear

ABK6, Pineau des Charentes 10yr, Ugni Blanc, Folle Blanche- Charente, France (50 ml)

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Pistachio sfogliatelle

**Chef's Menu**

55pp

**Wine Pairing**

30pp

## A La Carte Menu

Chose your own journey from our selection of seasonal, diverse and delicious dishes.

Sourdough, whipped butter 3.9

Comté fries, saffron aioli 6.9

Anchovy toast 6.9

Finocchiona fennel salami 8.5

Winter tomato, kiwi, lemon thyme 12.9

Calcots, goat cheese, smoked almond 13.9

Smoked chalkstream trout, ponzu, coffee 14.9

Beef tartare, radicchio, monk's beard 15.9

Gruyere tarte, turnip, truffle 23.5

Cannelloni, smoked ricotta, chervil root 22.9

Chicken, chou farci, bramata 26.9

Pollock, tender stem broccoli, verjus 28.9

Heritage cabbage, hazelnut, smoked Hollandaise 5.9

Duchess potatoes, cabbage 5.9

